



WARM FOCACCIA, served with olive oil and aged balsamic 6

MARINATED OLIVES, herbs de Provence 6

ARTISAN CHEESE PLATE, Brebrousse, Romao, and La Tur cheeses, cranberry-walnut bread 21

PANISSE, chickpea fritter, green chermoula yoghurt 6

ONION TOAST, caramelized onions, olive tapenade 6

SPREADS, choice of: walnut muhammara, hummus, or olive and yoghurt, served with za'atar pita 9

BURRATA CHEESE, 'nduja sausage, fennel salad, warm focaccia 16

SPICED LAMB FLATBREAD, sumac onions, cucumber, tahini yoghurt 14

MARCHÉ SALAD, tomato, olives, cucumber, French feta, haricots verts, vinaigrette 11

SAVORY PUMPKIN BISQUE, crème fraîche, pumpkin seed oil 10

GOLDEN BEET "CARPACCIO", pistachios, goat's cheese, aged balsamic 12

HAMACHI CRUDO, green chermoula, pickled chilis, avocado mousse 18

MAYPORT SHRIMP, artichokes, olives, preserved lemon 17

BEEF MEATBALLS, ras al hanout, French feta, harissa tomato sauce 16

ROASTED CAULIFLOWER, baharat spice, almonds, pine nuts, pomegranate molasses 10

TORCHIA PASTA, Genovese mushroom ragù, pine nuts, Parmesan cheese 16/24

RISOTTO ALLA MILANESE, braised pork shank ragù 21

MEDITERRANEAN SEABASS, Carolina gold rice, sauce verte, broccolini, preserved lemon 31

BRAISED SHORT RIB, roasted carrots and portobello mushrooms, daube Provencal jus 35

LAMB RIGATONI, lamb tocco,, parmesan cheese 29

LEMON TART, brûléed Italian meringue 10

ALMOND CAKE, pine nuts, golden raisins, apricot sherbet 10

MOCHA POT DU CRÈME, cardamom cookie, vanilla Chantilly 10

WARM PEAR CAKE, pear preserves, crème fraîche ice cream 10

LE GRAND SUNDAE, vanilla, hazelnut, and fig ice creams, almond sablé 12