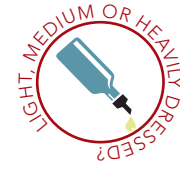


RUFFAGE

Add Pulled Chicken, Grand Chevalier Goat Cheese, or L'Ermite Bleu | 5
Add 8oz Dry-Aged, Free-Range Local Flat Iron | 18

Caesar | 9⁹⁵ // LARGE | 13⁹⁵
Sweet Gem Lettuce, Pancetta, Parmesan Crisp, Crispy Potato Skins,
Cured Egg Yolk, Parmigiano-Reggiano, Roasted Garlic Dressing

How do YOU like YOUR Caesar?



Artisanal Greens | 8⁹⁵ // LARGE | 11⁹⁵
Chef-Selected Greens, Accompaniments, Balsamic Vinaigrette

Caprese | 12⁹⁵
Imported Italian Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil,
Aceto Balsamico di Modena, EVOO

ENTRÉE RUFFAGE

GO PALEO!

The Caveman | 24⁹⁵
Free-Range Local Flat Iron, Kale, Brussels Sprouts, Radicchio, Broccoli, Cabbage, Beets,
Leeks, Carrot, Flax, Sunflower Seeds, Gogi Berries, Almonds, Lime Vinaigrette
Substitute Sushi-Grade Salmon Filet? Our Pleasure!
No Steak? Our Pleasure! | 14⁹⁵

'37 Cobb | 17⁹⁵
Chef-Selected Greens, Pulled Chicken, L'Ermite Bleu, Avocado, Egg,
House-Smoked Bacon, Baby Heirloom Tomatoes, Brown Derby Dressing

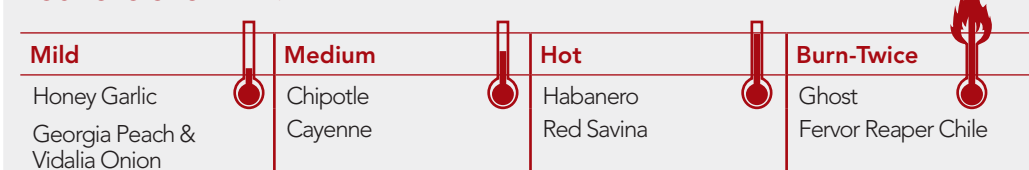
Poke-Eh | 17⁹⁵
Cubed & Marinated Sushi-Grade Salmon, Tobiko, Edamame, Avocado, Baby Arugula, Cucumber,
Julienne Carrots, Cilantro, Toasted Sesame Seeds, Ginger, Garlic, Scallions, Tamari, Sesame Oil, Quinoa

START & SHARE

Classic Steak Tartare | 16⁹⁵
Free-Range Local Striploin, Shallots, Cornichons, Chives, Capers, Dijon Mustard, Cured Egg Yolk, Lemon
Served with House-Made Artisanal Crackers

Smoked Chicken Lollipops | 14⁹⁵ PER POUND
Frenched, Dry-Rubbed, Smoked & Fried Chicken Drumettes
Baked? Our Pleasure!
Served with Seasonal Accompaniments & Dill Pickle Ranch Dip
Add Ghost Dust | 2 Add L'Ermite Bleu Dip | 2

YOUR CHOICE OF HEAT!



Two Spicy Shrimp Tostadas | 13⁹⁵
Vodka Tempura Shrimp, Avocado, Shredded Cabbage, Spicy Aioli, Toasted Sesame Seeds, Cilantro
Add Tostada! | 7 each

One-Layer Baker's Tray Nachos For 2 | 21⁹⁵
House Smoked Maple Bourbon BBQ Pulled Pork, Half Pound Five-Cheese Blend, Coriander, Pickled Chillies
Served with Crema, Pico de Gallo, Guacamole
Substitute Pulled Chicken? Our Pleasure!
No Meat? Our Pleasure! 15⁹⁵

Moules Frites | 14⁹⁵
East Coast Mussels, Crushed San Marzano Tomatoes, Garlic, Onion, White Wine, Fresh Oregano,
Parsley & Basil. Served with DF Frites

Short Rib Chili | 14⁹⁵
Local & Free Range Short Rib, Ancho, Guajillo, Arbol & Thai Bird Chillies, Cumin, Coriander, Cloves, Anise,
Mexican Chocolate, Onion, Garlic, Oregano, Crushed San Marzano Tomatoes,
Bourbon, Gator Hammock Hot sauce.
Garnished with Chives, Mexicana Cheddar, Crema & Guacamole
Served with Hand-Cut Nacho Chips

CHEESE, CHARCUTERIE, SEAFOOD & CONSERVAS

Cheese & Charcuterie Combo | 44⁹⁵

Cheese Platter for 2 | 21⁹⁵
St Agur Bleu (Cow) Aged Golden Blythe (Goat)
Saint-André Triple Cream Brie (Cow) Manchego (Sheep)

Charcuterie Platter for 2 | 23⁹⁵
Bresola Rosette de Lyon
Casalingo Prosciutto Pio Tosini
Ciccioli

SPANISH CONSERVAS!

