



MENU 11

Sardine

Charred Romaine, Caesar

Hay-Smoked Trout

Za'atar, Sunchoke, Walnut

Surf Clam

Hen-egg Custard, Caviar, Scallion

Arrow Squid

Pig's Blood 'Nduja, Pork Creme

Monkfish Liver

Artichoke Curry, Urfa Biber

Snowy Grouper

Squid Sauce, Purple Kale

Broken Rice

Anson Mills Carolina Gold Rice, Okra, Beech Mushroom

Lamb

Purple Cabbage, Fine Herbs

Calamansi

Creme de Violettes, Honey, Champagne

Lily Bulb

White Chocolate, Banana

Macaron

Shiitake Mushroom, Coconut

COCKTAILS 3

Bae Bae

\$24.00

Soju, Pisco, Prosecco, Pear

Barley Old Fashioned

\$24.00

Barrel Aged Soju, Sherry, Anise, Shiso

Growing Pines

\$24.00

Soju, Mulberry, Pine Needle, Raspberry