

Snacks

Antipasti Platter salumi, cheeses, house pickled vegetables, benne crackers.....	\$21/\$32
Focaccia stracciatelle, hazelnut honey, fennel pollen.....	\$10
Cornbread whipped ricotta, lemon zest, olive oil.....	\$10
Crudite spring vegetables, vidalia bagna cauda, green garlic confit, ramp vinegar.....	\$10

Small Plates

C&M Caesar Salad romaine, focaccia, benne seeds, pecorino, calabrian chili.....	\$13
Soup italian sausage, cabbage, cannellini beans, parmesan brodo, arugula pesto, rice.....	\$10
Brussel Sprouts blood orange, hazelnut honey, panna gratta, creme fraiche.....	\$14
Tuna Crudo maitake, green garlic, strawberry, beet, pine nut, fennel.....	\$18
Soft Polenta spin rossa polenta, pork shank, salsa verde, sous vide egg.....	\$15
Scallops squash, cabbage, pickled mustard seeds, brown butter vinaigrette.....	\$20
Meatballs guanciale, pancetta, tomato, garlic ciabatta.....	\$14

Pastas

\$2 charge for Gluten Free pasta options

Lumache cacio e pepe.....	\$15
Bucatini carbonara, guanciale, egg yolk, black pepper, pecorino.....	\$17
Mafalde beef straccato, porcini brodo, red wine.....	\$17
Gemelli 'nduja, confit garlic, kalamata olives, capers, parmesan.....	\$16
Agnolotti pork straccato, tomato sugo, calabrian chili, parmesan, garlic oil.....	\$17
Rigatoni maw maw's gravy, parmesan.....	\$16

Entrees

Halibut mushrooms, turnips, calabrese soffrito, nduja.....	\$38
Buttonwoods Farm Chicken carolina gold rice, bordelaise, maitake.....	\$29
Newman Farm Pork spring onion soubise, yukon gold, english pea, romesco, watercress.....	\$32
New York Strip salt roasted potato, broccolini, garlic butter.....	\$58

NOTES

Please inform your server of any dietary restrictions or allergies; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.



