

## SOUP + SALAD

### **PETTIBONE ONION SOUP 12**

Caramelized Onion, Braised Beef Shank, Rye Crostini, Gruyere, Pecorino, Herb

### **SOUP DU JOUR 8**

Seasonal, Rotating

ADD PROTEIN TO ANY SALAD			
Chicken Breast	8	Salmon	14
Petite Filet	18		

### **HOUSE SALAD 13** **GF**

Bibb Lettuce, French Feta, Cucumber, Pickled Onion, Avocado, Herb + Lemon Vinaigrette

### **CAESAR SALAD 13**

Baby Romaine, Classic Dressing, Pecorino, Garlic Breadcrumbs, Cracked Black Pepper

### **VEGAN POWER SALAD 14** **GF** **V**

Bibb Lettuce, Radicchio, Quinoa, Radish, Chickpea, Pickled Onion, Shaved Asparagus, Snap Pea, Avocado, Green Goddess

## RAW

### **EAST COAST OYSTERS 1/2 DOZEN 22** **GF**

Raw With Classic Mignonette, House Spicy Cocktail, Lemon

### **OYSTERS ROCKEFELLER 1/2 DOZEN 24**

Baked with Spinach, Breadcrumbs, Herbs, Bacon, Cream, Pecorino, Pernod

### **HAMACHI CRUDO 20** **GF**

Fried Caper, Calabrian Chili, Pine Nut, Lemon, Shallot, Olive Oil, Sea Salt, Honey, Basil

### **STEAK TARTARE 22** **GF**

Prime Beef Tenderloin, Classic Dressing, Egg Yolk, Pecorino, House Fried Salt + Pepper Chips

### **CRUDITE ON ICE 14** **GF** **V**

A Selection Of Raw Vegetables, House Green Goddess, Hummus

## FIRSTS

### **GREEK SPICED SWEET ROLLS 9**

Warm, Butter Basted, Greek Spice, Sesame, Whipped Feta Butter

### **CUCUMBER + PROSCIUTTO TOAST 14**

Rye, Spring Onion Cream Cheese, Pickled Fennel, Pea Tendril

### **FINGERLING "BAKED" POTATOES 13** **GF**

Crispy Nueske's Bacon, Aged Provolone Fondue, Chive, Pickled Peppers  
▪ ADD: Fried Egg 3

### **GRILLED ASPARAGUS 13** **GF**

Lemon, Garlic Crumble, Pecorino, Egg

### **CORNMEAL DUSTED + FRIED CALAMARI 15** **GF**

Arrabbiata, Lemon Vinaigrette, Caper, Parsley

### **CHARCUTERIE 25**

Rotating Curation of Cured Meats, Nuts, Jam, Dried Fruit + Cheese

## PRINCIPALS

### **HERB CRUSTED WALLEYE 36**

Toasted Farro, Grilled Eggplant Caponata, Scallion Lemon Butter Sauce

### **EVERYTHING SPICED SALMON 34** **GF**

Seasonal Vegetables, Oyster Mushroom, Pistachio Crumble, Dill

### **CHICKEN MILANESE 28**

Natural Raised Chicken Breast, Panko-Breaded, Smoked Paprika + Horseradish Cream, Speck, Arugula, Pecorino, Crispy Fingerling Potato, Lemon Wedge

### **VEGAN ROASTED CAULIFLOWER TACOS 22** **GF** **V**

Corn Tortilla, Spicy Chipotle Romesco, Avocado Salsa Verde, Red Cabbage, Slaw, Pepita, Lime

### **RIGATONI WITH SAUSAGE + TRUFFLE 27**

House-Made Italian Sausage, Palomino Sauce, Black Truffle, Pecorino

### **GRILLED DOUBLE BONE PORK CHOP 39**

Naturally Raised, Whole Grain Mustard Spaetzle, Mushroom Jus, Fig Mostarda

### **STEAK FRITES** **GF**

Choose Your Steak:

Au Poivre Any Steak	5		Truffle Your Fries	5
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Each Steak Comes With House Fries, Horseradish Cream + Chimichurri

- 14 OZ NEW YORK STRIP 55
- 24 OZ PRIME BONE-IN COWBOY RIBEYE 130

### **8OZ TENDERLOIN FILET 55** **GF**

Grilled Asparagus, Fingerling Potatoes, Roasted Garlic + Herb Compound Butter, Horseradish Cream + Chimichurri

### **MARINATED LAMB CHOPS (3) 48** **GF**

Grilled Asparagus, Fingerling Potatoes, Horseradish Cream + Chimichurri

- ADDITIONAL Lamb Chop 10 each

### **PETTIBONE BURGER 19**

Pettibone Special Beef Blend, Double 4 oz. Patty, American Cheese, Roasted Garlic Mayo, Pickle Chips, Shaved Iceberg, Sesame Bun, House Fries

- ADD: Nueske's Bacon, Fried Egg, Roasted Mushroom, or Caramelized Onion 3

## SIDES

House-Truffle Fries, Roasted Garlic Mayo 13 **GF**

House Fries, Roasted Garlic Mayo 7 **GF**

Crispy Fingerling Potatoes 8 **GF**

Seasonal Vegetable Sauté 7 **GF**

Grilled Asparagus 8 **GF** **V**