

SUMMER 2025

For the Table

Charred Sugar Snap Peas

Chilled, Herbed Yogurt

13

Skate Cheeks Oreganata

Garlic, Caper, Lemon, Herbed Crumbs
19

Broiled Bone Marrow

Bourbon Bellavitano, French Onion Bread

21

Fried Mushrooms

Cream Horseradish, Coriander
13

Cocktail Shrimp

StF Cocktail Sauce, Lemon 15

Pan Roasted Steak Tips

Asparagus, Scallion, Black Garlic Marinade
19

Cheddar Cornmeal Biscuits

Whipped Pimento Cheese

12

House Smoked Bacon

Seasonal Melon, Ginger, Basil, Red Onion 19

Salad & Salad-ish

Endive Waldorf Salad

Apple, Celery, Dates, Gorgonzola, Walnut Vinaigrette

18

Gem Caesar Salad

Boquerones, Cotija Cheese, Garlic Crumbs 9 / 17

Simple Salad

Soft Lettuces, Mixed Herbs, Sunflower Oil, Rosé Vinegar 9 / 16

Monday Night - Peppercorn Rubbed Prime Rib, Served with Classic Fixins'

Wednesday Night - Slow Roasted Wagyu Coulotte, Served with Bottomless Fries or Salad

Happy Hour Daily from 3-5 PM

Plates

Whole Broiled Bronzini

Butterflied For Your Dining Pleasure, Lemon & Herb Vinaigrette

Bone-In Pork Chop

Fennel Pollen, Local Honey, Peach & Mizuna 39

Roasted Cone Cabbage

Sunchoke, Dill, Marcona Almond & Sesame Crunch 25

BEEF, A LA CARTE

Lovingly Broiled, Simply Dressed with Flake Salt & Thyme Au Jus

 Petit Filet
 Ribeye
 NY Strip Steak

 8 Oz.
 18 Oz.
 14 Oz.

 48
 62
 49

Rare: Cool Red Center | Med. Rare: Warm Red Center | Medium: Warm Pink Center | Medium Well: Touch of Pink | Well Done: Nothing Pink or Red In Sight

With Gries

Battered Atlantic Cod Herb & Yuzu Tartar 27 Hanger Steak
Brown Butter Béarnaise
36

Fried Chicken Breast
Dijon-Maple Dressing
23

Sides

Sauces 6

Fresh Fries 9

Twice Baked Potato 13

Mac & Cheese 21

Brown Butter Béarnaise Foie Gras Demi Glace Peppercorn-Brandy Cream Horseradish Roasted Mushrooms 17
Creamed Spinach 16
Roasted Asparagus 15

EST. 2024