

provision

share

Bread <i>VG</i>	7
blue dog bakery baguette • cereal bread • pretzel roll • house naan • dipping oil	
Fried Green Tomato	14
compressed watermelon • pimento cheese • strawberry jam • prosciutto • crostini	
Wagyu Dumpling	28
sweet chili sauce • shiitake mushroom • fried shallot	
Oysters* <i>GF</i>	18
horseradish mignonette • lemon	
King Crab Toast	36
jalapeño • Thai-chile beurre blanc	
Charred Shrimp* <i>GF</i>	21
avocado • curry emulsion • kimchi apple	
Tuna Tartare*	22
fried rice cake • scallion • jalapeño aioli • kabayaki	
Grilled Peach	15
heirloom tomato • fried okra • pepita • cherry preserves • taleggio	

GF GLUTEN FREE
VG VEGETARIAN | V VEGAN

*Consuming raw or undercooked foods may increase risk of foodborne illness please inform us of allergy concerns

graze

Charred Romaine	10
pancetta • parmesan • anchovy • tomato confit • lemon	
Wedge <i>GF</i>	10
baby iceberg • bacon • smoked Point Reyes blue cheese • tomato confit • candied onion • bleu cheese dressing	
Grow <i>VG</i>	10
baby lettuce • strawberries • charred onion • glazed cashew • goat cheese • chipotle vinaigrette	
Beet <i>GF VG</i>	11
crucolo • spiced walnut • wild berries • fennel • honey-garlic vinaigrette	
Soup Du Jour	10

main

Scallop*	gnocchi • spinach • charred cauliflower • pickled raisin • Thai basil beurre blanc	35
Snapper <i>GF</i>	Brussels • charred onion • peppadew pepper purée • beet • hazelnut	37
Halibut	udon • mushroom • tosaoka • yuzu-chile glaze	46
Salmon* <i>GF</i>	plantain curry • cucumber + pickled onion • harissa raita • lentil	29
Short Rib <i>GF</i>	new potato • charred carrot • mushroom • Luxardo cherry demi • smoked blue cheese	39
Chicken <i>GF</i>	candied apple risotto • spinach • walnut • garlic honey • gremolata	26
Tortelloni <i>VG</i>	english pea • mushroom • truffle duxelle • caramelized pear • tomato confit	22
The Burger*	pimento cheese • English muffin • bacon • lettuce • onion • heirloom tomato • tater tottler	23
Colossal Crab Cake	corn • Candied onion • asparagus • sweet drop pepper • romesco	38

NY Strip*	Chop*	Filet*	Ribeye*
12 oz. angus 39	16 oz. pork chop 32	8 oz. angus 39	16 oz. dry-aged 47
12 oz. dry-aged prime 47	10 oz. lamb rack 42	10 oz. Iowa Premium 46	14 oz. Fischer Farm 44

Farm options served with Robuchon potato | *GF*

chef's tasting menu

\$89 per person | \$150 with wine pairing

1st - Scallop* <i>GF</i> charred pineapple • cayenne-lime cucumber • herb jus • radish Juvé Y Camps Cava "Reserva de la Familia", Penedés, SP NV	3rd - Warm Mushroom Salad <i>VG</i> caramelized onion • pancetta • goat cheese • chipotle-lime vinaigrette • crostini Couly-Dutheil "Les Gravières", Chinon, FR 2016	5th - American Wagyu* <i>GF</i> demi glacé • roasted garlic • kabayaki Il Poggione Brunello di Montalcino, Tuscany, IT 2013
2nd - Halibut <i>GF</i> rose water • preserved lemon risotto • pistachio gremolata Paco y Lola Albariño, Rías Baixas, SP 2017	4th - Lamb Shoulder* <i>GF</i> Moroccan spice • spinach • pickled raisin • white bean purée • cherry apricot jam • Marcona almond Alejandro Fernandez "Tinto Pesquera", Ribero del Duero, SP 2014	6th - Buttermilk Panna Cotta spiced walnut • fermented blueberry • white chocolate • biscotti Michel Lynch "Prestige", Sauternes, FR 2016

blue dog bakery & café | fischer farm | gunthorp farm
shamrock farm | viking farm | CRG grow

side

à la carte	9
smoked jalapeño creamed corn	<i>GF VG</i>
country ham asparagus	<i>GF</i>
cumin-honey seasonal vegetable	<i>GF VG</i>
roasted tomato + mushroom, truffle oil	<i>GF VG</i>
potato-bacon terrine	<i>GF</i>
loaded tater tottler	
hazelnut dijon-maple Brussels	<i>VG</i>