

The GREY

RAW* BARELY TOUCHED...

OYSTERS (MINIMUM 6)
east & west coast

CHARRED MACKEREL 14
tomatoes, green caesar,
salsa verde

TUNA TARTARE 16
lemon purée, crème fraîche

PANTRY PRESERVES, PICKLES, BITES...

SQUASH 16
mock mole, sunflower seed,
benne

LAMB HEART 18
tahini, carrots, pomegranate

TROTTER TOAST 16
chicken liver mousse, dates,
aspic

PORK PÂTÉ 14
pickled carrots, baguette

LEEEKS 14
tomme, country ham, breadcrumb

FRIED SHRIMP 16
spicy mayo, yum yum peppers

SOUPS & SALADS CRISPY, CRUNCHY, STEWY...

DINER BAR SALAD 14
lettuce, feta, pickled peppers

CELERY VICTOR 24
anchovy mayo, lobster

CHICORIES 18
grilled radicchio, winter citrus,
pecan

PORK BROTH SOUP 14
sea island red peas, scarlet turnip,
celery

ENTREES DIRT, WATER, PASTURE...

SWEET POTATO 32
swiss chard, coconut milk, apple

SCALLOPS 38
cauliflower, currant, curry

QUAIL 36
cornbread, madeira, turnips

DAYBOAT CATCH 42
shrimp, fennel,
bouillabaisse

OXTAIL 42
pickled onion, carrot, turnip

* Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of foodborne illness.

FOR THE TABLE

CARROTS & BARLEY 18
farro verde, currants, dates

DRY AGED RIBEYE \$4 PER OZ
maitre d' butter, lemon

CHICKEN COUNTRY CAPTAIN 54
peppers, tomato, sourdough
trencher

MASHED POTATOES 10
butter, black pepper

WHOLE GRILLED SNAPPER 72
citrus, salsa verde

SMOKED COLLARDS 10
pot licker, onion

"ONE OF THE GREATEST PLEASURES OF MY LIFE HAS BEEN THAT I
HAVE NEVER STOPPED LEARNING ABOUT GOOD COOKING AND GOOD
FOOD."

-EDNA LEWIS



