SOUP + SALAD

PETTIBONE ONION SOUP 15
Caramelized Onion, Braised Beef Shank, Rye Crostini, Gruyere, Pecorino, Herb

SOUP DU JOUR 9
Seasonal, Rotating

HOUSE SALAD 14 GF
Bibb Lettuce, French Feta, Cucumber, Pickled Onion, Avocado, Herb + Lemon Vinaigrette
- Side Salad 11

CAESAR SALAD 17
Baby Romaine, Classic Dressing, Pecorino, Garlic Breadcrumb, Cracked Black Pepper
- Side Salad 13

ITALIAN AMERICAN WEDGE 18
Iceberg, Basil, Banana Peppers, Cherry Tomato, Red Onion, Gorgonzola, Pepperoni Crumbs, Creamy Herb Dressing

ADD PROTEIN TO ANY SALAD
Chicken Breast 8 Breaded Chicken 10
Petite Filet 18 Salmon 14 Bacon 3

RAW

EAST COAST OYSTERS 1/2 DOZEN 22 GF
Raw With Classic Mignonette, House Spicy Cocktail, Lemon

BAKED PIZZA OYSTERS 1/2 DOZEN 24
San Marzano Sauce, Pepperoni, Banana Pepper, Pecorino, Breadcrumbs

HAMACHI CRUDO 20 GF
Fried Caper, Calabrian Chili, Pine Nut, Lemon, Shallot, Olive Oil, Sea Salt, Honey, Basil

STEAK TARTARE 20 GF
Prime Beef Tenderloin, Classic Dressing, Egg Yolk, Pecorino, House Fried Salt + Pepper Chips

FIRSTS

GREEK SPICED SWEET ROLLS 11
Warm, Butter Basted, Greek Spice, Sesame, Whipped Feta Butter

HOUSE TRUFFLE FRIES 13 GF
Roasted Garlic Mayo, Truffle Zest, Parsley, pecorino

CAMPARI + ORANGE STICKY RIBS 25
1/2 Slab Crispy Fried St. Louis Ribs, Scallion, Sesame, Orange Slices

EGGPLANT CHIPS 16
Thinly Sliced, Panko Breaded, Pecorino, Marinara

CORNMEAL DUSTED + FRIED CALAMARI 18 GF
Arrabbiata, Lemon Vinaigrette, Caper, Parsley

CHARCUTERIE 29
Rotating Curation of Cured Meats, Nuts, Jam, Dried Fruit + Cheese

SHRIMP COCKTAIL 21 GF
Five Colossal Shrimp, House Cocktail Sauce

PRINCIPALS

CRISPY SKIN RAINBOW TROUT 30 GF
French Lentils, Soubies, Cippolini Onion, Oyster Mushroom, Italian Salsa Verde

SESAME SEARED SALMON 36 GF
White Miso Broth, Wild Rice, Grilled Bok Choy, Scallion

TAGLIATELLE WITH RABBIT RAGU 32
Chili-Braised Rabbit, Ricotta, Breadcrumb, Basil, Olive Oil

VEGAN STUFFED PEPPER 26 GF V
Chipotle & Tomato Sauce, Spanish Rice, Black Beans, Poblano Pepper, Cilantro, Baby Cucumber, Pepitas

RIGATONI WITH SAUSAGE + TRUFFLE 29
House-Made Italian Sausage, Palomino Sauce, Black Truffle, Pecorino

GRILLED DOUBLE BONE PORK CHOP 41
Naturally Raised, Whole Grain Mustard Spaetzle, Mushroom Jus, Fig Mostarda

Choice of Horseradish Cream or Chimichurri

NEW YORK FRITES 60 GF
14 oz. New York Strip, House Fries,

8OZ TENDERLOIN FILET 60 GF
Seasonal Vegetables, Fingerling Potatoes, Roasted Garlic +Herb Compound Butter

MARINATED LAMB CHOPS (3) 49 GF
Seasonal Vegetables, Fingerling Potatoes
- ADDITIONAL Lamb Chop 12 each

Chop Sauce 5
Sauteéd Mushrooms 6
Sauteéd Onions 4
Au Poivre Any Steak 7
Truffle Your Fries 5

PETTIBONE BURGER 23
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

WILD GAME MEATLOAF 31
Venison, Buffalo, Beef, Olive Oil & Garlic Smashed Yukon Gold, Seasonal Vegetables, Tomato Ammoglio, Pecorino, Crispy Onions

SIDES

House Fries, Roasted Garlic Mayo 7 GF
Crispy Fingerling Potatoes 8 GF
Seasonal Vegetables 8 GF V

GF GLUTEN-FREE V VEGAN

PLEASE ALERT YOUR SERVER TO SPECIAL DIETARY RESTRICTIONS DUE TO FOOD ALLERGIES OR INTOLERANCE AND ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.