DINNER MENU



SPRING 2025

Gor the Table

Charred Sugar Snap Peas Chilled, Herbed Yogurt 13 Cocktail Shrimp StF Cocktail Sauce 15

Confit Sunchokes Rhubarb & Pear Butter, Chocories 18

Fried Mushrooms Cream Horseradish, Lots of Love 13 Hand Cut Steak Tartare

Shisho, Chive, Bone Marrow Dressing 21

**Cheddar Cornbread Biscuits** 

Whipped Pimento Cheese 12

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

Salad & Salad-ish

Gem Lettuce Caesar Salad

Peppercorn Dressing, Boquerones, Cotija, Garlic Crumbs

17

Simple Salad

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

16

**Endive Waldorf Salad** 

Apple, Celery, Dates, Gorgonzola, Walnut Vinaigrette

18

House Smoked Bacon

Watermelon, Thai Basil, Red Onion, Ginger Vinaigrette

19

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

## **Broiled Whole Fish**

Nuisance Bones Removed For Your Pleasure, Herb & Lemon Dressing

42

## **Bone-In Pork Chop**

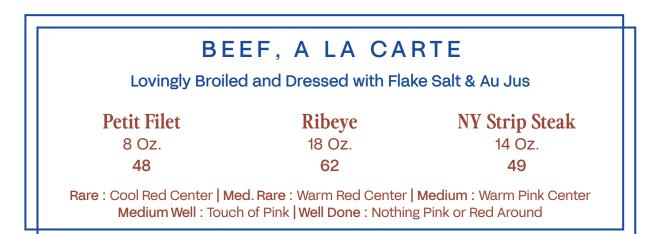
Fennel Pollen, Local Honey, Caraway & Cabbage

39

## Pan Roasted Zucchini

Truffle-Tomato Vinaigrette, Basil, Noord Hollander

25



With Gries

Battered Atlantic Cod Herb & Yuzu Tartar 27 Hanger Steak Brown Butter Béarnaise 36 Fried Chicken Breast Dijon-Maple Dressing 23

Sider

Sauces 6

Fresh Fries 9

Twice Baked Potato 13

Mac & Cheese 21

Brown Butter Béarnaise Foie Gras Demi Glace Peppercorn-Brandy Roasted Mushrooms 17

Creamed Spinach 16

Lil' Simple Salad 8

## EST. 2024

We politely decline most changes or alterations to menu items. Thank you for being amazing. Please inform your server of any allergies or dietary restrictions.