

SHARED STARTERS

BRANDING IRON OF SWEET ONION RINGS 10.00
SNAKE RIVER PALE ALE BATTER WITH TWO DIPPING SAUCES

POTATO PANCAKE 14.00
MICHEL BLANCHET'S SMOKED SALMON, SOUR CREAM AND SHALLOTS

BONE MARROW AND COUNTRY BREAD 12.00
GARLIC TOAST WITH BONE MARROW "BUTTER" AND PICKLED BEETS

WOOD OVEN ROASTED CABRITO AND ARTICHOKE PIZZA 17.00
MANCHEGO CHEESE, GARLIC-WHITE BEAN CONFIT AND PEPPER CRESS

THE SRG STEAK TARTARE PIZZA 19.00
BLACK ANGUS NEW YORK STEAK WITH GARLIC AIOLI, CAPERS, PARSLEY AND RED ONION

TASTING OF ARTISANAL COUNTRY HAMS 16.00 NORTH CAROLINA, VIRGINIA AND TENNESSEE HAMS SERVED WITH CORNBREAD BISCUITS, PIMENTO BUTTER, RHUBARB JAM & HUBBS PEANUTS

FIRST COURSES

SPRING VEGETABLE AND MOREL MUSHROOM SOUP 9.00
ITALIAN BARLEY AND TARRAGON CRÈME FRAÎCHE

CAESAR SALAD 9.00
CRUSHED GARLIC CROUTONS AND PARMIGIANO-REGGIANO

BIBB LETTUCE SALAD 11.00
SPRING VEGETABLES AND RAMP-BUTTERMILK DRESSING

TOASTED QUINOA AND TATSOI LETTUCE 12.00
SHAVED RHUBARB AND RED WINE VINAIGRETTE

FRESH HEARTS OF PALM 17.00
NEW ZEALAND RED CRAB, YUZU AND PEPPER CRESS

CARPACCIO OF SWORDFISH BRESAOLA 12.00
BROWN BUTTER, PARSLEY, CAPERS AND TOASTED PINE NUTS

RABBIT CONFIT 14.00
ASPARAGUS AND MOREL MUSHROOM FRICASSEE

HOUSE-MADE SPICY LAMB SAUSAGE & ARTISANAL PASTA 12.00
FAVA BEANS, GARLIC, CHILE, MINT AND RICOTTA-SALATA

TAGLIOLINI WITH POACHED DUCK EGG 13.00
DANDELION GREENS, SPRING GARLIC AND DUCK CRACKLINGS

*FOR THE PLEASURE OF ALL OUR GUESTS, WE ASK YOU TO PLEASE TURN YOUR CELL PHONE OFF.
PLEASE NOTE: FOR PARTIES OF 6 OR MORE, A 20% GRATUITY MAY BE ADDED.*