



EXECUTIVE CHEF Joe West
EXECUTIVE PASTRY CHEF Kelly Conwell
CHEF DE CUISINE Spencer Knipper

APPETIZERS

COLD

OYSTERS ON A HALF SHELL*

half dozen oysters, champagne mignonette, lemon, cocktail sauce 18

SHRIMP COCKTAIL

lemon gel, chives, cocktail sauce, fresh horseradish 16

TOMBO TUNA PANZANELLA*

toasted sourdough, yuzu vinaigrette, white soy marinated cucumbers & radishes, boquerones aioli, puffed quinoa acting like sesame seeds 14

MARINATED BEETS

crushed candied pistachio, blackberry cloud, compressed summer berries, Green Dirt farm fresh cheese, nasturtium greens, pistachio oil 14

LOCAL HEIRLOOM TOMATOES

burrata, really good olive oil, sea salt air, basil-hyssop ice 15

HOT

HOUSE-MADE HUSHPUPIES

fresh corn & crab spread, espelette chili, lime 14

WOOD FIRE GRILLED OYSTERS

half dozen, garlic-shallot butter 18

CALAMARI*

buttermilk fried, scallion, pistachio, lemongrass bbq 14

PLATES

72-HOUR AKAUSHI WAGYU SHORT RIBS • pickled cherries, caramelized miso, sprouted mung beans, Crum's heirloom bok choy, Farmer Thane's sweet potato foam 20

STEAK FRITES*

7 oz. hanging tender 18

WAGYU RIBEYE*

7 oz, Farmer Thane's sauteed greens 22

CAMPO LINDO FARMS CHICKEN ROULADE

pommes anna, yuzu-kosho crumble, celery, mushroom pan sauce 18

ORA KING SALMON*

Farmer Lee's crazy carrots, kaffir lime-carrot emulsion, spring peas, socca chickpea crêpe 20

WILD ALASKAN HALIBUT*

summer toy box squash, Kansas sweet corn, Crum's heirloom potatoes 20

KING CRAB TORTELLINI

fresh corn, shallot, popcorn butter, pickled chanterelles 19

TAGLIATELLE

63 degree farm egg, parmesan snow, beurre monte, Burgers' smokehouse bacon lardons, truffles 18

MARKET SIDES 9

SCALLOPED HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

SAUTÉED MUSHROOMS & SHALLOTS

FARMER THANE'S SAUTÉED GREENS & GARLIC

RATATOUILLE

GREEN ASPARAGUS

SALAD SERVICE

SH SALAD

butter lettuce, goat cheese, compressed apples, champagne vinaigrette 8

CAESAR HEART

romaine hearts, hearts of palm, celery hearts, fennel hearts, radishes, parmesan, anchovy 8/13

QUINOA

goat cheese, arugula, watercress, stone fruit, puffed grains, grilled onion, basil-orange vinaigrette 12

ADD • grilled chicken 4 • hanging tender 7 • shrimp 6 • salmon 7

COBB

grilled chicken, chopped egg, bacon, Moroccan toasted chickpeas, fresh grapes 15

CRAB LOUIE

Alaskan king crab, gem lettuce, avocado, soft boiled eggs, tomato 18

FLATIRON STEAK

grilled, farmers' greens, avocado, fresh corn, Texas grapefruit, celery hearts, champagne vinaigrette 17

SOUP

CRAB BISQUE

brioche crisps, pickled onion, king crab 11

NOT-SO-INSTANT VEGETABLE SOUP

udon noodles, too many vegetables to list from the great farms of Missouri & Kansas 9

SANDWICHES

BLT

smoked bacon, butter lettuce, Crum's heirloom tomatoes, Duke's mayo, fries 15

BUTTERMILK SCALLION FRIED CHICKEN

cucumber-cabbage slaw, ginger-garlic dressing, fresh squeezed lime aioli, sesame seed bun, fries 15

HOUSE-SMOKED PASTRAMI

smoked akaushi wagyu beef, caramelized onion, melted gruyère, toasted marble rye, thousand island, creamy horseradish, fries 17

ALASKAN KING CRAB ROLL

old bay, peppadew pepper relish; mixed greens, champagne vinaigrette 17

SH STEAK BURGER*

house wagyu blend steak burger, thick-sliced smoked bacon, American cheese, caramelized onion, fry sauce, bread & butter pickles, fries 17

*These items may be served raw or undercooked.

Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.