

## LIGHTLY COOKED

### DIVER SCALLOPS\*

celery root, herbal sea broth, truffle

### KING CRAB "SCAMPI"

parsley, yuzu espuma

## PASTA

### PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan

### UNI CACIO E PEPE

bottarga, furikake, marasaki bucatini

### POTATO GNOCCHI

porcini mushroom "cream", fennel,

truffle, confit potatoes

## FROM THE OVEN

### WHOLE LAKE MEADOWS CHICKEN

panzanella salad, sherry vinegar jus dressing

-local free range

### WHOLE FISH

nuoc cham butter emulsion


-locally sourced by Kelly seafood


### RACK OF LAMB\*

garlic herb breadcrumbs, dijon

-half rack

-full rack

 = Vegan Option

 = Nutritionally Focused Options

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*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 these products fully cooked.

\*Parties of 6 or more will be subject to 20% gratuity

## FROM THE PAN

### WAGYU FLAT IRON\*

8 ounce

### FILET MIGNON\*

10 ounce

### PRIME NEW YORK STRIP\*

16 ounce

## FROM THE BROILER

### WHOLE MAINE LOBSTER

gruyere mornay, verjus,

fennel pollen breadcrumbs

### 44 FARMS BONE-IN NEW YORK STRIP \*

32 ounce Dry-Aged

### 44 FARMS BONE-IN RIBEYE \*

32 ounce Dry-Aged

AT KNIFE & SPOON WE SPECIALIZE IN DRY AGING OUR STEAKS TO PERFECTION FROM 30-120 DAYS. PLEASE ENQUIRE WITH OUR LADIES AND GENTLEMEN FOR TODAY'S OFFERED AGES

## SIDES

### CULTIVATED MUSHROOMS

-locally sourced from Play of Sunlight

### KIMCHI CREAMED SPINACH

### JOHNNY MAC & CHEESE

### POTATO PURÉE

### SEASONAL VEGETABLE

-locally sourced from Frog Song Organic Farms

### TEMPURA ONION RINGS

### ESPELETTE FRITES

## ON ICE

### OYSTERS BY THE 1/2 DOZEN\*

cucumber seaweed mignonette

### GULF SHRIMP COCKTAIL

cocktail sauce

### CEVICHE\* ∞

locally sourced seafood, florida citrus, sorghum

### CHILLED KING CRAB

house thousand island

## RAW

### TUNA & FOIE\*

big eye tuna, brioche, foie gras, georgia olive oil, sea salt, chives, shallots, lemon

### HAMACHI CRUDO\* ∞

avocado, florida grapefruit, white soy, sriracha, micro cilantro

### PASSMORE RANCH CAVIAR\*

15g reserve caviar

### KNIFE STEAK TARTARE\*

tenderloin, cornichons, capers, allium potatoes, egg caramel

## SALADS

### KNIFE WEDGE

dill ranch, blue cheese, lake meadows local bacon

### CAESAR\*

baby romaine, parmesan, anchovy gremolata, croutons

### HEIRLOOM TOMATO SALAD ∞

local tomatoes, burrata, farm fresh herbs, pesto, georgia olive oil

### GARDEN SALAD ∞

market vegetables, seasonal vinegar


## SWEETS & DELIGHTS

### GRAND CRU CHOCOLATE

### THE APPLE

### CARAMEL DULCEY

### CARROT CAKE

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