

## DINNER MENU

# LUCKY DAY

LANDMARK 441 • WHISKEY BAR

### SMALL PLATES

≡ \$6 EACH ≡

#### LIVERWURST

LIMBURGER CHEESE AND RED ONION ON RYE

#### PICKLE PLATE

BEET-PICKLED DEVILED EGGS

PICKLED HERRING

### APPETIZERS

FRIED SWEETBREADS ≡ \$9

Creamy polenta, spicy wildflower honey

SHRIMPERS ≡ \$9

Marinated shrimp, papaya cocktail sauce

DUCK WINGS ≡ \$12

Dry-rubbed, Scotch rosemary hot sauce, cucumber cream

### SALADS & SOUP

LETTUCE PRAY ≡ \$8

Bibb lettuce, fried shallots, pickled califlower,  
tomato, cucumber, blue cheese, herb lemon vinaigrette

BEET SALAD ≡ \$11

Red, gold, Chioggia, olives, radish, blue cheese, gin vinaigrette

CAPRESE ≡ \$10

Heirloom, Romas, Fresh Mozzarella, Basil

CAESAR ≡ \$10

Romaine, preserved lemon, anchovy

SOUP OF THE DAY ≡ \$6

### SIDES

≡ \$7 EACH ≡

oyster stuffing with sausage

lumpy mashed potato

daily farm fresh veg

biscuits with maple syrup and sea salt butter

ballyhoo mac & cheese

### MAINS

LUCKY STEAK ≡ \$20

Coffee-rubbed 12 oz. bone-in strip steak, five-onion sauté

DAILY FISH ≡ \$MP

Please Inquire

THRASHER BURGER ≡ \$5

50/50 grind beef & smoked pork belly, LTO, house sauce

Add Cheese \$1

Add patties \$3 each

\*not available for take out

### HAND PIES

≡ \$12 EACH ≡

Served with House Chips, Pickles, & Beer Cheese

CHICKEN POT PIE potato, peas, carrots

SHORT RIB red wine braised, rosemary

RABBIT STEW mushroom, thyme, white wine

PORK & CHEDDAR chipotle, oregano, citrus

VEGGIE squash & asparagus, goat cheese

### DESSERTS

WHISKEY CHOCOLATE DESSERT ≡ PLEASE INQUIRE

CRÈME BRULÉE ≡ \$9

DINNER MENU