



To Share

- WARM FOCACCIA, served with olive oil and aged balsamic 6
- MARINATED OLIVES, herbs de Provence 6
- ARTISAN CHEESE PLATE, Brebrouse, Romao, and La Tur cheeses, cranberry-walnut bread 21
- PANISSE, chickpea fritter, green chermoula yoghurt 6
- RICOTTA TOAST, fresh green chickpeas, fines herbes 7
- SPREADS, choice of: walnut muhammara, hummus, or olive and yoghurt, served with za'atar pita 9
- STRACCIATELLA CHEESE, roasted artichokes, arugula, warm focaccia 16
- SPICED LAMB FLATBREAD, sumac onions, cucumber, tahini yoghurt 14

Appetizers

- MARCHÉ SALAD, tomato, olives, cucumber, French feta, haricots verts, vinaigrette 11
- SPRING ONION & POTATO SOUP, crème fraîche, leek oil 10
- GOLDEN BEET "CARPACCIO", pistachios, goat's cheese, aged balsamic 12
- ROASTED CAULIFLOWER, baharat spice, almonds, pine nuts, pomegranate molasses 10
- SPRING ASPARAGUS, tahini sauce, French feta, sesame seed tarator 13
- HAMACHI CRUDO, green chermoula, pickled chilis, avocado mousse 18
- MAYPORT SHRIMP, confit fennel, bulgur wheat, preserved lemon, whipped garlic sauce 17
- BEEF MEATBALLS, ras al hanout, French feta, harissa tomato sauce 16
- MUSSELS PROVENÇALE, fennel, fines herbes, Pernod, sauce vierge 17

Entrees

- LAMB TAGINE, Moroccan braised lamb, pine nuts, apricots, olives, couscous 29
- MEDITERRANEAN SEABASS, Carolina gold rice, sauce verte, broccolini, preserved lemon 31
- TORCHIA PASTA, fava bean pesto, toasted pine nuts, parmesan, lemon olive oil 25
- SAUSAGE RIGATONI, 'nduja and fennel sausage, salsa rossa, ricotta cheese 27
- SWORDFISH, pine nuts, caponata stuffed pepper, arugula salad 31