



FALL LUNCH MENU

EXECUTIVE CHEF HOWARD STEPHENS

SMALL PLATES

TRUFFLE FRITES

Alba white truffle oil, Grana Padano, house-smoked ketchup (contains bacon fat; fried in 100% beef tallow) – 12

ROASTED RED PEPPER PIMENTO CHEESE

Naan bread – 12

SALT & PEPPER SHRIMP

Fried wild-caught Argentinean red shrimp, ginger-lime dipping sauce – 19

BRÛLÉED GOAT CHEESE

Cypress Grove Purple Haze goat cheese, candied pecans, seasonal jam, brioche toast – 18

SPINACH CON QUESO

Chihuahua cheese, Hatch chiles, tortilla chips – 14

SALADS

All salad dressings are made in-house.

TIJUANA CAESAR*

Chopped romaine, house croutons, Pecorino, Caesar dressing – 16

COBB (GF)

Mixed greens, grilled chicken, whipped avocado, blue cheese, bacon, hard-cooked egg, cucumber, grape tomatoes, green onion, red wine vinaigrette – 22

ROASTED BEET & FETA (GF)

Mixed greens, dukkah, olives, pickled red onions, citrus-honey vinaigrette – 20

JAPANESE STEAKHOUSE WEDGE SALAD*

6 oz. Brasstown beef teriyaki-glazed top sirloin, baby iceberg, furikake, grape tomatoes, pickled carrots, togarashi ranch – 29

Add-ons: Chicken +6

Steak* +12 shrimp +10 Salmon*+12

MAINS

All sandwiches come with a choice of truffle frites, kettle chips, pasta salad, mixed green salad +3, or fresh fruit +3.

M.O.M BURGER*

Two 5 oz. Brasstown Beef patties, American cheese, Russian dressing, shredded lettuce, chopped onion, pickles, sesame bun, truffle frites. Served medium – 22

Add-ons: Bacon +3, egg +3, pimento cheese +3

STEP M.O.M. BURGER*

Same as the M.O.M. Burger with a single patty – 18

WAGYU BURGER*

8 oz. Texas Tajima wagyu patty, yuzu mayo, American cheese, togarashi vinaigrette, shredded lettuce, caramelized onions, brioche bun, truffle frites. Served medium rare – 29

FRIED CHICKEN SANDWICH

Honey mustard-dipped chicken, shredded lettuce, pickles, bacon, brioche bun – 22

VEGAN BLACK BEAN BURGER

Crushed avocado, tomato, cilantro-lime lettuce slaw, brioche bun – 19

BLACK TRUFFLE GRILLED CHEESE

Pancetta, mascarpone, fontina, gruyere, gouda, griddled brioche – 18

LOBSTER ROLL

Maine lobster, butter, lemon, split-top brioche, kettle chips – 39

ROAST BEEF & PROVOLONE

CAB prime beef, caramelized onions, smoked provolone, horseradish crema, arugula, griddled sourdough – 18

CHICKEN SALAD

Duke’s mayo, shredded chicken breast, red seedless grapes, shallots, tarragon, pecans, croissant – 17

SMOKED TURKEY & GOUDA

Tangy honey mustard, Granny Smith apple, griddled sourdough – 16

MORTADELLA

Italian cured ham, pistachio, smoked provolone, Dijon mustard, shredded lettuce, tomato, soft bun – 20

PASTRAMI REUBEN

CAB prime beef, Emmental cheese, sauerkraut, house mustard sauce, griddled rye – 18
Sub smoked turkey for a turkey Reuben.

DESSERTS

CANNOLI CHIPS & DIP – 10

MAPLE SWEET POTATO CHEESECAKE – 12

CHOCOLATE CHIP MILK CAKE – 12

APPLE TART, CARAMEL MASCARPONE – 12

Bringing your own dessert? No problem!

We add a \$2 per person fee to cover service and cleanup.



This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition or are pregnant.
Well-done meats may vary in taste, appearance, and texture. We are happy to address food quality or preparation concerns, but refunds cannot be offered for preference-based issues. All fried products are fried with 100% pure beef tallow.
Parties of six (6) or more are subject to an automatic 20% gratuity. For parties of 12 or more guests, we require payment on one total bill. We can split the one total bill with up to four different forms of payment. We cannot accommodate 12 or more individual tabs.
(GF) GLUTEN-FREE