

ON ICE

FL OYSTERS BY THE 1/2 DOZEN*

local citrus & cucumber mignonette

GULF SHRIMP COCKTAIL

ponzu cocktail sauce

RAW

HAMACHI*

avocado, white soy, cilantro oil, confit ginger scallion

PASSMORE RANCH CAVIAR*

30g reserve caviar

KNIFE STEAK TARTARE*

wagyu tenderloin, cornichons, capers, pickled mustard seeds, egg yolk caramel, crispy kale

SALADS

KNIFE WEDGE

dill ranch, blue cheese espuma, confit tomato, lake meadows bacon crumble

CAESAR*

baby romaine, parmesan, anchovy gremolata, croutons

TOMATO & BURRATA SALAD

house made herb burrata, heirloom tomato, coriander soil, Lacto-fermented tomato vinaigrette

GARDEN SALAD

market vegetables, regenerative vinegar garden soil

LIGHTLY COOKED

DIVER SCALLOPS*

celery root, herbal sea broth, truffle

LOBSTER TAIL

brown butter soubise, yuzu, bitter greens

CHARRED OCTOPUS

sweet potato, chick pea soil, fermented fresno chili

PASTA

PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan

UNI CACIO E PEPE

bottarga, furikake, murasaki bucatini

DOPPIO RAVIOLI

cashew "ricotta", spinach & pesto, orange reduction, toasted pine nuts

FROM THE OVEN

HALF LAKE MEADOWS CHICKEN

lemon leeks, seasonal truffle, whole grain mustard jus

LOCAL WHOLE FISH

nuoc cham butter emulsion

LAMB LOIN*

herb breadcrumbs, dijon, mint riesling gel, demi

FROM THE PAN

DAYBOAT CATCH

7 ounce fish filet, AJI broth, pumpkin purée, market vegetables

AUSTRALIAN WAGYU FILET MIGNON*

10 ounce

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10 ounce

FROM THE BROILER

44 FARMS BONE-IN NEW YORK STRIP *

32 ounce Dry-Aged,

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At Knife & Spoon, our specialty lies in meticulously dry aging our steaks to perfection, ranging from 30 to 120 days. Kindly inquire with our esteemed staff for today's available aging 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**

SIDES

CULTIVATED MUSHROOMS

play of sunlight- Tallahassee, FL

KIMCHI CREAMED SPINACH

POTATO PURÉE

SEASONAL VEGETABLES

*pistachio purée

JOHNNY MAC & CHEESE

TEMPURA ONION RINGS