

DINNER  
MENU



WINTER  
2025/6

## For the Table

### Confit Sunchokes

Spiced Apple Butter, Endive  
18

### Fried Mushrooms

Cream Horseradish, Coriander  
14

### Bowl O' Noodles

Chicken Jus, Ginger, Chili, Scallion, Lime  
15

### Skate Cheeks Oreganata

Garlic-Citrus-Caper Butter, Crispy Crumbs  
19

### Cocktail Shrimp

StF Cocktail Sauce, Lemon  
16

### Pan Roasted Steak Tips

Asparagus, Scallion, Black Garlic Marinade  
19

### Charred Snap Peas

Soft Herbs, Spiced Yogurt Dip  
14

### Potato Knish(ish)

Cheddar & Stracciatella, Hot Mustard  
13

## • Bread Service •

### Freshly Baked Parker House Rolls 10

With Cultured Vermont Butter & Chive

## Salads

### Shredded Kale Salad

Pumpkin Seed Dressing, Toasted Pepitas, Cheddar, Local Apple, Pickled Roasted Onion  
17

### Gem Caesar Salad

Peppercorn Dressing, Boquerones, Cotija Cheese, Garlic Crumbs  
17

### Simple Salad

Soft Lettuces, Mixed Herbs, Rosé Vinaigrette  
16

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

Wednesday Night - Slow Smoked Wagyu Beef with Bottomless Fries or Salad

Happy Hour Daily from 3-5 PM • Late Night Daily from 9-11 PM

*The world is a beautiful and wondrous place; take a walk on the wild side, 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 Broiled Bronzini

Butterflied & Boned, Fresh Lemon & Herb Dressing

42

### Confit Pork Shoulder

Sweet Corn Grits, Ginger & Cider Jus, Pickled Mustard Greens

34

### Spice Roasted Rutabaga

Shaved Fennel, Orange, Watercress, Almond & Sesame Crunch

24

### The Meatloaf

House Beef Blend, Mashed Potatoes, Hot Slaw, Spiced Tomato Glaze

29

### Ribeye for Two

22 Oz. Ribeye, Mashed Potatoes, Simple Salad, Creamed Horseradish

92

## StF CLASSICS

### Battered Atlantic Cod

Herb & Yuzu Tartar

28

### 8 oz. 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

**Oven Roasted Potatoes** Chili Oil, Herbs, & Buttermilk 13

**Mashed Potatoes** Buttery & Delicious, Made w/ Love 12

**Creamed Spinach** Double Cream, Cotija, Gorgonzola 16

**Broiled Asparagus** Garlic Oil & Flake Salt 15

**Pan Roasted Mushrooms** Soft Herbs, Confit Garlic 18

**Mac & Cheese** Aged Cheddar Sauce, Cavatappi Noodles 21

EST. 2024

*Modified Dishes or Non-disclosed Allergies or Proclivities are not eligible for refund or removal from checks.  
20% Gratuity added to parties of 5 or more. Please inform your server of any allergies or dietary restrictions.*