

DINNER
MENU



WINTER
2026

For the Table

Charred Snap Peas

Soft Herbs, Spiced Yogurt Dip
13

Fried Mushrooms

Cream Horseradish, Coriander
14

Bowl O' Noodles

Marrow 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

Scallion, Black Garlic Marinade
19

Confit Sunchokes

Spiced Apple Butter, Chicories
18

Potato Knish(ish)

Stracciatella, Horseradish Mustard
13

• Bread Service •

Fresh Baked Parker House Rolls 10

With that Good Cultured, Hand-Churned 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 - Prime Rib and Classic Fixin's

Wednesday Night - Wood Smoked Meats!

Thursdays - Thirsty Thursday! \$10 Martinis & 30% off Wine BTB

Sunday - Fried Chicken Night! Bird, Mashed, Gravy, and Seasonal Side

All Starting at 5:00 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, Lemon & Herb Dressing

42

Confit Pork Shoulder

Sweet Corn Grits, Spiced Cider Jus, Pickled Mustard Greens

34

Roasted Caraflex Cabbage

Coconut & Parsnip Puree, Almond-Sesame Crunch, Dill

24

The Meatloaf

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

29

16 Oz. Prime Strip Steak

Black Garlic & Koji Marinade, Mashed Potatoes, Creamed Horseradish

59

StF CLASSICS

Battered Atlantic Cod

Herb & Yuzu Tartar

28

8 oz. Flat Iron 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

Mashed Potatoes Buttery & Delicious, Made w/ Love 12

Broiled Asparagus Garlic Olive Oil & Flake Salt 15

Creamed Spinach Double Cream, Cotija, Gorgonzola 16

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.*