



## BREAD

PROUDLY SERVED WITH COMMON BOND BREAD

Farm Fresh Eggs, scallion kimchi aioli, chile, herb salad, kamut rye 12

Beef Tartare, pickles, micro wasabi, cultured cream, tonnato sauce, mesquite corn sourdough 14

Creamy Goat Ricotta, local greens, pecan, pepita, sultana sauce, preserved blackberry, sunflower rye 11

## VEGETABLE

Carrots confit in sorghum and Banyuls vinegar, carrot citrus puree, caraway almond granola 12

Roasted Beets, pickled shallot, fermented butternut squash, nasturtium, sherry vinegar, shiso 10

Cauliflower & Fennel Salad, local greens, toasted sunflower seed, citrus-fennel pollen vinaigrette 11

## SEA

Gulf Yellow Edge Grouper, turnip, radish, mustard green, cauliflower, broccoli sabayon, nasturtium 19

Gulf Cobia, new potato, turnip, apple, carrot, brussels sprout, dill, meyer lemon 19

Grilled Octopus & Gulf Shrimp, fregola sardo, pomodoro, capers, broccoli, coriander 24

Gulf Golden Tilefish, braised kale, smoked ham, cauliflower & pecorino crema, meyer lemon, cipollini, skordalia 17

## LAND

Brisket, nine spice, potato, soured cream, black garlic, sweet onion, fresh herb 17

Grilled Sirloin, roasted new potato, braised kale, baby radish, local oyster mushroom, katsuobushi broth 19

Braised & Fried Chicken, heirloom grits, crimini mushroom, cabbage slaw, pickled pepper, toasted cumin buttermilk dressing 19

Heritage Pork Belly, green lentil, carrot, arugula, Granny Smith apple, thyme reduction, soubise 19

## SUGAR

Guanaja Chocolate Custard, bittersweet hazelnut cookie, lemon mint sherbert 9

Sanguinaccio Zeppole, lemon curd, candied pecans, horchata ice cream 9

Warm Pistachio & Sesame Cake, beet parfait, grapefruit crèmeux, beet gastrique 9

Created By

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