

Dinner

APPETIZERS

Spicy Deviled Eggs	9
Smoked Paprika, American Caviar, Cornichons, Olives, Capers	
Roasted Green Chili Queso	7
Fresh Fried Tortilla Chips	
Crispy Wild Boar Ribs	12
Honey & Sambal, Cabrales Blue Cheese, Celery & Daikon Slaw	
Beer Battered Florida Rock Shrimp	14
Texas Toast, English Cucumber, Lime & Caper Tartar	
Achiote Seared Chickpeas and Goat Cheese	10
Roasted Tomatoes, Caramelized Red Onions, Oregano, Grilled Flatbread	
Housemade Charcuteries and Local Artisan Cheeses	18
Pickle Salad, Spicy Mustard, Local Honey, Wood Fired Toast	
Broiled Gulf Oysters	12
Pesto Butter, Parmesan, Charred Tomatoes, Lamberts Bacon, Bread Crumbs, Buttered Saltines	

SALADS AND SOUP

Fried Green Tomatoes	14
Jumbo Lump Crab Salad, Spicy Greens, Green Goddess Dressing	
Hydroponic Bibb Lettuce & Avocado	10
Toasted Pine Nuts, Tarragon, Watercress, Dijon & Sherry Vinaigrette	
Oven Roasted Red & Yellow Beets	11
Celery Heart, Horseradish Crème Fraîche, Reggiano Cheese, Croutons	
Grilled Housemade Focaccia Caesar	10
Hearts of Romaine, White Anchovy, Parmesan, Creamy Lemon Dressing	
Classic Iceberg Wedge	9
Cherry Tomatoes, Shaved Onions, Smoked Bacon Bits, Buttermilk Blue Cheese	
Soup of the Day	8

OAK SMOKED

Natural Black Angus Brisket Brown Sugar & Coffee Rub House Pickled Escabeche	16
Country Style Pork Ribs Fennel & Coriander Rub, Maple Glaze Apple & Roasted Fennel Slaw	16
Housemade Jalapeño Hot Links Hot Pink Pickled Cabbage, Dijon Mustard	14
Half Local Chicken Achiote and Lime Rub, Charred Red Onion Cilantro, & Salsa Verde	15
Natural Pulled Pork Housemade Bread & Butter Pickles Silver Dollar Roll	14
Cold Smoked Lockhart Quail Mexican Rice Stuffing, Cheese Enchilada Fried Quail Eggs, Ranchero Sauce	20
Cold Smoked Rainbow Trout French Beans, Pine Nuts, Fourme d'Ambert	16

OAK GRILLED

Fresh Market Gulf Fish Artichoke, Crab, & Tomato Barigoule Fresh Basil, Toasted Garlic Baguette	29
Jumbo Gulf Shrimp & Grits Lambert's Canadian Bacon, Jalapeno Butter Watercress, Creamy Stone Ground Organic Grits	27
Bone-In Niman Ranch Pork Chop Smoky Tomato Sofrito, PEI Mussels Micro Cilantro	28
Colorado Lamb Chops Garlic Sauteed Escarole, Roasted Cippolinis Toasted Breadcrumbs, Lamb Demi	36
Natural Hanger Steak Cholula Butter, Beefsteak Tomato Charred Red Onion, Avocado, Lime	28
House Bacon Wrapped Natural Black Angus Filet Melted Cambozola, Roasted Button Mushrooms	36
Mustard and Brown Sugar Crusted Niman Ranch Ribeye Whole Roasted Garlic Bulb	36

FAMILY STYLE SIDES

7 (each):

Lambert's Baked Mac and 3 Cheeses
Waffle Fries, Smoked Paprika, Herbs
Mashed New Potatoes, Crème Fraiche
Brussels Sprouts, Bacon, Brown Butter
Chilled French Beans, Capers & Parmesan
Fried Okra with Spicy Remoulade

6 (each):

Buttermilk New Potato Salad
Jalapeño & Garlic Roasted Broccoli
Green Chili Cheese Grits
Ranch Style Beans with Brisket Ends
Smoked Bacon Braised Collard Greens
Sautéed Lemon Spinach

DESSERT

Coconut Cream Pie Shaved Chocolate, Toasted Coconut	8
Dark Chocolate Pot De Creme Salted Graham Cracker, Marshmallow Creme	8
Fried Strawberry Rhubarb Pie Basil Ice Cream, Limoncello Curd, Candied Lemon Zest	8
Banana Split Nutella, Strawberry Lavender & Vanilla Ice Creams Salt Roasted Hazelnuts, Chocolate Espresso Sauce	10
Blackberry Cobbler Peach Ice Cream, Blackberry Port Sauce, Pistachio Brittle	8
Maple Bourbon Bread Pudding Orange Pecan Ice Cream, Hard Sauce	8
Two Scoops of Homemade Ice Cream Seasonal Flavors	4

Fountain

Coca Cola	2
Sprite	2
Dr. Pepper	2
Diet Coke	2

Bottled

Mexican Coke	2
IBC Root Beer	2
IBC Cream Soda	2
Ginger Ale	2
Topo Chico	2
Panna	3
Pelligrino	3

Stumptown Coffee

Dark Roast Coffee	2
Espresso	2
Americano	2
Cappuccino	3
Latte	3

The Steeping Room Tea

Iced Black Tea	2
Hot Tea	2