

DINNER
MENU



EVERY DAY
4-9 PM

For the Table

Pullapart Milk Rolls

Whipped Honey Butter, Chive
12

Cocktail Shrimp

StF Cocktail Sauce, Lemon
16

Bowl O' Noodles

Chicken & Marrow Jus, Ginger, Lime
15

Pan Roasted Steak Tips

Scallion, Black Garlic Marinade
18

Buffalo Skate Cheeks

Pickled Celery, Gorgonzola, Ranch
19

House Made Sausage du Jour

Seasonal Accompaniments
16

Fried Mushrooms

Creamed Horseradish, Coriander
15

Potato Knish(ish)

Jack & Stracciatella, House Hot Mustard
15

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 • 18

Gem Caesar Salad

Peppercorn Dressing, Boquerones, Cotija Cheese, Garlic Crumbs • 18

Simple Salad

Soft Lettuces, Mixed Herbs, Rosé Vinaigrette • 16

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, and we appreciate you. Please let us know about any allergies or proclivities because we care and wanna do good for ya.

Plates

Confit Pork Shoulder

Sweet Corn Grits, Green Chili & Cilantro Glaze, Sungold Tomato

38

Chicken a la Plancha

Boneless Breast & Thigh, Coco Beans, Kale, Vaudovan & Confit Garlic Jus

33

Lobster Pasta

Radiatore, Sungold Tomato & Tarragon Sauce, StF Chili Oil, Soft Herbs

38

42 Oz. Long Bone Ribeye for the Table

Creamed Horseradish, Mashed Potatoes, Creamed Spinach

155

StF Classics

Battered Atlantic Cod*

Herb & Yuzu Tartar, Lemon

28

8 oz. Hanger Steak*

Brown Butter Béarnaise

38

Broiled Filet of Bronzini*

Yuzu & Scallion Dressing

38

16 Oz. Wagyu London Broil

Miso & Gochujang Marinade,
Medium Rare+ Only, Please

54

Wagyu Burger*

Shropshire Blue Cheese,
Marrow & Vidalia Jam

28

The Meatloaf

Mashed Potato, Hot Slaw,
Molasses Glaze

29

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

Sauces

Brown Butter Béarnaise, Creamed Horseradish, Black Garlic Steak Sauce, Peppercorn Brandy 6
Maple Dijon, Béarnaise Aioli, Buttermilk Ranch, House Hot Sauce, Sweet Heat 1

Sides

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

Roasted Seasonal Vegetable du Jour Chef Ogden's Selection, Made with Love 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. Maximum 2 Cards Per Check, Please. Cash or Card Only.
The Only Rule is the Golden Rule - Please Be Kind and Respectful to Our Staff and Space.*