

D I N N E R

SMALL PLATES

- - -

SAUSAGE -11

GRAIN MUSTARD, PICKLES

SHRIMP COCKTAIL -14

COLD SMOKE, PRESERVED LEMON, HORSERADISH, TOMATO JAM, PEA SHOOTS

BISON CARPACCIO* -14

QUAIL EGG, CAPER BERRY, EVERYTHING SEASONING, ARUGULA, MANCHEGO

SPANISH OCTOPUS -17

CAULIFLOWER, CHORIZO, PEPPERS, CHIMICHURRI

CHARCUTERIE -MKT.

GARNISH, GRILLED BREAD

CHEESE -MKT.

GARNISH, GRILLED BREAD

SPOONS & FORKS

- - -

LOBSTER BISQUE -8

SHERRY, FENNEL

CARROTS -8

BLISTERED, PISTACHIO, SORGHUM, CILANTRO, YOGURT

WEDGE -6

LARDONS, MARINATED TOMATO, GORGONZOLA, PICKLED ONION, GORGONZOLA DRESSING

CAESAR* -6

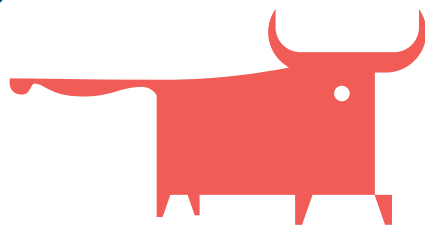
CROUTON, PECORINO, DRESSING, CURED YOLK

ARUGULA -7

BABY KALE, TOASTED ALMONDS, SHAVED FENNEL, BEETS, FETA, BROWN BUTTER MISO VINAIGRETTE

LITTLE GEM LETTUCE -7

BOILED EGG, AVOCADO, RADISH, CHERVIL, SORREL, BUTTERMILK DRESSING



CUTS

RIBEYE* -33

16 OZ.

BONE IN DRY AGED RIBEYE* -55

22 OZ.

BISON RIBEYE* -45

14 OZ.

HANGER STEAK* -18

9 OZ.

BOSTON CUT PRIME STRIP* -36

12 OZ.

FILET MIGNON* -22/31

4 OZ. / 8 OZ.

TOMAHAWK* -89

40 OZ.

ACCOUTREMENTS

HORSERADISH 2

PEPPERCORN 2

GORGONZOLA 3

STEAK BUTTER 3

AU POIVRE 3

DEMI-GLACE 3

BÉARNAISE* 3

CHIMICHURRI 3

CRAB CAKE 16

LOBSTER TAIL 25

SHRIMP 11

LARGE PLATES

- - -

TUNA* -24

CREAMED CORN AND CHORIZO, RADISH, POPCORN, CHIMICHURRI

SALMON* -22

CRISP SKIN, CARROT THREE WAYS, BABY KALE

CRAB CAKE -26

FERMENTED MUSTARD SEED, FREEKAH, SORGHUM BUTTER

LOBSTER -34

GEECHIE BOYS GRITS, SORREL, TOMATO, CORN, POACHED EGG, HERBS

HERITAGE FARMS

CHESHIRE PORK* -24

CHOP, WILTED GREENS, MOLE

JOYCE FARMS CHICKEN -21

ROULADE, RED EYE GRAVY, PEA PUREE

GNOCCHI -15

SMOKED OLIVE OIL, PECORINO, CHARRED CAULIFLOWER

WAGYU BURGER* -18

SMASHED, AMERICAN CHEESE, AIOLI, SWEET BUN, FRIES

SIDES (\$6.00 EA.)

- - -

ROASTED MUSHROOMS

B&B MAC

CREAMED SPINACH

HAND-CUT FRIES

ASPARAGUS

BROWN BUTTER CAULIFLOWER

POTATO PUREE

FRIED ONION STRAWS

BREAD - 3.5

SEASONED BUTTER

(A PORTION OF BREAD SALES IS DONATED TO THE TRIAD JUVENILE DIABETES RESEARCH FOUNDATION)

EXECUTIVE CHEF: RICHARD MILLER // SOUS CHEF: TIMOTHY GALLIONE

4.1.19