



- 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

#### CININNATUS 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

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

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

