

SMALL PLATES

SMOKED SALMON DIP 8
WITH FRIED CAPERS, PICKLED
RED ONIONS & GRILLED BREAD

SWEET POTATO TAMALES 6
STEAMED IN BANANA LEAF & SERVED WITH
TAQUERIA STYLE CARROTS & A SMOKY MOLE

CORN FRITTERS AKA "CORN OYSTERS" 6
SOUTHERN STYLE CORN FRITTERS FRIED CRISPY, THEN
DRIZZLED WITH A SMOKY REMOULADE

PARISIAN MUSSELS 12
STEAMED IN AN ANISETTE CREAM, WITH CHARRED TOMATOES
GUANCIALE, ROASTED SHALLOTS & GRILLED INDEPENDENT BAGUETTE

DUCK BREAST PASTRAMI & GOLDEN BEETS 12
HOUSE CURED DUCK WITH HERB-MARINATED BEETS,
FETA CHEESE, PICKLED RED ONION & ARUGULA

FRIED CALAMARI 12
BEER BATTERED CALAMARI SERVED WITH
FRIED BABY SHRIMP, LEMON & ANCHO AIOLI

BIG PLATES -all entrees served with a field green salad & independent bakery bread

SMOKED PORK CHOP 22
CHAR-GRILLED & SERVED WITH BRUSSELS SPROUT SAUERKRAUT,
ROASTED SWEET POTATOES & A MUSTARD DEMI-GLACE

MOROCCAN CHICKEN 18
BONE-IN CHICKEN BREAST OVER
HARISSA STEWED TOMATOES, ALMOND RAISIN RICE
& SPICED COLLARD GREENS

***BLACK COFFEE HANGER 24**
COFFEE & BLACK PEPPER CRUSTED HANGER STEAK
OVER WHITE PEPPER MASHED POTATOES & GRILLED
ASPARAGUS, WITH A TOMATILLO CHIMICHURRI

***RIOJA RIBEYE MP**
BRAISED IN SPANISH RED WINE WITH
ROASTED BABY CARROTS, CIPOLLINI ONIONS &
BUTTER-WHIPPED PARSNIPS

SALADS & BURGER

PROVISIONS CHOPPED SALAD 9
FRESH ROMAINE, TOMATO, CUCUMBER, GRILLED CORN
& FETA CHEESE, WITH AN AVOCADO-BACON DRESSING

COTIJA CAESAR 8
WITH CHOPPED ROMAINE & COTIJA CHEESE,
FINISHED WITH PASILLA CHILE CROUTONS & FRIED CAPERS

STRAWBERRIES & BLUE CHEESE 9
STRAWBERRIES TOSSED WITH CASTILLA BLUE CHEESE & SPINACH,
WITH A TOASTED PECAN VINAIGRETTE

***LRG BURGER 13**
CHARGILLED TO TEMPERATURE, WITH SHARP CHEDDAR,
BREAD & BUTTER PICKLES & ROSEMARY AIOLI, WITH
HOUSE CUT FRIES & A ROASTED TOMATO KETCHUP

SALMON VERDE 21
PAN ROASTED & TOPPED WITH TOASTED BREADCRUMBS,
SERVED WITH ROASTED SHALLOT GREEN BEANS, MORITA CHILE GRITS
& FINISHED WITH SPANISH STYLE SALSA VERDE

EARLY SPRING FARROTTO 16
FARRO SAUTEED WITH ROASTED OYSTER MUSHROOMS, CHARRED
CHERRY TOMATOES, POBLANO PESTO & SPRING PEAS
FINISHED WITH BALSAMIC REDUCTION & SHAVED ROMANO CHEESE

CRAB-STUFFED CAROLINA TROUT MP
STUFFED WITH A CRAB & SPRING PEA SALAD & SERVED WITH
PAPAS BRAVAS, CHAR-GRILLED ASPARAGUS & A ROASTED SQUASH RATATOUILLE

*CAN BE COOKED TO ORDER. HEALTH BOARD REQUIRES THIS ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD SUCH AS MEAT, FISH, & EGGS MAY CONTAIN HARMFUL BACTERIA WHICH MAY CAUSE SERIOUS ILLNESS.