

SNACKS

- warm country sourdough for two** pistachio butter, cherry compote **7**
- wood fired brown butter medjool dates** sicilian pistachio, goat cheese, black lime salt **9**
- burrata toasts** pink grapefruit marmalade, wood fired tangerine, burnt rosemary, smoked maldon **23**

STARTERS

- half dozen fresh shucked oysters** bloody mary cocktail, champagne mignonette, jamison oyster crackers **25**
- lobster tostada** spicy tomato, crushed avocado, mango, green chile, toasted black cumin **mkt**
- yellowfin tuna wrapped toro tartare** truffle soy, watercress, potato julienne, pickled radish, wasabi **19**
- octopus²** wood-grilled and crispy pimenton fried, chick peas, charred lemon salsa verde, herb salad **18**
- lump crab & sweet corn esquites** cotija, crab fat aioli, house tajin, finger lime **19**
- burrata** chile-pickled mango, coconut, carambola, jicama, watermelon radish, lime, coconut pistachio granola, passionfruit vanilla bean vinaigrette **23**
- chicories salad** french feta, date puree, lemon vinaigrette, za'atar, toasted pine nuts **14**
- little gem lettuces** hearth roasted beets, cucumber, radish, chick peas, pickled red onion, soft boiled egg, caramelized anchovy green goddess **15**
- ras el hanout spiced wood fired globe artichokes** celery root tahini puree, preserved lemon brown butter, morrocan tomato jam, almond dukkah **17**
- grilled jumbo key west pinks black garlic al ajillo** crispy patatas bravas, whipped binchotan aioli, fermented black bean tomato sauce **19**
- mezcal scented foie gras** kabocha squash pipian, shaved squash apple herb salad, apple nuoc cham, duck fat caramel **25**

MAINS

- winter squash smoked ricotta ravioli** basil pistachio pesto, meyer lemon crab butter, fried pine nuts **19/35**
- goat cheese agnolotti** pistachio, florida citrus, opal basil, wood roasted tomato sugo **28**
- rabbit pappardelle** slow cooked rabbit, foie gras butter, black truffle, crispy sunchokes **39**
- emberred eggplant** butternut squash caponata, fried capers, toasted pine nuts, saba **19**
- matcha pink peppercorn seared sea scallops** togarashi crushed fingerlings, haricot vert, kohlrabi, maitakes, seaweed butter **39**
- yellowtail snapper beurre noisette** strawberry mandarin pistachio grenobloise, herb salad, coconut chile whipped boniato **35**
- wood-grilled kampachi** bordelaise sauce, asparagus caper mimosa, roasted maitake mushrooms, construction potatoes **39**
- yellowfin tuna au poivre** madeira, peppercorns, maitake mushroom lardon boulangere, bone marrow potato puree **39**
- wood roasted green circle brick chicken frites** hand-cut shoestring fries, porcini adobo, black garlic romesco **33**
- spiced crispy duck confit** duck fat celery root, roasted parsnip, apples, dates, marcona almond, sherry jus **35**
- wood fired rib eye steak** red wine potatoes, charred asparagus, roasted shallots, black lime pink peppercorn maitre d' butter **49**

Executive Chef Robert Elwood
 Chef de Cuisine Charles Gomez
 Chef Owner Jeannie Pierola

DINNER JAN 2024



COUNTERCULTURE

* **Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Section 3-603.11, FDA Food Code**

* **Consumer Information:** If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. **Section 61C-4.010(8), Florida Administrative Code**

Food Allergies: Before placing your order, please inform your server if you or a person in your party has a food allergy.

Automatic Gratuity: For parties of 6 or more an automatic gratuity of 20% will be applied to the bill. **Florida Statutes 509.214**