*These Spanish delicacies are preserved fish, meats and vegetables packed in cans.
The Spanish view Conservas as an art form, choosing only the best quality products from
their regions of origin.*

Razor Clams in Brine | 29⁰⁸ **Clams from Galicia in Brine** | 42⁰⁸
Octopus in Olive Oil | 21³⁵ **Anchovy Fillets in Olive Oil** | 22⁵²
Mussels in Pickled Sauce | 21⁶⁴ **Squid in Ink** | 24¹⁹
Small Scallops in Galician Sauce | 17⁹⁶ **Red Tuna Belly in Olive Oil** | 19¹⁹

Served with Served with Traditional Accompaniments

Colossal Shrimp Cocktail | 14⁹⁵
Lime & Ginger Poached Jumbo Shrimp
Served with Sriracha Cocktail Sauce

Ciccioli | 12⁹⁵
Rendered Pork Belly, Pork Butt & Shoulder, Herbs, Black Pepper Corns, White Wine, Garlic, Fennel,
Chili Flakes. Served with Toast Points & Traditional Accompaniments

SEAFOOD BAR

(Thursday – Saturday) | MARKET PRICE

Please ask your server about our selection



ENTRÉES

Redneck Platter For 2 | 61⁹⁵
Two 36-Hour Sous-Vide & House Smoked Maple Bourbon BBQ Beef Short Ribs,
1/2 Southern Fried Chicken, Truffle Mac & Cheese, Jalapeño-Cheddar Biscuit

The Rib | 27⁹⁵
36-Hour Sous-Vide & House-Smoked Maple Bourbon BBQ Beef Short Rib, Mashed Potato,
Haricot Verte, Buttered Corn on the Cob

Steak Brulee | MARKET PRICE
Local (we know the farmer!) & Free-Range Chef's Choice Cut,
Sugar Fired Compound Bone Marrow Butter,
Triple Fried DF Roasted Potatoes, Demi-Glace, Artisanal Greens

Catch of the Day | MARKET PRICE
Please ask your server

Chicken "n" Waffles | 25⁹⁵
1/2 Southern Fried Chicken, Ham & Cheese Waffle, Smoked Maple Syrup

ADD YOUR SIDES

Daily Soup | Daily Price
Haricot Verte | 8
Hand-Cut Corn Tortillas | 3
Crema or Pico de Gallo | 3
Triple-Fried DF Roasted Potatoes | 7

Guacamole | 4
DF Frites | 4/7
DF Sweet Frites | 4/8
DF Tater Tots | 5/9
DF Onion Rings | 6/10



DECADENT CARBS

Chili Cheese Frites | 14⁹⁵
Short Rib Chili, Mexicana Cheddar Cheese Sauce, Shoestring Frites. Topped with Crema & Guacamole

T.O.'s Best Truffle Mac & Cheese | 18⁹⁵
Pasta di Gragnano – Italian Artisan Pasta, Gruyère, Emmenthal, L'Ermite Bleu, Black Truffles,
Fresh Herbs, Truffle Oil, Shallots, Buttery Biscuit Crust
Add House-Smoked Bacon | 3
Substitute Gluten-Free Pasta? Our Pleasure!

Haute Poutine | 14⁹⁵
Duck Confit, PQ Curds, DF Frites, Duck Gravy, Demi-Glace, Duck Crackling
No Duck? Our Pleasure! | 9⁹⁹

FLATBREADS

Add Spicy Aioli | 2 // Add Prosciutto | 5

The Funghi | 18⁹⁵
Sautéed Woodland Mushrooms, Grand Chevalier Chevre, Starksy & Hench Gouda, Pecorino Romano,
Garlic Hummus, Caramelized Onion, Fresh Herbs, Truffle Oil, Arugula

The Margherita | 16⁹⁵
Fior di Latte, Oven-Dried Tomatoes, Parmigiano-Reggiano, Pomodoro Sauce, Fresh Basil, Aged Balsamic
Reduction

HANDHELD

Served with DF Frites or Greens
Substitute DF Sweet Frites, DF Tater Tots, Caesar, or Soup | 2
HANDHELD ONLY? Our Pleasure! | Subtract 3

Flaming Greek Burger | 19⁹⁵
Free-Range Local Ground Lamb, Brandy Flambéed Fried Kefalotyri, Eggplant Caponata,
Balkan Goat Milk Yogurt Tzatziki, Arugula

The Tatsuta | 15⁹⁵
Asian Marinade-Sous Vide & Japanese Fried Chicken Thigh, Wasabi Creamy Coleslaw,
Bread & Butter Dill Pickle, Brioche Bun

Smash Burger | 16⁹⁵
6oz Fresh-Ground Free-Range Local Beef, Aged Cheddar, Tomato-Dijon Mayo, Bacon Jam, Crispy Onion,
Dill Pickle
Substitute Bun for Sweet Gem Lettuce Bun (Open-Faced)
Substitute L'Ermite Bleu | 3
Substitute Grand Chevalier Goat | 3
Add Extra Patty | 6

Double-Decker Club Italiano | 17⁹⁵
Pulled Chicken, Pio Tosini, House-Smoked Bacon, Parmigiano-Reggiano, Fresh Basil,
Tomato, Balsamic Aioli

Inside-Out Pulled Pork Grilled Cheese | 16⁹⁵
House-Smoked Maple Bourbon BBQ Pork Butt, Applewood Smoked Cheddar, Asiago-Encrusted
Sourdough, Raspberry-Jalapeño Compote
No Pork? Our Pleasure! | 12⁹⁵
Add House-Smoked Bacon | 3

JUST FOR THE KIDS

Kids under 10. Served with kids drink.

Choose One Item | 5
Cheese or Pepperoni Pizza Grilled Cheese Mac & Cheese
Caesar Salad Greens Smash Burger

PLEASE NOTE: All our products are prepared in an open-kitchen environment,
so we can't guarantee a 100% allergen-free or contact-free environment.
We ask Guests with severe allergies, sensitivities, or food concerns to be aware.

18% gratuity on parties of 8 or more.
For reservations: resos@myprohibition.com