

IN THE BEGINNING

- CALAMARI FRIES 14
Charred Lemon | Chipotle Aioli
- SHISHITO PEPPERS 9
Sea Salt | Citrus Soy Vinaigrette
- CRISPY BRUSSELS SPROUTS 10
Nueske Bacon | Soy-Chili Vinaigrette
- TWENTY/20 SIGNATURE CHIPS 7
House Seasoned Chips | Bacon Onion Dip
- CHEESE & CHARCUTERIE BOARD 19
Artisanal Cheese and Meats

IN THE JAR

- One Jar 4 | Three Jars 11
- ROASTED GARLIC HUMMUS
Spiced Fried Chickpeas | Herbs
- OLIVE TAPENADE
Roasted Mixed Olives | Fried Capers

FROM THE BRICK OVEN

- FARMERS HARVEST 13
Pesto | Mushrooms | Caramelized Onion
Cypress Grove Goat Cheese | Truffle Oil
- THE CLASSIC 11
Heirloom Tomato | Fresh Mozzarella
House Ricotta | Basil

FROM THE GARDEN

- GEM CAESAR 11
White Anchovies | Baby Heirloom Tomatoes
Parmesan | Croutons | Creamy Caesar Dressing
- CAPRESE 12
Heirloom Tomatoes | Burrata Cheese | Basil Oil
Micro Basil | Aged Balsamic | Balsamic Pearls

- PORK BELLY 13
Carrot Puree | Salsa Verde | Pickled Onion
Pickled Chili | Chicharrón Dust

- CHARRED OCTOPUS 13
Anson Mills Grit Cake | Fried Garlic
Chili Chimichurri

- BUTTERNUT SQUASH SOUP 10
Roasted Butternut Squash | Nueske Bacon
Olive Oil

- SMOKE HOUSE ALMONDS 5
Thyme | Sea Salt

- TOMATO BRUSCHETTA
Shaved Parmesan | Balsamic Pearls

- WHIPPED GOAT CHEESE
Spinach | Artichoke

- EL CERDO PICANTE 14
Carnitas | Chorizo | Cilantro
Red Onion | Avocado Creme

- ROASTED BEET & PERSIMMON 12
Beet Puree | Shaved Red Onion | Pistachio
Cypress Grove Goat Cheese | Fennel Frons
Teri Farms Micro Arugula | White Balsamic

FROM THE RANCH

- SEARED DUCK BREAST 36
Anson Mills Grits | King Trumpet Mushroom
Charred Brussels Sprouts | Black Raspberry Compote

- BRAISED SHORT RIB 31
Horseradish Whipped Potatoes | Charred Brussels Sprouts
Roasted Pearl Onions | Red Wine Demi

- DUROC PORK CHOP 31
Confit Potatoes | Braised Greens
Charred Cauliflower | Apple Pepper Gastrique

FROM THE SEA

- GRILLED VERLASSO SALMON 32
Pea Puree | Forbidden Black Rice | Cucumber
Fennel | Citrus | Lotus Root

- PAN ROASTED BRANZINO 34
Orzo | Olive Tapenade | Cucumber | Red Pepper
Arugula | Easter Radish | Lemon Zest Oil

FROM THE FIELD

- POTATO GNOCCHI 19
Brown Butter | Peas | Fresh Mint | Almonds

- PEA AND MUSHROOM RISOTTO 21
Local Mushrooms | King Trumpet Mushroom
Parmesan Cheese | Mint

COMPLIMENTS

- GRILLED BROCCOLINI 5 TRUFFLE FRIES 7
TRUFFLE MAC & CHEESE 9 WHIPPED POTATOES 5

SOUS CHEF | Ryan Coffey

18% Gratuity will be added to the check for parties of 8 or more guests

- BRAISED LAMB RIGATONI 29
Local Mushrooms | Peas | Lamb Jus
Shaved Parmesan Cheese

- FREE RANGE CHICKEN 27
Cypress Grove Goat Cheese Polenta | Saba
Shaved Brussels Sprouts | Heirloom Carrots

- SCALLOP & PORK BELLY 36
Anson Mills Grits | King Trumpet Mushroom | Peas
Easter Radish | Chili Chimichurri

- PAN SEARED OPAH 29
Spicy Carrot Puree | Chilled Rice Noodles | Soy-Chili
Cucumber | Heirloom Tomato | Easter Radish

- STUFFED PORTOBELLA 23
Quinoa | Blistered Tomatoes | Braised Greens
Roasted Carrots | Pearl Onions | Pea Puree

TWENTY/20