

RESTAURANT WEEK

FIRST

Smoked Carrots Raisin + Sumac Sauce, Crème Fraîche, Cilantro
Jonah Crab Kohlrabi, Pea Greens, Chili Vinaigrette
Endive Salad Ricotta Salata, Poached Cranberries, Horseradish



SECOND

Crespelle Nettles, Bechamel, Mortadella, Pistachio
Pork Belly Berry + Sherry Glaze, Collard Greens
Potato Croquette Two Toad Potato, Housemade Ricotta, Salsa Verde



THIRD

Chicken Cacciatore Last Season's Tomatoes, Peppers, Olive Roasted Potatoes
Roasted Monkfish Braised Cabbage, Bone Marrow
Skirt Steak Potato Millefeuille, Chili Tomatillo Sauce
Rye Spätzle Greens, Radish, Brown Butter, Mustard

\$29.95 per person
wine pairings \$21

FEATURED DRINKS

New Englander 75 Barr Hill Gin, Calendonia Honey, Rosemary, Cava	12
Beyra White 2017, Siria, Fonte Cal, Beiras, Portugal	9
Pertinace Barbera d'Alba 2016, Alba, Italy	10

Executive Chef

J E R E M Y G L O V E R

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

RALEIGH