

## SMALL PLATES & VEGETABLES

---

9  
Sweet Fire Cauliflower  
Tomato, Cucumber, Watermelon & Red Onion  
Haricot Vert, Thyme Brown Butter, Marcona Almonds  
Corn & Marjoram  
Roasted Garlic Mashed Potatoes & White Cheddar  
Castelvetrano Fried Olives  
Roasted Broccolini  
White Risotto, Tomatoes, Reggiano Parmesan

11  
Mac & Cheese  
Grilled Thick-Cut Bacon, House BBQ Sauce  
Lamb Cigars & Tzatziki Sauce  
Brussels Sprouts Leaves, Pistachio, Lemon  
Steak Tartare\*  
Asparagus & Poached Egg, Prosciutto  
Roasted Heirloom Carrots, Sorrel Cream  
Gnocchi, Pan Fried Peas, Mint Pesto

13  
Pork Belly Burnt Ends  
Crispy Pig's Head Terrine, Violet Cherry Sauce  
Crab Cake, Maryland Lump Crab, Lime  
Burrata, Burnt Citrus, Grilled Focaccia  
Portobello Fries, Herb Aioli  
Wood Fired Octopus, Celery Leaves, Castelvetranos  
Bone Marrow Carne Asada\*  
Fried Calamari, Herb Aioli, Marinara

## SOUPS 7

---

Wild Mushroom Gazpacho  
With a Touch of Cream Chilled Tomato & Cucumber

## CHILLED SEAFOOD

---

½ Dozen Oysters\*  
Seasonal Varieties, Mignonettes, Citrus 19

Shrimp Cocktail  
Oishi Shrimp, Spiced Cocktail Sauce 12

## SALADS

---

13  
Caesar  
Romaine Hearts, Reggiano Parmesan, Herbed Croutons  
& Classic Caesar Dressing

Fried Spinach  
Red Onion, Cauliflower, Broccoli & Chile-Lime Vinaigrette

Little Gem  
Gem Lettuce, Medjool Dates, Toasted Hazelnuts, Grapes  
Gorgonzola & Red Wine Vinaigrette

Bibb  
Lettuce, Herbs, Radicchio, Candied Walnuts, Blue Cheese  
Creamy Balsamic Vinaigrette

15  
Kale  
Heirloom Kale Mix, Honey Crisp Apples, Fennel, Goat  
Cheese, Dried Blueberries, Seeds, Dijon-Maple Vinaigrette

Southern Fried Chicken  
Fried Chicken Breast, Iceburg Lettuce, Corn, Cucumber  
Black Beans, Baby Tomatoes, Radish, Chives and  
Buttermilk Dressing

Steakhouse\*  
USDA Prime Hanger, Red Onion, Mango, Avocado, Basil  
Romaine, Champagne Vinaigrette

## SANDWICHES 16

---

Drunken Goat  
Red Wine-Marinaded Goat Cheese, Brie, Cranberry  
Green Apple, Petite Greens, Walnut Bread

Crispy Porchetta  
Frisée, Arugula, Onion Salad, Pan Vinaigrette

## FROM THE BUTCHER\*

---

*All of our steaks are cooked over white oak & served  
with garlic chips and mushroom Rockefeller*

Spencer  
Creekstone All Natural "An Old-School Cut of Beef and  
All-Time Favorite" 32

Filet Mignon  
Cape Grim "The Best Grass-Fed Cattle in The World" 41

Ribeye  
Creekstone All Natural 40

Bavette  
Pure Black "One of Europe's Most Popular Cuts" 31

Sirloin  
Baseball Cut Greater Omaha USDA Prime "Whisky  
Marinade" 29

Skirt  
Aka Ushi Paniolo Marinade 33

Ribeye Cap  
Creekstone All Natural "The Absolute Best Part of The  
Rib Eye" 38

Hanger  
USDA Prime Fresh Herb Marinade 30

New York Strip  
USDA Prime 39

## SAUCES Choice of One

---

Blue Cheese	Charred Onion
Red Wine Demi	Horseradish Cream
Béarnaise	Chimichurri
Brandied Mushroom	

Short Rib Grilled Cheese  
Braised Short Rib, Gruyere, Grana Parmesan, White  
Cheddar, Bechamel

Ribeye Steak\*  
Bloomsdale Spinach, Béarnaise Aioli, Garlic

## SIGNATURE BURGER\* & FRIES

---

Butcher Grind of Chuck, Short Rib, Brisket, Bibb Lettuce  
Heirloom Tomato, Red Onion, Aioli, Kennebec Fries 17

Side of Kennebec Fries 8

## SEAFOOD 30

---

Ora King Salmon\*  
Garlic Bloomsdale Spinach, Charred Lemon, Curry  
Yogurt Sauce

Shrimp & Artichokes  
Jumbo Shrimp, Artichoke Hearts, White Wine, Lemon  
and Capers

Branzino Ala Plancha  
Wild, Crispy Skin, Upland Cress & Olive Oil Dipping Sauce

Grilled Swordfish  
Salsify, Oven Dried Tomato Salsa, Charred Lime

Ahi Tuna Frites\*  
Seared Rare, Wilted Greens, Shoestring Fries, Ponzu Sauce

## ENTREES 28

---

Colorado Lamb Porterhouse Chops\*  
Peewee Potatoes, Fennel, Dried Apricots, Violet Mustard

Iberico Pork Secreto\*  
Garlic, Pea Tendrils, Pineapple Jalapeño Jam

Pasture Raised Chicken  
Cast Iron, Crispy Skin, Red Wine Grits, Herbs, Chicken Jus

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish,  
lamb, milk, poultry, or shellfish reduces the risk of food borne illness.  
Individuals with certain health conditions may be at higher risk if these  
foods are consumed raw or undercooked. Not all ingredients are listed  
on the menu. Please alert your server of any food borne allergies.*