

## SMALL PLATES

NASHVILLE HOT SOFTSHELL CRAB 24  
milk bread, ramp ranch, pickles

VEAL & PORK POLPETTE 18  
herbs, parmesan, lemon zest, pomodoro, focaccia

BREADS, & SPREADS 10  
toun, harissa, honey butter, strawberry jam

GIRTHY & SMOKED ANDOUILLE 15  
Sauerkraut, dijon

NOLA BBQ SHRIMP 18  
Crusty bread, scallions

PICKLED ROCKSHRIMP & RAMPS 14  
mustard seed, citrus, olive oil, crostini

RAMP CHANTERELLE & MOREL, FRICASSE 27  
wild mushrooms, pastry crown, duck egg, beurre blanc

MIXED GREEN SALAD 10  
fermented cashew dressing, spiced pepitas

CRISPY PIG EARS 9  
Sugar & spice, ramp ranch

ASPARAGUS, NC BLUE CRAB & RAMP SOUP 23  
buttermilk, pepitas, borage

## PASTAS

RIGATONI AL' AMATRICIANA 25  
tomatoes, pecorino, chiles, lardons

NC CRAB AND CHANTERELLE SPAGHETTI 32  
cream, aleppo, parsley, white wine, pistachio

PAPPADELLE DUCK & SHORTRIB BOLOGNESE 28  
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33  
middle-neck clams, parsley, breadcrumb

## PROPER PLATES

HALIBUT KHAO SOI 38  
rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

FRIED CHICKEN PLATTER 33  
mac and cheese, biscuit, kimchi, hot sauce, strawberry jam

OCTOPUS MIGAS 32  
curried potatoes, basil & mint (gf)

HALF RACK OF LAMB 55  
Cumin crusted, Asparagus & ramp puree, roast chanterelles, white Bordeaux demiglace

## DESSERTS

BOMBOLO 12  
chocolate mousse, hazelnut praline, whipped cream

HOUSEMADE ICE CREAM 8  
Orange Szechuan pepper ice cream, meringue, fresh berry sauce

COCONUT CAKE 8  
citrus coconut filling, cream cheese frosting

(a)gf = (available) gluten-friendly Please let your server know of any allergies.

\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity may be added automatically to a party of six or more.