



DINNER

STARTERS & SHAREABLES

CRISPY BRUSSELS 14

chili-lime vinaigrette, crispy shallots, whipped feta

PEACH & RICOTTA TART 16

ricotta, peaches, baby kale, 'nduja vinaigrette, peach tarragon gastrique

MUSHROOM TOAST 15

hen of the woods with chorizo spice, lemon ricotta, focaccia

RICOTTA GNOCCHI 14

chili crisp, chives, parmesan

SHRIMP FREGOLA 18

preserved lemon, tarragon, caulilini

CRAB GRATIN 20

jonah crab, crispy rice, furikake, fried saltines

TOSTADA AL PASTOR 14

pork shoulder, pineapple, sweet onion, refried beans, cilantro

HOUSE BREADS

ROSEMARY GARLIC FOCACCIA 12

gruyère, grilled mortadella (pork), pistachio

BACON FAT FRIED CORNBREAD 10

whipped honey thyme butter, hot honey, cowboy candy

SOUP & SALADS

FRENCH ONION 12

rye croutons, gruyère cheese

WATERMELON GAZPACHO 12

roasted corn relish, lime crème fraîche

HERB BUTTERMILK SALAD 12

add salmon or chicken or shrimp 12

romaine, fines herbs, radish, buttermilk dressing, garlic crumb

CHOPPED SALAD 14

add salmon or chicken or shrimp 12

romaine, tomato, cucumber, onion, chickpea, feta, bacon, pepperoncini, sweet onion vinaigrette

MAINS

TROUT 32

anson mills farro verde, bacon, shiitake, spring onion

ROASTED CHICKEN 38

yukon gold, broccolini, pan jus, black garlic

PORK STEAK 34

smoked paprika glaze, ragout of fava beans, crispy potatoes

STEAK FRITES 49

14oz n.y. strip, frites

choice of

- béarnaise butter, au poivre, bordelaise -

CULPEPPER DIP 24

shaved prime rib, provelone cheese, caramelized onion jus, garlic butter, horseradish cream, baguette

NOBLE BURGER 20

dry-aged beef grind, bone marrow onions, au poivre aioli, gruyère mornay, buttered brioche

Please inform your server of any dietary restrictions. We are happy to accommodate.

Vegetarian and gluten-free accommodations are available. Please ask your server.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



LUNCH

STARTERS & SHAREABLES

CRISPY BRUSSELS 14

chili-lime vinaigrette, crispy shallots, whipped feta

MUSHROOM TOAST 15

hen of the woods, cremini & oyster mushrooms, chorizo spice, lemon ricotta, focaccia

WHITE BEAN DIP 12

white miso, salsa macha, mint, lavash

BURRATA 14

pesto alla trapanese, basil, olive oil, grilled focaccia

CRAB GRATIN 20

crab, crispy rice, furikake, fried saltines

SOUPS

FRENCH ONION 12

rye croutons, gruyère cheese

SALADS

add salmon or chicken or shrimp 12

HERB BUTTERMILK SALAD 12

romaine, fines herbs, radish, buttermilk dressing, garlic crumb

CHOPPED SALAD 14

romaine, radicchio, napa cabbage, tomato, cucumber, onion, chickpea, feta, bacon, pepperoncini, sweet onion vinaigrette

COBB SALAD 20

confit chicken, romaine, iceberg, bacon, tomato, bleu cheese, radish, egg, avocado green goddess

SANDWICHES

served with fries

CULPEPPER DIP 18

shaved prime rib, provelone cheese, caramelized onion jus, garlic butter, horseradish cream, baguette

MR. CRUNCHY 16

jamon, mortadella, gruyere, dijon, rocket, ciabatta

add egg \$4 & make it a mrs. crunchy

SUNDAY SANDWICH 16

fried chicken thigh, red pepper jelly, smoked mayo, pickles, brioche bun

“make it hot”

CHICKEN PARM 16

tomato-calabrian chili marmalade, basil aioli, rocket, fresh mozzarella, parmesan, ciabatta

MUSHROOM SMASH BURGER 18

lion’s mane, pickled tomato, arugula, lime crema, aji verde, crispy shallot, swiss cheese, brioche bun

WEST END SMASH 18

two beef smash patties, cheddar, onion, pickles, shaved lettuce, crown sauce, buttered brioche bun

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