

DINNER



FRESH IS BEST

START & SHARE

Tartare Tacos | 16⁹⁵

Free-Range, Local Beef Tenderloin, Fresh Lime Juice, Soy Sauce, Worcester Sauce, Red Onion, Anaheim Peppers, Tomato, Cilantro, Avocado Puree, Spicy Aioli
Served in THREE DF-Fried Hard Shell Tacos

Smoked Chicken Lollipops | 15⁹⁵

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!

Mild	Medium	Hot	Burn-Twice
Honey Garlic Georgia Peach & Vidalia Onion	Chipotle Cayenne	Habanero Red Savina	Ghost Fervor Reaper Chile

Duck Wings | 15⁹⁵

Confit & DF-Fried Duck Wings
Served with an Asian Chili Sauce

One-Layer Baker's Tray Nachos For TWO | 21⁹⁵

House-Smoked Maple Bourbon BBQ Pulled Pork,
Half Pound Five-Cheese Blend, Coriander, Pickled Chillies
Served with our Three Layer Dip
Substitute Pulled Chicken? Our Pleasure!
No Meat? Our Pleasure! 17⁹⁵

Moules Frites | 17⁹⁵

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

Pulled Pork Sliders | 10⁹⁵

House-Smoked Maple Bourbon BBQ Pork Butt,
Arugula, Slaw, Dill Pickle, Crispy Onions
Add Slider | 6 each

Short Rib Chili | 14⁹⁵

Local & Free Range Short Rib, Ancho, Guajillo, Arbol & Thai Bird Chilies, Cumin,
Coriander, Cloves, Anise, Mexican Chocolate, Onion, Garlic, Oregano,
Crushed San Marzano Tomatoes, Bourbon, Gator Hammock Hot Sauce
Garnished with Chives, Mexican Cheddar, Crema & Guacamole
Served with Hand-Cut Nacho Chips or House-Made Jalapeño Cheddar Biscuit

1/4 Pound Cheesy Bacon Hasselback Garlic Bread | 12⁹⁵

House-Baked Demi-Baguette, 1/4 POUND Five-Cheese Blend,
Sliced Bacon, Bacon Lardons, Garlic Butter
Served with Marinara Dipping Sauce
No Bacon? Our Pleasure! 9⁹⁵

Potato Skins | 10⁹⁵

DF-Fried Potato Skins, Shredded Free-Range Local Beef Short Ribs,
Horseradish, Gruyere, Emmenthal, Crispy Onions
Served with Demi-Glace
Add Skin | 6 each

Saganaki | 9⁹⁵

Flamed Kefalotyri Cheese, Brandy, Lemon, House-Baked Demi-Baguette

Karaage Chicken | 12⁹⁵

Potato Starch-Encrusted Japanese Fried Chicken Bites, Maple-Chili Glace,
Toasted Sesame Seeds, Pickled Chili, Scallions

Seafood Dip | 15⁹⁵

Lobster, Scallops, Crab, Shrimp, Cream Cheese, Fresh Lemon Juice
Served with Buttered Baguette Crostini

Chicken Fried Ribs with Whiskey Glaze | 14⁹⁵

House-Smoked Pork Back Ribs, Lightly Dredged & DF-Fried
Served with a Bourbon Glaze

Colossal Tempura Shrimp | 13⁹⁵

Vodka Tempura Shrimp
Served with Spicy Aioli

DECADENT CARBS

Chili Cheese Tots | 14⁹⁵

Short Rib Chili, Mexican Cheddar Cheese Sauce, Tater Tots
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! | 9⁹⁵

FLATBREADS

Add Spicy Aioli | 2 // Add Prosciutto | 5

The Funghi | 18⁹⁵

Sautéed Woodland Mushrooms, Grand Chevalier Goat,
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

For Reservations (or to arrange larger parties): resos@myprohibition.com

RUFFAGE

Add Pulled Chicken, Grand Chevalier Goat Cheese, or L'Ermite Bleu | 5
Add Dry-Aged, Free-Range, Local 4oz Tenderloin | 16

Caesar | 9⁹⁵ // LARGE | 13⁹⁵
Sweet Gem Lettuce, Garlic Croutons, Cured Egg Yolk, Parmigiano-Reggiano, Bacon Lardons, Creamy Caesar Dressing

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

How do YOU like YOUR Caesar?



we BAKE our own

HANDHELD

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

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

The Tatsuta | 15⁹⁵
Asian Marinade, Japanese Fried Chicken Thigh, Creamy Wasabi 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, Parmigiano-Reggiano, Fresh Basil, Tomato, Balsamic Aioli

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

Sloppy Josephine | 15⁹⁵
Woodland Mushroom Bolognese, Goat Cheese, Avocado, Baby Arugula, Crispy Onions

JUST FOR 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 |

we SMOKE our own

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.

ENTRÉE RUFFAGE

The Caveman | 14⁹⁵
Kale, Brussels Sprouts, Radicchio, Broccoli, Cabbage, Beets, Leeks, Carrot, Flax, Sunflower Seeds, Gogi Berries, Almonds, Agave-Lime Vinaigrette
Add Pulled Chicken | 5
Add Sushi-Grade Seared Salmon Fillet | 10
Add Dry-Aged, Free-Range, Local 4oz Tenderloin | 16

'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, Tamari, Scallions, Sesame Oil, Quinoa, Crispy Shallots
Served with Balkan-Sriracha Yogurt

Buddha Bowl | 14⁹⁵
Quinoa, Chickpea Fritters, Hummus, Black Beans, Edamame, Pickled Red Onion, Baby Heirloom Tomatoes, Cucumber, Arugula, Parsley, Mint, Pepitas, Sunflower Seeds, Tahini Dressing

ADD YOUR SIDES

Daily Soup | Daily Price

Three Layer Dip | 7

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



EVERY DAY
HOOCH HOUR
5-7pm & 10-11pm

ENTRÉES

Redneck Platter For TWO | 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, Buttered Asparagus

The New Englander | 29⁹⁵
Sushi-Grade Seared Salmon Fillet
Served on a Lobster, Shrimp, Scallops, Crab & Mussel Chowder

Fried Chicken | 25⁹⁵
½ Southern Fried Chicken, Mashed Potato, House-Made Jalapeño Cheddar Biscuit, Buttered Greens, Gravy

Steak Frites | 31⁹⁵
Dry-Aged, Free Range, Local 8oz Tenderloin, DF Frites, Mayo, Demi-Glace

BIG BERTHA | 48⁹⁵
ONE Pound Dry-Aged, Free Range, Local Ribeye, Bone Marrow Butter, Triple-Fried DF Roasted Potatoes, Demi-Glace, Artisanal Greens
Split Dish Add | 8

The Shank | 26⁹⁵
Confit Lamb Shank, Scalloped Potatoes, Haricot Verte, Demi-Glace



pghqueeneast
pghmidtown



pgh.queen
pgh.midtown



EatWellPGH