

SOUP + SALAD

PETTIBONE ONION SOUP 15

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

SOUP DU JOUR 9

Seasonal, Rotating

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

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

STRAWBERRY PANZANELLA 18

Heirloom Tomato, Strawberry, Burrata, Pickled Onion, Cucumber, Crouton, Basil Vinaigrette

PEA & RICOTTA 17 GF

Arugula, Snap Peas, Red Onion, Pistachio Dukka, Charred Lemon Vinaigrette
Whipped Herb Ricotta

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 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

TOMATO TOAST 16

Chilled Tomato Confit, Roasted Garlic, Herbed Goat Cheese, Olive Oil, Sea Salt

PRINCIPALS

HERB CRUSTED WALLEYE 38

Toasted Farro, Grilled Eggplant Caponata, Scallion Lemon Butter Sauce

PAN-SEARED SALMON 36

Braised Ratatouille, Chilled Green HARRISA Cous-Cous, Lime Yogurt

CRISPY DUCK CONFIT 32 GF

Naturally-Raised Duck Leg + Thigh, Endive, Baby Kale, Apple, Pistachio Dukkah, White Balsamic

TOFU SHISH TAOUKI 27 V

Marinated Tofu, Pita, Hummus, Toun, House Pickles, Tomato + Cucumber Salad

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

SIDES

House Fries, Roasted Garlic Mayo 7 GF

Crispy Fingerling Potatoes 8 GF

Seasonal Vegetables 8 GF V