

ANTIPASTI

SALUMI | 20

chefs' selection of salumi served with house pickles and benne crackers

FORMAGGI | 20

chefs' selection of cheeses served with benne crackers and pecans

GRAND CHARCUTERIE | 35

chefs' selection of salumi and cheeses served with benne crackers, house pickles, and pecans

SPUNTINI

HOUSE MILLED CORNBREAD | \$12

peppers, whipped ricotta, spin rossa polenta, honey butter

FOCACCIA | \$18

country ham, brown butter, horseradish, gruyere, panna gratta

PLATES

MISTICANZA | 12

shallots, pecorino, panna gratta, red wine vinaigrette

BRUSSELS SPROUTS | 16

caper vinaigrette, benne crunch, olive, dill

BLUE CRAB | 17

focaccia, vino bianco, cream, shallot, chive, manchego

TUNA CRUDO | 16

winter citrus vinaigrette, neonata, meyer lemon mousseline, fennel

SFORMATO | 15

chicken veloute, mushroom, garlic confit, leeks

OYSTERS | 22

green garlic mignonette, marinated horseradish, cocktail sauce

FRIED MOZZARELLA | 12

tomato sugo, garlic, salsa verde

RISOTTO AL SALTO | 14

gorgonzola fonduta, parsnip, sunchoke, mushroom conserva

A/M BREAKFAST | 16

63° egg, pork belly, spin rosso polenta, pork rinds

POTATO GNOCCHI | 16

gorgonzola, arugula, parmesan

MAFALDE | 17

beef genovese, parmesan

MAW MAW'S RAVIOLI | 18

maw maw's gravy

RIGATONI | 16

calabrian sugo, pork belly, pancetta, serrano

PASTA

RAVIOLO AL' UOVO | 16

egg yolk, whipped ricotta, chicken veloute, chive, sunchoke

GEMELLI | 16

basil pesto, yukon gold potato, smoked pecorino

CASONSEI | 17

chicken, butternut squash, brown butter, sage

ORECHIETTE | 16

clams, cabbage, bacon, parmesan brodo

ENTREE

GROUPER | 46

cannellini beans, applewood smoked bacon, winter greens, roasted red pepper panade

DUCK | 36

butternut squash, hakurei turnip, brussels sprouts, sauce mirtillo

BUTTONWOOD FARMS CHICKEN | 29

polenta, carrots, prosciutto, salsa verde

VEAL CHOP | 55

meyer lemon piccata, mushroom risotto

NEWMAN FARMS PORK OSSO BUCO | 30

cornbread dressing, barese sausage, calabrian salsa verde

RIBEYE | 68

creamed kale, potato puree, red wine demi-glace, maitre d' butter



Please inform your server of any dietary allergies. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness

COCKTAILS

WELCOME TO THE WHITE LOTUS | 14
ercole rose, cocchi rosa, batavia arrack, lime

HE'S DERANGED | 13
old dominick gin, carrot, orange, turmeric, lemon, soda

I LOVE YOUR GIANT PUPILS | 16
suntory toki, maker's mark, nonino, raspberry, peppercorn, lemon, angostura

LET'S FUN | 14
centenario plata, mezcal, grilled peach, lime

KARMIC PAYMENT | 13
basil infused ford's gin, chateau aloe, lemon bitters

SHE PLAYED ME | 14
old dominick vodka, liqueur de violette, luxardo maraschino, blueberry, lemon, la marca

ONE NIGHT IN NOTO | 14
real mccoys 5 yr, strawberry campari, pineapple, lime

COWBOY FROM WYOMING | 16
old dominick TN whiskey, licor 43, yellow chartreuse, lemon

IM IN HOSPITALITY | 14
limoncello, fernet branca, yuzu, lemon, demerara

AM OLD FASHIONED | 25
Enjoy AM Private Barrel Makers Mark, demerara, orange bitters, angostura

NON-ALCOHOLIC MIXED DRINKS

PEPPA PIG | 8
cranberry, raspberry, peppercorn, lime, soda

SHRUB 'N SODA | 8
blueberry or carrot & turmeric, lemon, soda

BEER

WISEACRE MEMPHIS SANDS | 8
lager, 5.1%

WISEACRE TINY BOMB | 8
pilsner, 4.5%

WISEACRE ANANDA | 8
ipa, 6.1%

PERONI NASTRO AZZURRO | 7
lager, 5.1%

O'DOUL'S | 5
n/a premium beer

BUD LIGHT | 6
light lager, 4.2%

MICHELOB ULTRA | 6
light lager, 4.2%

MILLER LITE | 6
light pilsner, 4.2%

SPARKLING WINE

LA BELLA | 11
Prosecco, Glera, Friuli

ARGYLE | 16
Vintage Brut, Chardonnay Blend, Willamette Valley

GIARDINO | 14
"Suoli Cataldi," Rosato, Lambrusco, Emilia-Romagna

ROSÉ

MARGERUM "RIVIERA ROSE" | 12
Rose, Syrah-Mourvedre Blend, Santa Barbara

IOPPA "RUSIN" | 15
Rose, Nebbiolo, Colline Novaresi-Piedmont

WHITE WINE

SCARPETTA | 13
Pinot Grigio, Friuli-Venezia Giulia

MASSONE, "MASERA" | 12
Cortese, Gavi

MARGERUM, "SYBARITE" | 14
Sauvignon Blanc, Santa Barbara

LE CALCINAIE | 14
Vernaccia di San Gimignano, Tuscany

APERTURE | 15
Chenin Blanc, North Coast-California

CARAVAGLIO "INFATATA" | 18
Malvasia, Salina

SANDHI | 16
Chardonnay, Central Coast-California

SPOKEN WEST | 11
Chardonnay, California

COS, "RAMI" | 21
Greco Blend, Sicily

RED WINE

PRESQU'ILE | 17
Pinot Noir, Santa Barbara

TIZIANO MAZZONI | 15
Nebbiolo del Montereale, Colline Novaresi-Piedmont

JEAN FOILLARD | 17
Gamay, Beaujolais-Villages

OCCHIPINTI, "SP68" | 19
Frappato Blend, Sicily

ODDERO | 17
Barbera d'Alba Superiore, Piedmont

SCARPETTA | 14
Cabernet Franc, Friuli Venezia Giulia

ROCCA DI MONTEGROSSI | 17
Chianti Classico, Sangiovese Blend, Tuscany

*RONCHI BARBARESCO | 25
Nebbiolo, Piedmont

SUNSPELL | 12
Cabernet Sauvignon, Australia

*BIBI GRAETZ, "GRILLI" | 18
Cabernet Blend, Tuscany

MASSERIA LI VELI, "ASKOS" | 16
Susumaniello, Puglia

*BRENDDEL, "COOPER'S REED," | 26
Cabernet Sauvignon, Napa Valley

Wines notified by * are poured using the Coravin preservation system to optimize freshness of each pour.