

CAMPFIRE DINNER

WINTER 2019

COLD

SHRIMP COCKTAIL *guacamole, horseradish, tostadas* 12

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

MARINATED GULF MUSSELS *crushed herbs, garlic aioli, grilled bread* 12

44 FARMS BEEF TARTAR *marinated strip steak, herb aioli, chili, grilled bread* 15

WARM

BACON-WRAPPED JALAPEÑOS *ranch* 10

CARAMELIZED CAULIFLOWER *lime, brown butter, 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

ROASTED BEETS *marcona almonds, sherry vinaigrette, blue cheese* 10

MAINS

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

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

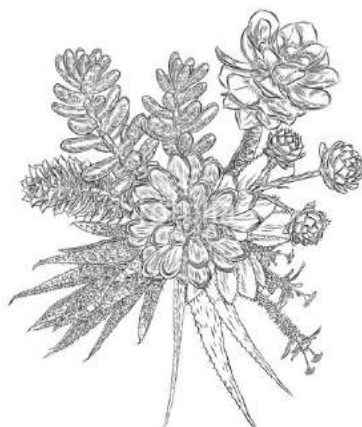
BACON-WRAPPED PORK LOIN *black beans, pineapple, achiote glaze* 26

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

DUROC PORK CHOP *grilled bread salad, sweet & sour peppers, romesco* 34

NY STEAK & FRIES *peppercorn hollandaise, 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.