



Fall Dinner 2023

### Small Plates

- Red Lentil Falafel** | hummus | salsa macha | radish | cucumber | pickled onion | mint | feta || 12
- BBQ Heirloom Carrots** | pecan butter | dill | buttermilk dressing || 13
- Brussel Sprout Leaves** | lemon | caper | butter | thyme | grilled crouton | lemon crumbs || 14
- Spicy Ahi Tuna** | crispy eggplant | sriracha aioli | sweet soy | wasabi tobiko | chives || 15
- Steak Tartare** | mustard | herbs | truffle | quail egg | arugula | pickled mustard seed | grilled bread || 18

### Soup & Salads

- Roasted Red Pepper & Goat Cheese Soup** | onions | garlic | chives || 10
- House Chopped** | avocado | hearts of palm | cucumber | tomato | cilantro | mint | radish | corn  
endive | white balsamic vinaigrette || 16
- Classic Caesar** | hearts of romaine | torn croutons | crispy capers | shaved parmigiano reggiano  
caesar dressing || 14
- Butterleaf Wedge** | maple bacon | red onion | blue cheese crumbs | tomato | blue dressing || 14
- Baby Arugula** | arugula | asian pear | candied pecans | baby beets | goat cheese  
cabernet vinaigrette || 14

### Steaks

#### 8oz 1855 Filet Mignon

the most tender of all cuts | slightly less marbling than most steaks || 48

#### 16oz 1855 Ribeye

higher marbling than most cuts | one of the most flavorful steaks || 57

#### 12oz Akaushi Block Cut New York

an american bred japanese red bull | higher marbling than prime || 55

#### 8oz Prime C.A.B. Flat Iron

one of the thinner cuts of steak | good marbling and flavor || 32

### Large Plates

- Florida Black Grouper** | sunchoke puree | braised turnips | greens | rutabagas || 30
- Scottish Salmon** | ricotta gnocchi | white corn | oyster mushrooms | chives | corn broth || 26
- Seared Diver Scallops** | kaffir lime + coconut rice | yellow curry | confit tomatoes | cilantro || 32
- FreeBird Chicken Piccata** | lemon + caper butter | tomato + shallot | basil | sherry vinaigrette || 24
- Heritage Berkshire Pork Chop** | shredded brussels | black truffle polenta | parmesan || 30
- "Sunday Gravy"** | braised pork, veal, and beef | malfadine pasta | fennel pollen | buratta || 25
- Steak House Burger** | blue or cheddar | caramelized onion | bacon | arugula | 1000 island || 18

### Sides

**Potato Puree** | butter | cream || 6

**Bistro Fries** | housemade fries | truffle aioli || 6

**Sauteed Rapini & Chile Flake** | sweet garlic | new mexico pod chile || 8

**General Manager** Ravin Buzzell

**Chef** Jonathan Blackford

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.