

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

choose three : short rib, chicken salsa verde, mushroom-feta with chimichurri

PAN-SEARED CRAB CAKES \$17

lemon arugula, chimi-remoulade, grilled lemon

SPINACH ARTICHOKE FONDUE \$14

gruyere, garlic-parmesan breadcrumbs, grilled multi-grain bread

FRIED GREEN TOMATOES \$13

fennel pollen ricotta, hot honey, crispy bacon, pickled grapes
 add grilled shrimp +\$12

GRILLED CHIMI SHRIMP \$14

red chimichurri, micro greens salad, grilled lemon, crispy shallots

greens

add grilled chicken +\$9, grilled shrimp* +\$12, antarctic salmon* +\$17

WINTER WEDGE \$14

iceberg, warm butternut squash, onion, and heirloom tomatoes, gorgonzola dressing, blue cheese crumbles, applewood bacon, toasted hazelnuts

ROASTED BEET SALAD \$14

arugula, fennel pollen ricotta, candied walnuts, citrus vinaigrette, crispy quinoa, dried cherries

CINCINNATUS CAESAR \$14

hearts of romaine, heirloom tomatoes, scratch caesar, parmesan, crostini
 **white anchovies available upon request



ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

mains

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

PAN-ROASTED CHICKEN \$29

artichoke puree, crispy brussels sprouts, white wine-chicken jus, crispy sage

JOSPER GRILLED FILET MIGNON* \$49

8oz filet, grilled broccolini, herb butter, red chimichurri

PUBLIC LANDING ANTARCTIC SALMON* \$35

rosemary-butternut squash risotto, caramelized apple soubise, applewood bacon

PORKOPOLIS CHOP* \$35

14oz cider-brined pork chop, vanilla bourbon mashed sweet potatoes, haricots verts, maple glaze

JOSPER GRILLED SCALLOPS \$46

butternut squash ravioli, spinach, heirloom tomatoes, herbed brown butter, applewood bacon, toasted hazelnuts

MALBEC BRAISED BEEF SHORT RIB \$42

boursin whipped potatoes, heirloom carrots, wild mushroom demi glacé, crispy shallots

CAVATELLI PASTA \$29

chorizo sausage, charred broccolini, wild mushrooms, fennel pollen ricotta, garlic-parmesan breadcrumbs
 add grilled chicken +\$9, grilled shrimp* +\$12, antarctic salmon* +\$17

LONGWORTH'S BURGER* \$19

8oz allen brothers burger, white cheddar, arugula, tomato, onion, brioche bun, seasoned french fries, pickles, chimi remoulade
 add bacon +\$4, bleu cheese +\$4, chimichurri +\$1

chef's feast for two

\$MP

jospo-grilled 32oz porterhouse, caesar salad for two, red and green chimichurri, wild mushroom demi glacé, two sides of your choice

accompaniments

SHIRES' MAC N CHEESE \$10

cavatappi pasta, five cheese béchamel, garlic parmesan breadcrumbs

ROSEMARY-BUTTERNUT SQUASH RISOTTO \$10

CHARRED BROCCOLINI \$8

CRISPY BRUSSELS SPROUTS \$9

HERB BUTTER, PARMESAN

HARICOTS VERT \$8

HERB BUTTER, CRISPY SHALLOTS

BOURSIN WHIPPED POTATOES \$8

VANILLA BOURBON MASHED SWEET POTATOES \$8

JOSPER GRILLED HEIRLOOM CARROTS \$8

SHERRY VINAIGRETTE

BUTTERNUT SQUASH RAVIOLIS \$12

HERBED BROWN BUTTER, PARMESAN, TOASTED HAZELNUTS

high proof

LAWLOR'S MANHATTAN \$13
four roses bourbon, luxardo liqueur,
sweet vermouth, simple, bitters
a timeless classic served for over 125 years
- recipe by christopher lawlor, bar manager
of the burnet house hotel, 1895

THE GREAT PUMPKIN \$12
rye whiskey, pumpkin maple simple,
aquafaba foam
each year, the great pumpkin rises out
of the pumpkin patch that he thinks
is the most sincere - linus

OVER THE MOON \$13
silver tequila, triple sec, lime,
blood orange, simple
yours is the light by which my spirit's born:
you are my sun, my moon, and all my stars
- e.e. cummings

SWAY \$13
gin, lemon, pom juice, rosemary simple
like a flower bending in the breeze
bend with me, sway with ease... - rosemary clooney

low proof

BOBBING FOR BERRIES \$12
vodka, apple cider,
fresh blackberries, cava
the moral of snow white is never eat apples
- lemony snicket

DI SARONNO SOUR \$12
disaronno amaretto, rye whiskey,
lemon, lime, simple, aquafaba foam
in 1525, a pupil of leonardo da vinci painted
a fresco of the 'madonna of the miracles'
in saronno, italy. as a mark of her gratitude,
she gave him a flask of an amber liqueur and
disaronno arose from this simple gesture of kindness
- disaronno

no proof

CUCKOO FOR COCOA \$8
dark chocolate, dulce de leche,
vanilla, cinnamon, cream, milk
"you just need a little perspective.
warmed chocolate can give you that."
- giada de laurentiis

ORCHARD DAYS \$6
warm apple cider steeped
with mulling spices
"what is paradise, but, a garden, an orchard of trees
and herbs, full of pleasure and nothing there but
delights." - william lawson

OF ORANGES AND HERBS \$6
blood orange juice, rosemary simple, soda
"i got you to look after me, and you got me
to look after you, and that's why."
- john steinbeck, of mice and men

wine by the glass

SPARKLING BY THE GLASS
poema cava, catalonia, spain 11

maschio prosecco, italy 12

WHITE BY THE GLASS
keutia albarino, spain 10

delle venetzi, pinot grigio, italy 10

overstone sauvignon blanc, new zealand 14

gerald talmud chardonnay, france 12

highway 12 chardonnay, california 12

van schlienitz riesling, germany 12

RED BY THE GLASS
poppy cabernet sauvignon, california 10

big red monster zinfandel, california 14

chime pinot noir, california 10

twenty rows cabernet sauvignon, california 16

baby blue meritage, california 17

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

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

