



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

BRANDADE, whipped salt cod and potatoes, on toast 10

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, preserved lemon 27

BRAISED SHORT RIB, roasted carrots and portobello mushrooms, daube Provencal jus 32

LAMB RIGATONI, lamb tocco ragu, parmesan cheese 26

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

ALL ITEMS ARE SOLD AS READY FROM THE KITCHEN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DINNER MENU

San Pellegrino

- Sparkling mineral water 5
- Sparkling Pompelmo 5
- Sparkling Limonata 5
- Sparkling Aranciata Rossa 5

11oz cans

— SODAS —

Coca-Cola

Coke 3.50
Diet Coke 3.50
Sprite 3.50

8oz bottles

Coffee

ESPRESSO 5
MACCHIATO 5
AMERICANO 5
LATTE 6
CAPPUCCINO 6
COLD BREW 5

*Iced
or
Hot?*

Flavors

VANILLA 2
CARAMEL 2
LAVENDER 2
HAZELNUT 2
MOCHA 2
SEASONAL 2

*Here
or
To Go?*

APERITIVO HOUR

*Negronis & Spritzes \$10
All wines by the glass & beers \$2 off
Monday - Friday
3pm - 6pm*