

DINNER
MENU



MAY
2025

For the Table

Charred Sugar Snap Peas

Herbed Yogurt, Shisho

13

Cocktail Shrimp

StF Cocktail Sauce

15

Confit Sunchokes

Rhubarb Pear Butter, Chicories

17

House Smoked Bacon

Watermelon, Basil, Ginger

19

Fried Mushrooms

Cream Horseradish

13

Cheddar Cornbread Biscuits

Whipped Pimento Cheese

12

Relish Tray

House Pickles, Crudités, Fried Saltines,
Blue Cheese Dip 16

Soup & Salad

Gem Lettuce Caesar Salad

House Dressing, Boquerones, Cotija, Garlic Crumbs

17

Simple Salad

Soft Greens, Mixed Herbs, The Good Olive Oil & Red Wine Vinegar

16

Endive Waldorf Salad

Pickled Apple, Celery, Dates, Blue Cheese, Walnut Vinaigrette

18

Roasted Tomato Soup

Cultured Cream, Mixed Herbs, Pecorino

12

The world is a beautiful and wondrous place; love with all your heart, don't reply to work emails on the weekends, and remember that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Plates

Pan Seared Ocean Trout

Hazelnut Soubise, Endive, Horseradish

37

Bone-In Pork Chop

Fennel Pollen, Local Honey, Caraway & Cabbage

39

Charred Zucchini

Noord Hollander Gouda, Spring Onion, Truffle-Tomato Vinaigrette

25

HOUSE AGED BEEF, A LA CARTE

Lovingly Broiled and Dressed with Flake Salt & Au Jus

Wagyu Filet

8 Oz.

48

Ribeye

18 Oz.

62

NY Strip Steak

14 Oz.

48

Rare : Cool Red Center | Med. Rare : Warm Red Center | Medium : Warm Pink Center
Medium Well : Touch of Pink | Well Done : We Still Love You...

With Fries

Battered Atlantic Cod

Herb & Yuzu Tartar

27

Hanger Steak

Brown Butter Béarnaise

36

Fried Chicken Breast

Dijon-Maple Dressing

23

Sides

Fresh Fries 9

Twice Baked Potato 13

Mac & Cheese 21

Sauces 6

Brown Butter Béarnaise

Foie Gras Demi Glace

Peppercorn-Brandy

Roasted Mushrooms 17

Creamed Spinach 16

Lil' Simple Salad 8

EST. 2024