

DINNER

SMALL PLATES

GROUPER BITES 18.

lemon, capers, garlic aioli

PORK BELLY LETTUCE WRAPS 15.

romaine, sweet chili sauce, pickled carrots, cucumbers, crispy shallots, sesame seeds

WISCONSIN CHEESE CURDS 11.

beer battered, curry ketchup

MUSSELS ^{GFM} 19.

orange, fennel, calabrian chili, ginger, garlic, grilled bread

BRUSSELS SPROUTS ^{GF} 14.

bacon, asher blue, vinegar, apple gastrique

CORN + ARTICHOKE FRITTERS ^{GF} 12.

charred corn puree, parmesan, calabrian hot honey

AHI TUNA TOSTADAS* ^{GF} 17.

charred avocado salsa, gochujang, serrano

CRISPY CHICKEN SKINS ^{GF} 12.

choice of nashville hot or lemon pepper

ALBONDIGAS ^{GF} 14.

lamb meatballs, romesco, manchego, marcona almonds

MARINATED OLIVES ^{GF} 10.

whipped butter, crostinis

BEETS & BURRATA ^{GF} 14.

citrus braised beets, peach, pistachio, calabrian honey

HAM CROQUETTES 12.

tasso ham, smoked pepper aioli

MAC N' CHEESE 13.

manchego, parmesan, goat cheese, breadcrumbs

GRILLED CAULIFLOWER ^{GF} 12.

tomato sauce, chermoula, crispy root veggies, za'atar

GRILLED SPANISH OCTOPUS ^{GF} 19.

patatas bravas, salsa verde, aioli, cilantro

BROCCOLINI ^{GF} 11.

romesco, quinoa crunch, chili crisp

QUESO DIP ^{GF} 12.

house cheese blend, pickled jalapeno

GRILLED CHICKEN WINGS ^{GF} 16.

calabrian hot honey, whipped feta, pickled red onions, scallions

SALADS

Add Grilled or Fried Chicken + \$10, Add Salmon + \$17, Add Seared Ahi Tuna* + \$19*

GRILLED CAESAR ^{GFM} 13.

romaine, pecorino romano, focaccia croutons, sundried tomato caesar

WEDGE ^{GF} 12.

cherry tomato, point Reyes blue cheese, candied bacon, ranch dressing

SPINACH SALAD ^{GF} 12.

cranberries, goat cheese, almonds, champagne honey vinaigrette

GA STRAWBERRY + ARUGULA ^{GFM} 14.

pickled fennel, feta, radish, honey-cardamom vinaigrette, toasted breadcrumbs



POMMES FRITES 10.

Hard Cut French Fries

Garlic Butter, Fine Herbs

(choose any two sauces)

garlic aioli | sriracha mayo | chermoula
curry ketchup | gochujang aioli
honey mustard | malt vinegar mayo

SIDES

Blistered Shishito Peppers9.

Sauteed Mushrooms12.

Sauteed Spinach10.

Whipped Potatoes9.

DESSERTS

RASPBERRY CHOCOLATE MOUSSE ^{GF}15.

milk chocolate, raspberry geleé

PEACH BREAD PUDDING12.

bourbon caramel, vanilla ice cream

CRÈME BRÛLÉE ^{GF}12.

white chocolate, mixed berries

LARGE PLATES

SHORT RIB MEZZALUNA27.

heirloom cherry tomatoes, corn, gremolata, parmesan

BELL + EVANS AIRLINE CHICKEN BREAST ^{GF}26.

warm tomato gazpacho, asparagus, cippolini onion, lemon-thyme vinaigrette

ATLANTIC SALMON* ^{GF}30.

risotto, english pea puree, crispy leeks, caviar beurre blanc

STEAK & FRITES * ^{GF}39.

prime N.Y. strip steak, confit cippolini onions, veal jus, chermoula, pommes frites

BRAISED BEEF SANDWICH19.

slow braised beef, fontina, giardiniera, fried onions, horseradish, rosemary jus, hoagie roll, fries

PAN SEARED GROUPER ^{GF}36.

lady pea succotash, roasted corn, english peas, peppers, red pepper coulis

CONFAB BURGER*21.

8 oz house grind, caramelized onion, gruyere, tomato, pickles, shredded lettuce, confab sauce, sesame seed bun, fries

FISH & CHIPS24.

beer battered cod, salt & vinegar "chips", malt vinegar mayo

LOBSTER ROLL34.

chilled lobster salad, bibb lettuce, lemon, fries

KIDS MENU AVAILABLE

^{GF} = *Gluten Free* ^{GFM} = *Gluten Free if Modified*

**Consuming raw or undercooked products may increase your risk of foodborne illness
These items may contain raw or undercooked product