FIRETOWER

DINNER

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SMALL PLATES

TOMATO SOUP

Aleppo Croutons and Herb Oil

BEEF CARPACCIO*

Tart Cherry, Pickled Ramps, Fennel, Ramp Aioli and Olive Oil Crackers

SIMPLE GREEN SALAD

Shaved Vegetables, Herbs and Sherry Vinaigrette

LOCAL TOMATO SALAD

Colatura, Pecorino, Smoked Sweet Onion, Sunflower Seeds. Basil and Urfa

MARINATED CUCUMBER SALAD

Buttermilk, Castelvetrano Olives, Mizuna, Herbs, Pistachio, Calabrian Chili and Smoked Lemon

PLANCHA CHARRED OCTOPUS*

Olive Oil Whipped Potatoes, Brussels Sprouts, Olives, Swiss Chard, Anchovy Lemon Vinaigrette and Chives

ROASTED EGGPLANT

Quinoa, Benne Seed Tahini, Turmeric, Basil, Pickled Shallot and Marcona Almond

CRISPY PORK BELLY

Peach, Charred Cantaloupe, Brebis, Benton's Bacon and Jalapeño

THAI MUSSELS

Cilantro, Ginger, Jalapeño, Coconut and Lime Served with Charred Bread

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



MAINS

CRISPY CHICKEN THIGH

Sea Island Rice Peas, Roasted Mushrooms, Okra, Kale, Chicken Broth, Herbs and Chili Oil

PRIME HANGER STEAK*

Chanterelles, Squash, Leeks, Bell Pepper, Horseradish Egg Emulsion and Red Wine Demi-Glace

BUCATINI & SHRIMP

Florida Rock Shrimp, Zucchini, Lemon, Aleppo and Herbs

LAMB BOLOGNESE

Lumache, Parmigiano Reggiano and Black Pepper

ROASTED PORK RACK

Farro Verde, Green Tomato, Corn. Urfa and Basil

SEARED RED GULF SNAPPER*

Carolina Gold Rice, Red Beets, Turnips, Sweet Onions. Dill and Lemon

STROZZAPRETI

Pomodoro Fresco, Ricotta Salata, Smoked Bread Crumbs and Basil



DESSERTS

FIRETOWER TIRAMISU

Chocolate, Espresso and Kahlua

BLACKBERRY TORTA

Corn Ice Cream, Buttermilk and Cornbread Crumble

RISOTTO ICE CREAM

Champagne Peach Jam, Crispy Rice, Sumac and Olive Oil

CHEESE PLATE

Blackberry Farm Herb Tomme, Fromage d'Affinois, Black Truffle Cheese, Strawberry Fennel and Olive Oil Crackers

