



## 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 Sunchoke

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.*