

APPETIZERS

CRISPY SWEET POTATO* / 15 / VEG, GFO / ROMESCO, HAZELNUT & OAT STREUSEL, CRÈME FRAÎCHE, BLACK GARLIC MOLASSES

JUMBO LUMP CRABCAKE* / MP / DFO / AJO BLANCO SAUCE, GRAPEFRUIT, MARCONA ALMOND, BABY ARUGULA, CRISPY HAM

GRILLED OCTOPUS**/ 19/ GF, DF / SERVED CHILLED, BLACK GARLIC AIOLI, GIGANTE BEANS, MARINATED TOMATOES, PICKLED PEPPERS, PRESERVED LEMON

ROASTED BEETS / 15 / VO, GFO / WHIPPED FETA, FARRO, MINT, POMEGRANATE MOLASSES, POPPED SORGHUM

FRIED OYSTERS **/ 18 / DFO / EAST COAST OYSTERS, CORNBREAD, PEPPER RELISH, COLLARD & CARROT SLAW, YUZU KOSHO AIOLI

APPLE SALAD* / 15 / VEG, GFO, DFO / WATERCRESS, FIREFLY BLACK & BLUE CHEESE, SHAVED CARROT, CELERY, SAVORY SEED & NUT GRANOLA, TARRAGON-DIJON VINAIGRETTE

PARSNIP CONFIT / 14 / VEG O, GF, DFO/ GUANCIALE, PICKLED CURRANTS, ESPELETTE, SAFFRON YOGURT

ENTRÉES

FRIED CHICKEN PAPRIKASH SANDWICH / 19 / AMISH CHICKEN THIGH, PAPRIKASH SAUCE, WATERCRESS, HAVARTI, TOASTED HOAGIE ROLL, LOCAL GREENS SALAD

DUCK BREAST** / 33 / GFO, DFO / SORGHUM GLAZE, FARRO, SPINACH, CHARRED CARROTS, BUTTERNUT CREAM

ORO PASTA CO. TROTTOLE** / 30 / STEAMED MUSSELS, CONFIT TOMATOES, PARMESAN CREAM, HERBS

GREEN HARISSA MUSHROOMS* / 25 / V, GF / ROASTED CAULIFLOWER, COCONUT CURRY CREAM, TOASTED PINE NUT VINAIGRETTE, CILANTRO, MINT

HOKKAIDO SCALLOPS** / 34 / GF / POTATO PURÉE, CELERiac REMOULADE, TRUFFLE BUTTER, CRISPY LEEK

PORK LOIN** / 27 / GF / RED CABBAGE & APPLE SALAD, BAKED CHERRIES, ALMOND DUKKAH*

N.Y. STRIP STEAK FRITES** / 28 / DF, GF / "PAINTED HILLS NATURAL BEEF", BONE MARROW BUTTER, HERB FRIES

SIDES

HOUSE CUT FRIES / 10 / GF, DF, VO
HEINZ ORGANIC KETCHUP, GARLIC AIOLI

FARMER'S SALAD / 13 / V, GF
GRILLED LEMON VINAIGRETTE,
SEASONAL LOCAL PRODUCE, PUMPKIN SEEDS

PICKLE POT / 8 / V, GF
SELECTION OF HOUSE PICKLES & FERMENTS

DESSERTS

PEAR & POMEGRANATE UPSIDE-DOWN CAKE* / 10 / VEG
CARDAMOM & ALMOND CAKE, PISTACHIO CREAM,
POMEGRANATE MOLASSES

KEY LIME CHEESECAKE MOUSSE / 10 / VEG, GFO
GINGER COOKIE CRUMBLE, RASPBERRY COULIS

GIANDUJA TARTLET* / 12 / VEG
CHOCOLATE TART SHELL, GIANDUJA GANACHE,
ESPRESSO MERINGUE, FEUILLETINE, COCOA NIBS,
CANDIED HAZELNUTS

CHEESE PLATE / 18 / VEG
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE
EDA HOFSTEAD CABANISS DINING ROOM & TERRACE

**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED -
CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES YOUR
RISK OF FOOD BORNE ILLNESSES

(*) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO)
VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE/GLUTEN-
FREE OPTION - (DF/DFO) DAIRY FREE/DAIRY FREE OPTION

LUNCH

amuse
RESTAURANT

EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: RYAN BURNS - SOUS CHEF: JIM WILLIAMSON