

## STARTERS

GF Tomato Salad .....10  
Tomato, Watermelon, Balsamic, Basil, Burrata Cheese

GF Arugula Salad.....10  
Eco Rich Greens, Strawberry, Avocado, Toasted Walnut, Feta, Black Garlic Vinaigrette

GF Citico's House Salad.....11  
Eco Rich Greens, Benton's Bacon, Cucumber, SWV Farms White Cheddar, Sun Dried Red Pepper, Poppy Seed Ranch Dressing

Citico's Picnic.....20  
Benton's Country Ham, Rabbit Rilletto, Dancing Fern Cheese, Housemade Pickles, Tellico Grain's Bread

## SMALL PLATES

GF Summer Ceviche.....14  
Scallop, Shrimp, Lime, Jalapeño, Rosemary Chips

GF Fried Brussels.....14  
Sprouts, Pork Belly, Sweet Chile Sauce

Crab Cakes.....18  
Blue Crab, Korean Pepper Hollandaise, Asian Slaw

Mussels .....20  
Prince Edward Island Mussels, Venison Chorizo Sausage, Basil Pesto, Tomato, Tellico Grains Focaccia

## ENTRÉES

GF Chicken ..... (Half) 28 ..... (Whole) 55  
Roasted Joyce Family Farms Organic Chicken, Mushroom, Broccolini, Baby Red Potato, Lemon Herb Cream

GF Pork.....30  
Center Cut Berkshire Pork, Spicy Green Salad, Celery Root, Carrot Almond Romesco Sauce

GF Scallops.....37  
Coldwater Scallops, Benton's Bacon Farro, Leek, Fava, Southern Succotash

GF Beef..... (6oz Tenderloin) 39 ..... (14oz Ribeye) 50  
*Featuring Beef from Local Mitchell Family Farms,* Potato Purée, Eggplant, Cauliflower, Cipollini Onions, 48-HR Demi Glace

GF House Butchered Fish..... Market Price  
Sustainably Sourced Fish, butchered in-house then served with composed accompaniments and garnish. Please ask your server for details.

## SIDES

GF Summer Beets.....8  
Toasted Honey, Pistachio

GF Potato .....8  
Smoked Fingerlings, Curry Tomato, Herbs

GF Roasted Vegetables.....8  
Zucchini, Corn, Okra, Broccolini

GF Carolina Gold Risotto .....8  
Wild Mushroom Butter, Parmesan