

SNACKS

- Fried Pickles** \$5
spicy ranch
- Grilled Bread** \$3
duck lardo / seasonal jam
- Fried Taters** \$8
truffle mayo
- Fried Brussels** \$6
parmesan / lemon aioli
- Devils on Horseback** \$7
dates / chorizo / manchego / bacon / piquillo pepper
- Fried Pig Ears** \$8
sweet thai chili sauce
- Buttermilk Fried Chicken Livers*** \$7
chipotle remoulade
- Poutine** \$8
gravy / cheese cured / scallions

ARTISANAL CHEESE BOARD Market Price

APPETIZERS

- Bone Marrow** \$18
grilled bread / gremolata / pickled red onions
- Smoked Wings** \$14
whiskey buffalo sauce
- Pimento Mac & Cheese** \$12
pulled pork / pimento jack cheese sauce /
pimento butter / BBQ chip crumb
- Pâté** \$15
duck liver / sauternes jelly / grilled bread
- Tartare*** \$16
dry aged strip / smoked egg / chili /
seaweed aioli / peanuts
- Wild Mushroom Risotto** \$14
wild mushrooms / pecorino romano / truffle

MUSSELS of the Day \$16

Add Frites \$2 Add Bread \$2

FLATBREADS

- Mushroom** \$12
taleggio / ricotta / truffle / ricotta salata
- Salty Pig** \$14
sopressata / pancetta / coppa secca /
provolone / basil

SALADS

- Cobb** \$8
iceburg carpaccio / bacon lardons / tomatoes /
maytag blue cheese / egg / avocado ranch dressing
- Caesar** \$10
romaine / pickled green tomatoes / fried egg /
chicharrones / crispy pig ear / parmesan

BUILD YOUR OWN MEAT & POTATOES FOR TWO

45oz. RIBEYE* \$75

served with bone marrow gratin

SAUCES \$2

SAUCES \$4

HOUSE STEAK SAUCE
CHIMICHURRI

BÉARNAISE
BONE MARROW DEMI
BLACK TRUFFLE BUTTER

POTATOES \$8

SIDES \$8

CONFIT POTATOES
ROSEMARY POTATOES
TRUFFLE FRIES
MASHED POTATOES
AU GRATIN

COLLARD GREENS
MUSHROOM RAGU
PARMESAN BRUSSELS
CREAMED SPINACH
ROASTED CAULIFLOWER

SANDWICHES

- Plain Jane Burger*** \$11
lettuce / tomato / red onion / house pickles /
housemade bun { add cheese \$1 }
- Pub Burger*** \$14
pastrami pork belly / horseradish cheddar / fried egg /
special sauce / housemade bun
- Hot Chicken** \$12
pickled chicken / bread + butter pickles / garlic mayo
iceburg lettuce
- Three Little Pigs** \$14
pork milanese / ham / bacon / swiss / fried egg

MAIN COURSES

- Hudson Valley Duck Breast*** \$26
confit duck leg / butternut squash Anson Mills grits /
swiss chard / duck demi / duck crumb / chèvre
- Wagyu Flat Iron*** \$38
smoked fingerling potatoes / celery root /
maitaki / soubise / pecorino compound butter
- Pork*** \$28
smoked chop / pastrami pork belly / baked beans /
spicy collard greens
- Pot Roast** \$28
baby carrots / turnips / cipollini onions / parsnips /
mashed potatoes / horseradish gremolata
- Lamb Neck Cassoulet*** \$28
lamb bacon streusel / lamb sausage / five beans /
mint yogurt / watercress
- Spring Chicken** \$24
roulade / confit croquette / asparagus / mushroom /
charred ramps
- Pappardelle** \$18
bolognese sauce / pancetta / pork shoulder /
garlic bread
- Salmon*** \$24
black rice / kim chi / cucumber / chinese sausage /
korean hot sauce / fried egg / ginger scallion relish

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

Please inform your server of any allergy or dietary restrictions.