



Small Plates

WARM FOCACCIA, served with olive oil and aged balsamic 6

MARINATED OLIVES, herbs de Provence 6

ARTISAN CHEESE PLATE, Brebrousse, Romao, and Delice cheeses, cranberry-walnut bread 21

SPREADS, choice of: walnut muhammara, hummus, or olive and yoghurt, served with za'atar pita 10

SPICED LAMB FLATBREAD, sumac onions, cucumber, tahini yoghurt 14

CRAB TOAST, demi-sec tomatoes, remoulade sauce, basil oil 12

MARCHÉ SALAD, tomato, olives, cucumber, French feta, green chickpeas, vinaigrette 13

GOLDEN BEET "CARPACCIO", pistachios, goat's cheese, aged balsamic 13

HAMACHI CRUDO, cantaloupe, grapefruit-chili vinaigrette, sumac onions 18

MAYPORT SHRIMP, summer corn, avocado mousse, green chermoula, French feta 17

BEEF MEATBALLS, ras al hanout, French feta, harissa tomato sauce 16

OCTOPUS, garlic braised chickpeas, tahini yoghurt 16

STUFFED TOMATOES, ratatouille, goat's cheese, basil pistou 12

ROASTED BROCCOLINI, chili-pork fat, garlic breadcrumbs, boquerones 8

HARISSA ROASTED CARROTS, almonds, whipped feta, honey 8

PIQUILLO PEPPERS, saffron rice, garlic aioli 9

CRISPY POTATOES, Lebanese chili butter, chermoula yoghurt 8

Pasta

RIGATONI PASTA, Venetian duck confit ragu, parmesan 30

SEAFOOD LINGUINI, shrimp & clams, heirloom tomatoes, fines herbes sauce 32

TORCHIA PASTA, butternut squash, roasted chestnuts 26

Large Plates

MEDITERRANEAN SEABASS, Carolina gold rice, sauce verte, broccolini, lemon 33

LAMB TAGINE, Moroccan braised lamb, pine nuts, apricots, olives, couscous 29

ROASTED CHICKEN BREAST, delicata squash, balsamic onions, white wine chicken jus 27

BRAISED BEEF SHORT RIB, crispy polenta, cremini mushrooms, tocco sauce 36