

CAMPFIRE DINNER

COLD

SHRIMP COCKTAIL *guacamole, horseradish, tostadas* 12

CHARCUTERIE & CHEESE *cranberry jam, stone ground mustard* 18

HOUSE-CURED SALMON GRAVLAX *pastrami spice, avocado ranch, lavosh crackers* 12

44 FARMS BEEF TARTAR *marinated strip steak, capers, chili, egg yolk, grilled bread* 17

WARM

BACON-WRAPPED JALAPEÑOS *ranch* 10

CARAMELIZED CAULIFLOWER *lime, honey* 8

CRISPY BRUSSELS SPROUTS *ranch, chive, pomegranate* 9

HATCH GREEN CHILE MAC & CHEESE *aged white cheddar, gremolata* 12

SALADS

MARKET LETTUCE *acorn squash, spring onion, goat cheese, sage vinaigrette* 10

ICEBERG WEDGE *cherry tomato, bacon, blue cheese, dill* 10

LITTLE GEM CAESAR *parmesan, toasted breadcrumb* 9 (add chicken/5, shrimp/6, steak/8)

ROASTED BEETS *pears, walnuts, marcona almonds, whipped gorgonzola* 10

MAINS

HERSHEL'S BURGER *short rib, cheddar, bacon, lettuce, tomato, onion jam* 18

GULF REDFISH *grits, stewed tomatoes, warm crab, arugula* 30

BACON-WRAPPED PORK LOIN *black beans, pineapple, achiote glaze* 26

BRAISED BEEF SHORT RIB *creamy risotto, fresh horseradish, crispy onions* 29

TENDER BELLY PORK CHOP *grilled bread, sweet & sour peppers, romesco* 34

NY STEAK & FRIES *poblano aioli, parmesan fries* 34

16 OZ RIB EYE *horseradish cheddar mashed potatoes, smoked sea salt* 50

We respectfully reserve the right to add 18% gratuity for parties of more than six or when split checks are requested. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.