



W I N T E R P R E - F I X E M E N U

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**Shaved Fennel-Citrus Avocado Salad**  
Wild Arugula, Cara Cara Oranges, Blood Oranges,  
Cocktail Grapefruit, Citrus Vinaigrette

**Oven Roasted Salmon**  
Lobster- Potato Hash, Meyer Lemon Preserve

**Apple Cobbler**  
Vanilla Bean Ice Cream

S M A L L P L A T E S

<b>Boiled Peanuts</b>	5
<b>Cauliflower Soup, White Truffle Oil</b>	9
<b>Fresh Water Shrimp Hush Puppies, Ancho Chile Rémoûlade</b>	14
<b>Barbecue Shrimp N' Creamy Grits</b>	14
<b>Baked Herbed Mussels, Creole Mustard White Wine Sauce</b>	14
<b>Organic Head Lettuce, Endive, Shaved Fennel, Spiced Pecans, Champagne Vinaigrette</b>	8
<b>Grilled Red Stark Crimson Pear, Arugula Salad, Goat Cheese Beignet, Pomegranate, Aged Balsamic</b>	12
<b>Warm Poached Egg Salad, Point Reyes Blue Cheese, Savoy Cabbage, Roasted Garlic-Bacon Vinaigrette</b>	14
<b>Bourbon-Hickory Smoked Pork Belly &amp; Egg, Braised Butter-Beans</b>	15
<b>Sweet Potato Gnocchi, Braised Oxtail, Black Trumpet Mushrooms</b>	13

E N T R E E S

<b>Sage Butternut Squash Risotto, Wild Mushrooms, Shaved Asiago Cheese</b>	21
<b>Black Skillet Roasted Catfish, Andouille Sausage, Shrimp Jambalaya, Cornbread Panzanella Salad</b>	23
<b>Pan Roasted Day Boat Scallops, Basil Potatoes, Lemon-grass Citrus Vinaigrette</b>	26
<b>Black Skillet Fried Chicken, Buttermilk Whipped Potatoes, Pan Gravy</b>	25
(Please allow for a 20 minute preparation time for this dish)	
<b>Grilled House Cured Pork Chop, House-Made Apple Butter, Roasted Crab Apple, Celery Root Puree</b>	27
<b>Grilled Ribeye Steak, Carrot-Cardamom Puree, Brussels Sprout Hash, Apple Wood Smoke Bacon</b>	29
<b>Maple Syrup Braised Boneless Beef Short Rib, Crispy Onion Rings and Fresh Horseradish Chive Mashed Potatoes</b>	28
<b>Grilled Ribeye Burger, Brioche Bun, Bread and Butter Pickles, House Made Ketchup, Creole Mustard</b>	15

S I D E S

<b>White Truffle Macaroni N' White Cheddar Cheese</b>	7
<b>Spiced Fat Fries, House Made Ketchup</b>	
<b>Buttermilk Chive Mash Potatoes</b>	
<b>Caramelized Sweet Onion Ham Hock Braised Greens</b>	
<b>Roasted Brussels Sprouts, Caramelized Onions (Bacon \$1.50 additional)</b>	

**Executive Chef/Owner**  
David Lawrence

*As a courtesy, we ask that you refrain from using your cell phone in the dining room.*  
*20% gratuity added to parties of 6 or more*  
*4% San Francisco Health Mandate & Living Wage Increase Fee will be added to every guest check*