

FIRST COURSE

FLUKE charred grapefruit, fennel, avocado

CALAMARI BOLOGNESE squid ink cavatelli, pepperoni, parmigiano reggiano

ENGLISH PEA buttermilk, maryland blue crab, wakame

GREEN TOMATOES lacinato kale, cherry glen farm goat cheese

GUAJILLO RADIATORE braised pork, cotia cheese, pickled red onion

CARROT CASSARECCI black trumpet mushrooms, coffee, black cardamom

SECOND COURSE

OMELET caramelized onion, aged cheddar, romano bean, pork, whole grain mustard

FRENCH TOAST local maple, blueberries, marcona almonds, sweet cream

WAFFLE nutella, sweet cream, pickled cherries

BLACK BASS cauliflower, caper, shiso

PORK BELLY carolina gold rice, kimchi, scallions, hen egg

CHICKEN our bay spice, swiss chard, confit tomato

SIDE DISHES

DOUGHNUTS maple glazed, bacon, chocolate | 4

GRITS stone ground yellow corn from anson mills | 3

APPLEWOOD BACON raw sugar | 4

CHEESE and DESSERT

PLEASANT RIDGE carrot, sourdough, golden raisin

COCONUT granola, apple, greek yogurt, vadouvan

RHUBARB sorrel, pistachio, olive oil

CHOCOLATE sesame, caramel

TASTING of MENU

FLUKE sashimi style fluke caught in rhode island. bulbs of fennel are wrapped in salt crust and baked until soft then cracked open and cut. ripe avocado is pureed smooth with juice. grapefruits are charred until black than juiced to make a vinaigrette with smoked garlic shiro. fresh woodruff and flowers are foraged from our garden at VOLT

2013 luis alegre, viura, rioja, spain

PASTA BOLOGNESE calamari and pepperoni stewed with roasted tomatoes, ricotta cheese cavatelli with ink from the squid, grated parmigiano reggiano

2012 pieropan, garganega, soave classico, veneto, italy

HALIBUT white asparagus poached in extra virgin olive oil with fresh laurel leaves and zest of orange, bulb of spring onion charred on the plancha and compressed with elderflower vinegar and oil of arbequina olives, halibut has been rissoled in frothing brown butter, blanquette made from bones finished with fresh lemon balm, rhubarb diced raw and compressed in red verjus served warm

2011 leo hillinger, pinot noir, burgenland, austria

LAMB braised slow in a broth of lamb and malt until tender, fresh hummus of spring pea and tahini, greek yogurt that is torched until toasted lightly, natural braising broth is clarified and finished with vadouvan, fresh chickweed

2012 tablas creek, grenache blend, paso robles, califonia

CHOCOLATE soft panna cotta of white chocolate, bitter chocolate and tahini are whipped together and flash frozen, crisp tuille is baked with toasted black and white sesame seeds, accents of smooth caramel

m.v. warres, tawny port, 10 year, otima, douro valley, portugal