

to share

FOR THE TABLE \$33

chef selected cured meats and cheeses, castelvetro olives, caper berries, pickled grapes, marcona almonds, honeycomb, toasted crostini

EMPANADA TASTING \$14

three seasonal crispy ché empanadas, chimichurri (one of each variety)

PAN-SEARED CRAB CAKES \$17

lemon arugula, chimi-remoulade, grilled lemon

SMOKED SALMON AND ARTICHOKE SPREAD \$13

pickled onion, crispy capers, toasted crostini

FRIED GREEN TOMATOES \$13

creamy goat cheese ricotta, hot honey, crispy bacon, pickled grapes
 add red argentine shrimp* +\$10

greens

add grilled chicken +\$7, red argentine shrimp* +\$10, arctic salmon* +\$15

LA DIOSA VERDE "GREEN GODDESS" \$13

bibb lettuce, shaved radish, heirloom tomatoes, pickled onion, green goddess dressing, toasted sunflower seeds

SPINACH SALAD \$13

josper-grilled onions, crispy prosciutto, strawberries, feta, bacon banyuls vinaigrette, crushed marcona almonds

CININNATUS CAESAR \$12

hearts of romaine, heirloom tomatoes, scratch caesar, parmesan, crostini



*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness

mains

we proudly prepare many of dinner offerings in our imported hardwood-fired josper oven and smoker, as noted below. our josper oven utilizes white oak charcoal operating at 900 degrees.

PAN-ROASTED CHICKEN \$29

freebird farms skin-on chicken breast, crispy lyonnaise potatoes, charred broccolini, herbed demi-glace

PRINCE EDWARD'S STEAK FRITES

yuca fries, sautéed spinach, horseradish butter, herb aioli

8oz josper-grilled filet* \$49

12oz josper-grilled prime ny strip* \$54

PUBLIC LANDING ARCTIC SALMON* \$35

roasted corn and tarragon risotto, crispy prosciutto, blueberry-port reduction

PORKOPOLIS \$35

14oz fennel and pink peppercorn encrusted pork porterhouse, goat cheese ricotta smashed redskin potatoes, bourbon au poivre sauce

SEA SCALLOPS \$45

pan-seared diver scallops*, creamy parmesan polenta, smoked veggie succotash, bacon gastrique

PESTO RIGATONI \$21

arugula and marcona almond pesto, castelvetro olives, heirloom tomatoes, charred zucchini, lemon-garlic bread crumbs, parmesan
 add grilled chicken +\$7, red argentine shrimp* +\$10, arctic salmon* +\$15

LONGWORTH'S BURGER \$18

8oz allen brothers burger*, white cheddar, arugula, tomato, onion, brioche bun, seasoned french fries, pickles and herb aioli on the side
 add bacon +\$3, bleu cheese +\$4, josper-grilled onions +\$2, chimichurri +\$1

chef's feast for two

\$135

josper-grilled 28oz bone-in ribeye, red argentine shrimp, caesar salad for two, charred broccolini, and lyonnaise potatoes

accompaniments

SHIRES' MAC N CHEESE \$8

cavatappi pasta, five cheese béchamel, lemon garlic breadcrumbs

ROASTED CORN AND TARRAGON RISOTTO \$8

LYONNAISE POTATOES \$8

YUCA FRIES \$6

herb aioli

SMASHED GOAT CHEESE AND RICOTTA REDSKIN POTATOES \$6

SMOKED VEGGIE SUCCOTASH \$6

CHARRED BROCCOLINI \$6

SEASONED FRENCH FRIES \$5

chimi-remoulade

SAUTÉED SPINACH \$5

CHÉ EMPANADA \$5

braised beef short rib, jerk chicken, or mushroom & feta, with chimichurri

JOSPER GRILLED RED ARGENTINE SHRIMP* \$11

chimichurri

high proof

SORBETTO

lemon sorbet, sipsmith gin, sparkling wine
a frozen sip of summer

TEQUILA SUNSLIP

hornitos tequila, guava nectar, coconut water,
saline solution, lime
a modern twist on a classic summer favorite

THRONE OF THE EMPRESS

empress gin, elderflower liqueur, rose's lime
an upgrade to the gimlet

LAWLOR'S MANHATTAN

four roses bourbon, luxardo liqueur,
sweet vermouth, simple, bitters
a timeless classic, by christopher lawlor, himself

low proof

WHITE RABBIT

tito's handmade vodka milk punch,
black tea, lemon, orange, simple
a magic trick in a glass

EARLY GIRL

strawberry infused aperol, sparkling wine,
soda, orange
the first fruit of the season infuses this patio spritzer

1842

jameson orange, lemon, orange, simple
a citrusy delight

no proof

IPANEMA SUNSET

guava nectar, mint, lime, soda
a guava mojito, sans the spirits

TEETOTALER

pomegranate, grapefruit, simple, tarragon
a complex cocktail for the bold and beautiful

BITTERS BRACER

house grenadine, peychaud's bitters, lemon, soda
a light and refreshing sipper

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 LITE	\$5
HEINEKEN	\$6
COORS LIGHT	\$5
MODELO ESPECIAL	\$6
STELLA ARTOIS	\$7
GUINNESS	\$7
WHITE CLAW	\$6

wine by the glass

\$12

SPARKLING BY THE GLASS

poema cava, catalonia, spain 10
maschio prosecco, italy 12

\$11

WHITE BY THE GLASS

kentia albarino 10
albarino, spain

\$15

colli euganei pinot grigio 10
delle venezie, italy

overstone sauvignon blanc 14
marlborough, new zealand

\$13

gerald talmard chardonnay 12
macon, france

highway 12 chardonnay 12
carneros, california

\$13

foris vineyards moscato, 10
rogue valley, oregon

von schlienitz riesling 10
mosel, germany

\$11

RED BY THE GLASS

borsao garnacha 10
campo de borja, spain

poppy cabernet sauvignon 10
pasa robles, california

\$11

twenty rows cabernet sauvignon 16
north coast, california

six stones pinot noir 12
rogue valley, oregon

\$6

tapiz san pablo vineyard malbec, 12
mendoza, argentina

\$6

honorero vera tempranillo 10
rioja, spain

\$6

chateau des moulins 10

