



<b>Wood Fired Bread</b> . . . . .	7
<i>Anchovy Butter</i>	
<b>Green Curry Oysters*</b> . . . . .	12
<i>3 per Order</i>	
<b>'Nduja Butter Oysters*</b> . . . . .	12
<i>3 per Order</i>	
<b>Smoked Fish Rilette</b> . . . . .	14
<i>Salsa Macha, Cucumber, Radish</i>	
<b>Poppy's Caviar</b> . . . . .	23
<i>TN Paddlefish Caviar, Spring Onion Vinaigrette, Crème Fraîche, Crackers</i>	
<b>Red Butter Lettuce</b> . . . . .	18
<i>Pecan, Date, Turnip, Fennel, Dijon Vinaigrette</i>	
<b>Beet Salad</b> . . . . .	17
<i>Pistachio, Mint, Serrano, Yogurt</i>	
<b>Beef Tartare*</b> . . . . .	18
<i>Egg Yolk, Calabrian, Pecorino, Fingerling Chip</i>	
<b>Wood-Roasted Carrot</b> . . . . .	18
<i>Barley, Serrano, Dill, Mint</i>	
<b>Chicken Liver</b> . . . . .	15
<i>Apple Cider Gelée, Wood Fired Bread</i>	

<b>Wood-Fired Pita</b> . . . . .	15
<i>Sunflower, Apricots, Za'atar</i>	
<b>Octopus</b> . . . . .	21
<i>Borlotti Beans, Parsley, Squid Ink, Calabrian Chili</i>	
<b>Seared Scallop*</b> . . . . .	38
<i>Ajo Blanco, Garlic, Almond, Sourdough</i>	
<b>Wood Roasted Sausage</b> . . . . .	30
<i>Chorizo, Chimichurri, Cannellini Beans</i>	
<b>Mushroom Risotto</b> . . . . .	28
<i>Oyster Mushroom, Carolina Gold Rice, Hazelnut, Triple Crème, Parmesan</i>	
<b>Gnocchi</b> . . . . .	32
<i>Braised Oxtail, Parmesan, Parsnip</i>	
<b>Spaghetti</b> . . . . .	28
<i>Aglione e Olio, Tuna Conserva, Capers, Leeks</i>	
<b>Golden Tilefish</b> . . . . .	40
<i>Crab Butter, New Potato, Spring Onion</i>	
<b>Whole Trout</b> . . . . .	42
<i>Dandelion Greens, Gribiche, Breadcrumbs, Preserved Lemon</i>	