



For the Table

Confit Sunchokes

Spiced Apple Butter, Chicories
18

Cocktail Shrimp

StF Cocktail Sauce, Lemon
15

Skate Cheeks Oreganata

Garlic, Caper, Lemon, Herbed Crumbs
19

Pan Roasted Steak Tips

Broccolini, Scallion, Black Garlic Marinade
19

Broiled Bone Marrow

Bourbon Bellavitano, French Onion Bread
21

Cheddar Cornmeal Biscuits

Whipped Pimento Cheese
12

Fried Mushrooms

Cream Horseradish, Coriander
13

Charred Snap Peas

Chilled, Herb Yogurt, Sumac
13

Salad & Saladish

Chicory Waldorf Salad

Apple, Cured Dates, Celery, Aged Gouda, Walnut Vinaigrette
18

Gem Caesar Salad

Peppercorn Dressing, Boquerones, Cotija Cheese, Garlic Crumbs
17

Simple Salad

Soft Lettuces, Mixed Herbs, Rosé Vinaigrette
16

House Smoked Bacon

Preserved Tomato, Vidalia Onion, Molasses Vinaigrette, Soft Herbs
20

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

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

Happy Hour Daily from 3-5 PM

The world is a beautiful and wondrous place; love with all your heart, do unto others, 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

Whole Bronzini

Butterflied For Your Dining Pleasure, Lemon & Herb Vinaigrette
42

Confit Pork Shoulder

Sweet Corn Grits, Ginger & Cider Jus, Mustard Green & Herb Salad
34

Charred Caraflex Cabbage

Sunchoke, Dill, Marcona Almond & Sesame Crisp, Urfa Bieber
25

Meatloaf (Not the Musician)

House Beef Blend, Mashed Potato, Hot Slaw, Spiced Tomato Glaze
29

22 Oz. Ribeye for Two

Served with Simple Salad, Twice Baked Potato, & Brown Butter Béarnaise
92

StF CLASSICS

Battered Atlantic Cod

Herb & Yuzu Tartar
27

Hanger Steak

Brown Butter Béarnaise
37

Fried Chicken Breast

Dijon-Maple Dressing
24

Served Lovingly with Fresh Cut Fries or a Small Simple Salad

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

Sauces Brown Butter Béarnaise, Creamed Horseradish, Foie Gras Demi Glace, Au Poivre 6

Sides

Fresh Fries with Béarnaise Aioli or Ketchup 9

Pommes Courbois Battered Twice Baked Potatoes, Pimento Cheese Dip 13

Classic Mashed Potatoes Buttery, Delicious, and Made to Order 12

Creamed Spinach Double Cream, Cotija, Gorgonzola 16

Charred Broccolini Buttermilk Hollandaise 16

Mac & Cheese Aged Cheddar Sauce, Cavatappi Noodles 21

EST. 2024

*We politely decline most changes or alterations to menu items. 20% Gratuity added to parties of 5 or more.
Please inform your server of any allergies or dietary restrictions.*