

APPETIZERS

STRAWBERRY GAZPACHO

Preserved Strawberries, Croutons, Basil,
Crème Fraîche, Lemon Oil · 14

FLORIDA SHRIMP OCOPA

Crispy Potatoes, Ricotta Salata, Aji Panca,
Black Mint, Corn · 16

BLACK GROUPER CRUDO

Tamarind Leche de Tigre, Avocado, Mango,
Cilantro, Chulpe Corn, Chilies · 18

TALL PINES SHORT RIB

Steamed Buns, Korean Spice, Pickled Vegetables,
Cilantro, Cashews · 18

LAMB SAUSAGE

Harissa, Eggplant Chutney, Ras El Hanout,
Pickled Red Onion, Mint, Cilantro · 17

ROASTED BABY CARROTS

Whipped Ricotta, Local Honey, Cardamom,
Dukkah, Gremolata · 14

GRILLED OCTOPUS

Squid Ink Tajarin, Piperade, Basil, Crispy Capers · 17

SOUP & SALADS

ONION SOUP	12
ROMAINE SALAD Ciabatta Croutons, White Anchovies, Parmesan Dressing	12
HEIRLOOM TOMATO SALAD Burrata, Cucumber, Red Onion, Tomato Vinaigrette, Basil, Georgia Olive Oil	13
MIXED GREEN SALAD Sliced Apples, Orange, Granola, Asher Blue Cheese, Pancetta, Citrus Vinaigrette	13

ENTRÉES

BEEF TENDERLOIN TACU TACU

Baby Lima Beans, Blistered Tomatoes,
Aged Soy, Red Onion · 42

SEARED SCALLOP

Garganelli, Corn Nage, Baby Lima Beans,
Roasted Fennel · 36

GRILLED IBERICO PORK COPPA

Carolina Gold Rice, Fresh Tumeric, Sofrito, Red Onion,
Baby Banana, Avocado, Cilantro, Mint · 36

GRILLED TUNA ESCABECHE

Sweet Potato, Aji Panca, Onion Ash,
Corn, Red Onion, Cilantro · 36

BRICKED AIRLINE CHICKEN

Onion Soubise, Roasted Mushrooms, Asparagus,
Vin Jaune Sauce · 29

FRIED BRONZINI

Ginger Soy Vinaigrette, Shaved Fennel, Pickled Red Onion,
Chilies, Cilantro · 38

ROASTED MUSHROOM RAGOUT

Bucatini, Pecorino Toscano, Bread Crumbs, Basil · 28

DESSERTS

SORBET & GELATO TRIO

Daily Selection · 9

BUTTERMILK CHEESE CAKE

Raspberry, Graham Cracker · 10

KEY LIME PIE

Graham Cracker, Meringue · 10

CHOCOLATE MOUSSE

Fresh Berries, Chantilly Cream · 10

We support local, sustainable, natural, and organic ingredients when possible. Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness. A 20% gratuity is applied to parties of 6 or more. A \$5 split fee is applied to all split entrées. A voluntary 1% fee is included in your purchase today to go toward an Arts and Entertainment Fund that provides cultural, educational, and entertainment activities for the community.