



## from the raw bar

**Oysters | Half Dozen 20 / Full Dozen 38 |** mignonette, smoked cocktail sauce, lemon

**Caviar Oyster | 9** lemon crème fraîche, kiwi, chervil, caviar

**Tuna Tartare | 22** ponzu, avocado, miso, scallions, chili, sesame, taro root chips

## cold

**Chopped Greek Salad | 16** gem lettuce, red onion, olives, crispy pita, feta, cucumber, peppers, vinaigrette

**Arugula Salad | 17** strawberries, goat cheese, toasted walnuts, chamomile dressing

**Apricot Toast | 18** burrata, apricots, prosciutto, pistachio, spicy honey, thai basil

**Yellow Tomato Gazpacho | 14** peach, cucumber, red onion, herbs

## hot

**Popovers | 9** beef drippings, pesto butter

**Spicy Pork Belly | 19** green strawberries, cashews, miso vinaigrette, hot honey, fermented pepper

**Crispy Fried Calamari | 18** lime aioli, bonito, togarashi, pickled red onion, peppers

**Fried Brussels Sprouts | 17** parmesan, za'atar, caesar

## pasta

**Mushroom Campanelle | 32** spinach, leeks, parmesan cream

**Penne Bolognese | 34** pork, lamb & beef ragu, tomato, parmesan, oregano

## main plates

**Pan Roasted Salmon | 35** corn purée, squash, heirloom tomato, romesco

**Smoked Long Island Duck Breast | 38** cherries, parsnip purée, mizuna, tatsoi, lemongrass, almonds, edamame, radish

**Brandt Beef Sirloin | 49** sweet onion purée, chimichurri, carrot, turnip, fingerling potatoes, cipollini

**Falafel | 30** tomato chickpea stew, moroccan spice, feta, hummus, tahini, herb salad

**Wood-Grilled Half Giannone Chicken | 32** mashed potato, chicken jus, summer vegetable succotash

**Ledger Double Burger | 23** special sauce, American cheese, pickles, lettuce, sesame seed bun, onions, fries  
*smashed Brandt beef patties - served pink or no pink*

**Chef/Owner** Matthew O'Neil [↗](#) **Executive Chef** Daniel Gursha

**Pastry Chef** Erin Barry

### LEDGER'S 3% KITCHEN APPRECIATION AND EDUCATION PROGRAM

THIS 3% FEE, APPLIED TO EACH BILL, ALLOWS OUR KITCHEN STAFF TO SHARE IN THE SUCCESS OF THE RESTAURANT AND CREATES A BETTER GUEST EXPERIENCE. IT HELPS US ATTRACT AND DEVELOP TOP TALENT, FOSTERS TEAMWORK, REWARDS CONSISTENCY, ENCOURAGES CREATIVITY, AND ELEVATES THE EXPECTATIONS OF OUR ENTIRE STAFF. WE HOPE YOU FEEL ITS POSITIVE IMPACT EVERY TIME YOU DINE WITH US. MORE INFORMATION CAN BE FOUND ON THE INSERT OF OUR CHECK PRESENTER.

CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS.