



## For the Table

### Pullapart Milk Rolls

Whipped Herb Butter  
12

### Bowl O' Noodles

Marrow Jus, Ginger, Chili, Scallion, Lime  
15

### Crispy Skate Cheeks

Garlic & Chili, Buttermilk Dressing, Lemon  
19

### Fried Mushrooms

Creamed Horseradish, Coriander  
14

### Cocktail Shrimp

StF Cocktail Sauce, Lemon  
16

### Pan Roasted Steak Tips

Scallion, Black Garlic Marinade  
18

### House Made Sausage du Jour

Seasonal Accompaniments, Fried Saltines  
15

### Potato Knish(ish)

Jack & Stracciatella, House Hot Mustard  
14

## Salads & Veggies

### Charred & Chilled Snap Peas

Spiced Yogurt Dip, Soft Herbs  
14

### Confit Sunchokes

Spiced Apple Butter, Chicories, Sumac  
18

### Roasted Caraflex Cabbage

Parsnip & Coconut Puree, Sesame-Almond Crunch, Dill  
24

### Shredded Kale Salad

Pumpkin Seed Dressing, Seed Mix, Cheddar, Apple, Pickled Onion  
17

### Gem Caesar Salad

Peppercorn Dressing, Boquerones, Cotija Cheese, Garlic Crumbs  
17

### Simple Salad

Soft Lettuces, Mixed Herbs, Rosé Vinaigrette  
16

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*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. You are very loved.*

## Plates

### Confit Pork Shoulder

Sweet Corn Grits, Cilantro & Green Chili Dressing, Cherry Tomato  
37

### The Meatloaf

Prime Beef Blend, Mashed Potatoes, Hot Slaw, Molasses Glaze  
29

### Roasted Confit Chicken Leg & Thigh

Warm Coco Bean & Herb Salad, Yogurt, Artichoke  
29

### Bone-In Veal Chop

Bone Marrow Vinaigrette, Tokyo Turnips, Seasonal Greens  
72

## StA Classics

### Battered Atlantic Cod

Herb & Yuzu Tartar  
28

### 8 oz. Prime Flat Iron

Brown Butter Béarnaise  
38

### Fried Chicken Breast

Dijon-Maple Dressing  
25

### 16 Oz. Prime Strip Steak

Black Garlic Marinade  
59

### Wagyu Burger\*

Shropshire Blue Cheese,  
Marrow & Vidalia Jam  
28

### Broiled Filet of Bronzini

Yuzu & Scallion Dressing  
38

Served Lovingly with Your Choice of Fresh Cut Fries or a Small Simple Salad

\*Limited Availability Nightly

## Sauces

Brown Butter Béarnaise, Creamed Horseradish, Foie Gras Demi Glace, Au Poivre 6  
Maple Dijon, Béarnaise Aioli, Buttermilk Ranch, House Hot Sauce 1

## Sides

**Fresh Fries** Béarnaise Aioli or Ketchup 9 • **Mashed Potatoes** Buttery & Lovely 10

**Roasted Asparagus** Garlic Oil & Flakey Salt 16

**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.  
22% Gratuity added to parties of 5 or more. Please inform your server of any allergies or dietary restrictions.  
50% Gratuity and a \$150 Reupholstery Contribution Charge will be added to folks putting their feet up on our seats. Please don't do that.*