



our pleasure to work with the following	house made naan	7
	cedar key clams, yuzu kosho butter, chives	12
theo's harvest	eggplant baba ganoush, tahini, lemon, garlic	8
	snapper ceviche, citrus, jalapeno	9
solena cheese		
maple brook farm	starters	
	burrata, green tomato, calabrian chili, pine nuts, basil, crackers	19
olivor	middlins "risotto," corn, miso egg yolk, potato, sorghum	18
heritage farm	scallop crudo, cucumber, radish, jalapeno, buttermilk, mint	21
	tuna tartare, kohlrabi, fennel, green apple, citrus	23
congarée and penn		
cedar key clams	mains	
	strip steak, funghi, garlic soubise, brioche, marsala jus gras	52
seminole bee farm	olive oil poached cod, summer squash, tomato, piquillo pepper	45
fort mccoys ranch		
	desserts	
florida olive farm	goat cheese semifreddo, honeycomb, blackberry	16
	key lime creme brulee, graham cracker, meringue	15
florida pure sea salt	chocolate cremeux, sesame ice cream, caramel, espresso	16

20% service charge is added to final bill
substitutions and additions politely declined

*consuming raw/undercooked poultry, seafood, shellfish, eggs and unpasteurized milk
increases risk of food born illness