



- greens -

ARUGULA SALAD

arugula with roasted butternut squash, crumbled goat cheese, and pepitas, served with a banyuls vinaigrette \$13

BRUSSELS SALAD

shaved brussels mixed with spanish manchego cheese and sweet peppadew peppers, tossed in a lemon caesar dressing \$12

CINCINNATUS CAESAR

hearts of romaine with blistered cherry tomatoes, tossed in our scratch caesar and served with crostini \$12

- begin -

FOR THE TABLE

house-cured salamis and smoked meats, rotating cheeses, pickled vegetables, and proper accoutrements, served with crostini \$30

CHILI SHRIMP SAUTÉ

jumbo shrimp sautéed with calabrian chili peppers and arugula, served with a grilled baguette \$16

EMPANADAS

three for \$14

rotating seasonal selections
ask your server for our current offerings

SMOKED CHICKEN SPREAD

smoked chicken blended with melted cheeses, arugula, and roma tomatoes, served with crostini \$12

- the main attraction -

PAN-ROASTED CHICKEN

gerber farms chicken breast with a lemon chicken jus, served with a wild mushroom and arugula risotto \$28

PRINCE EDWARD'S STRIP STEAK

josper-grilled 12oz strip steak* topped with a red wine demi, served with whipped yukon gold mashed potatoes and roasted baby carrots \$42

PUBLIC LANDING SALMON

6oz norwegian salmon* wood-fired and basted with a lemon butter sauce, served with a wild mushroom and arugula risotto and grilled broccolini \$32

PORKOPOLIS CHOP

shires' dry-rubbed 16oz pork chop with an apple compote, served with whipped yukon gold mashed potatoes and grilled broccolini \$34

SHORT RIB DINNER

8oz bone-in american buffalo short rib over a miso aioli, garnished with cilantro, and served with smoked marble potatoes and roasted baby carrots \$32

BUCATINI

bucatini pasta tossed in a white wine garlic beurre blanc sauce with arugula and roma tomatoes \$20
add chicken +\$8 shrimp* +\$12 salmon* +\$14

PORTOBELLO

house-marinated portobello cap topped with cheddar, arugula salad, house pickles, and chimi mayo on brioche bun, served with seasoned fries \$16

LONGWORTH'S WAGYU BURGER

8oz imperial farms wagyu beef burger* with melted cheddar, and topped with arugula salad, tomato, onion, and house pickles on a brioche bun, served with seasoned fries \$18
+ gruyere and mushroom + \$2
+ bacon and gouda + \$3

- feasts & features -

CHEF'S FEATURED FEAST

a curated feast for groups of two or four featuring a rotating cut of beef. please ask your server for this week's selection. served with a shared salad and two family-style sides
\$ market price

CHEF'S CATCH

a fresh seafood selection with paired sides
\$ market price

- a la carte sides -

shires' mac and cheese - \$6
wild mushroom and arugula risotto - \$8
whipped yukon gold mashed potatoes - \$5
roasted baby carrots - \$6
seasoned french fries - \$5
empanada - \$5
grilled broccolini - \$5
smoked marble potatoes - \$5



please note: 20% gratuity will be added to all guest's checks of parties of 8+

thank you for your support!

COCKTAIL CREATIONS

handcrafted with fresh ingredients and personally selected spirits for balanced flavors

LAWLOR'S MANHATTAN \$13

- A HOUSE STANDARD -

four roses bourbon, sweet vermouth, luxardo maraschino liqueur, simple, angostura bitters, luxardo cherry

THE BITTER END \$14

angostura bitters, rye whiskey, orgeat, lemon

FIG BOURBON SOUR \$12

four roses bourbon, fig balsamic simple, lemon

CRANBERRY MULE \$12

tito's vodka, domaine de canton ginger liqueur, house-made cranberry simple syrup, soda, lime

AUTUMN SPICED SIDECAR \$13

house-infused apple pear brandy, gran gala orange liqueur, lemon, pie spice rim

BROWN BUTTER OLD FASHIONED \$13

brown butter washed four roses, angostura bitters, maple syrup, orange, cherry

SPICED HOT APPLE CIDER

\$5 BASE PRICE + SPIRIT OF YOUR CHOICE

hot apple cider, steeped spice blend, spirit

SUDS

DRAFT

rotating seasonal selections and domestic suds
ask your server or bartender for our current offerings

CANNED AND BOTTLED

seasonal madtree \$7 / seasonal rhinegeist \$7
seasonal urban artifact \$9 / seasonal 50 west \$7
michelob ultra \$5 / budweiser \$5
bud light \$5 / miller light \$5 / heineken \$6
coors light \$5 / modelo especial \$6
stella artois \$7 / guinness \$7 / white claw \$6

BOURBON & WHISKEY

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|------------------------------|------|
| Jack Daniels | 7 |
| Bulleit Bourbon | 8 |
| Bulleit Rye | 8 |
| Knob Creek | 9 |
| Knob Creek Rye | 9 |
| Woodford Reserve | 11 |
| Templeton Rye 6yr | 11 |
| Bushmill's | 7 |
| Jameson | 8 |
| Tullamore Dew | 8 |
| Tullamore Dew Caribbean Cask | 7 |
| Tullamore Dew 12 yr | 12 |
| Makers Mark | 8 |
| Makers 101 | 10 |
| Makers 46 | 46 |
| Makers Cask | 10 |
| Russells single barrel | 14 |
| Russells 10 yr | 10 |
| Russells 6 yr rye | 10 |
| Uncle Nearest 1856 | 15 |
| Uncle Nearest 1884 | 11 |
| Jefferson's Reserve | 18.5 |
| Jefferson's Small Batch | 12 |
| Jefferson's Ocean | 20 |
| Weller Antique | 15 |
| Balcones Single Malt | 17 |
| TX Straight Bourbon | 10 |
| Bulleit 10 year | 10 |
| New Riff Rye | 10 |
| New Riff Bourbon | 10 |
| Whistle Pig 6 yr | 13 |
| Whistle Pig 12 yr | 42 |
| Jim Beam | 7 |
| Larceny Small Batch | 9 |
| Crown Royal | 9 |
| Crown Apple | 8 |
| Crown Vanilla | 8 |
| Redemption Rye | 8 |
| Calumet | 13 |
| Bardstown Fusion | 16 |
| Angels Envy | 15 |
| Angels Envy Rye | 30 |
| High West Campfire | 20 |
| High West Double Rye | 12 |
| High West American Prairie | 11 |

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| Nikka Coffee Grain Whiskey | 20 |
| Thomas Handy | 30 |
| George T Stagg | 30 |
| Rabbit Hole | 18.5 |
| Rabbit Hole Sherry Cask | 21 |
| Smooth Ambler Old Stout | 9 |
| Smooth Ambler Contradiction | 15 |
| Sycamore | 8 |
| Slaughterhouse | 9 |
| Straight Edge Bourbon | 12 |
| Noble Oak Double Oaked | 12 |
| Little Book Small Batch | 25 |
| Town Branch | 10 |
| Bookers | 12 |

