

# SNACKS AND STARTERS

**BEER CHEESE** AGED WHITE CHEDDAR, ALLAGASH WHITE, PRETZEL CROSTINI 7  
**MIXED NUTS** SMOKED SEA SALT 7  
**DEVILED EGGS** LOBSTER AND SHORT RIB 8  
**FRIES** BLACK PEPPER AIOLI 6  
**PUB SOUP** 5  
**FRIED CHICKEN LIVER** APPLE, ROSEMARY 7

# SMALL PLATES

**BUTTER LETTUCE** PECANS, HARDBOILED EGG, BUTTERMILK DRESSING 9  
**BABY BEETS** HEIRLOOM APPLES, CELERY, PARSLEY, ADERKASE BLUE CHEESE 11  
**DUCK CONFIT** FRISEE, RED CABBAGE, PINE NUTS, SHERRY VINEGAR, GOAT CHEESE 12  
**POACHED DUCK EGG** PORK BELLY, FINGERLING POTATOES, GRILLED FRISEE 12  
**FITTERS AND CHIPS** SALT COD, FRIED POTATOES, MALT VINEGAR, CAPER AIOLI 12  
**BABY BACK RIBS** MEMPHIS STYLE DRY RUB, KOHLRABI SLAW 13  
**STEAK TARTAR** CAPERS, SHALLOT, GARLIC, EGG YOLK, POTATO CHIPS 14  
**GRILLED SHRIMP** BOILED RED POTATOES, OLD BAY AIOLI, GRILLED LEMON 13  
**MUSSELS** METROPOLITAN LAGER, ANDOUILLE, FENNEL, GRILLED BREAD 12  
**SWEETBREADS** CARAMELIZED PARSNIPS, CAPER, PARSLEY 14  
**SEARED SCALLOPS** CAULIFLOWER, WILD MUSHROOMS, RED WINE SAUCE 14

# SUPPER

**GRILLED KOBE SKIRT** CARAMELIZED SHALLOT GALETTE, RED CHARD, MARROW SAUCE 25  
**KOBE CHEESE BURGER** SHARP CHEDDAR, PICKLES, FRIES 14 CHEFS WAY ADD 5  
**GRILLED SPATCHCOCKED YOUNG CHICKEN** SWEET POTATO HASH, NATURAL JUS 21  
**ARCTIC CHAR** WHITE BEANS, CHERRY TOMATO SOFRITO, ROSEMARY 23  
**MONKFISH** PANCETTA, BRUSSELS SPROUTS, CHANTERELLE MUSHROOMS 25  
**HOUSE MADE SAUSAGE** MAC AND CHEESE, PEPPERS AND ONIONS 19  
**BACON WRAPPED PORK SHOULDER** BLACK EYED PEAS, FRIED GREENS 21  
**LAMB AND DUMPLINGS** BRAISED LAMB, FENNEL, GREEN OLIVES, LEMON DUMPLINGS 23

# SIDES -7

**MAC AND CHEESE**  
**BLACK EYED PEAS**

**BRUSSEL SPROUTS AND BACON**  
**SWEET POTATO HASH**

CHEF: BRADLEY MANCHESTER  
CHEF DE CUISINE: RODNEY STATON

HOUSE WATER IS PURIFIED AND FILTERED

a  concentric restaurant