



CO-EXECUTIVE CHEF Kelly Conwell  
CO-EXECUTIVE CHEF Spencer Knipper  
CHEF DE CUISINE Mark Dandurand

## APPETIZERS

### COLD

#### OYSTERS ON A HALF SHELL\*

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

#### SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva 16

#### BURRATA

piquillo tapenade, chickpea purée, black garlic salt, grilled radicchio 14

### HOT

#### WOOD FIRE GRILLED OYSTERS\*

half dozen, garlic-shallot butter 18

#### SMOKED CONFIT CHICKEN WINGS

Alabama white bbq sauce, giardinera 14

#### LOBSTER GRATIN

creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrones 16

## SOUP

#### CRAB BISQUE

brioche crisps, pickled onion, king crab 10

#### CHESTNUT & CAULIFLOWER

curried cashews, cranberries, shaved cauliflower 8

## PLATES

#### HANGER STEAK

black peppercorn crusted, gruyere spaetzle, herb chutney, sour dough crumble, onion rings 19

#### WAGYU STEAK FRITES\*

choice of 7 oz. ribeye or KC strip 24

#### MILK-BRAISED PORK SHOULDER

roasted red potato gnocchi, cippolini onions, apple chips, pickled mustard seeds 18

#### CHICKEN PAILLARD

pan fried Campo Lindo chicken breast, chittara pasta, lemon pepper butter, prosciutto, basil pistou, pine nut & herb salad 18

#### ORA KING SALMON\*

sweet potato purée, shaved brussels sprouts, raisins, bacon lardons, apple cider mustard vinaigrette 20

#### BANG'S ISLAND MUSSELS

Boulevard pale ale, linquica sausage, hominy, whole grain mustard, grilled baguette 18

#### CRAB CAPPELLETTI

lump crab, herbed cheese cappelletti, fried oyster mushrooms 18

#### TAGLIATELLE

confit Campo Lindo chicken, parmesan snow, beurre monte, Burgers' smokehouse bacon lardons 17

## MARKET SIDES 8

ROASTED CAULIFLOWER, BLISTERED  
SWEET PEPPERS, BEARNAISE

HARICOT VERT & CREAMED MUSHROOMS

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

## SANDWICHES

#### COUNTRY CLUB

smoked ham, roasted turkey, Ozark bacon, dijon mustard, pickles, melted Swiss, bolillo bread, fries 15

#### GRILLED CHICKEN

burrata, citrus mayo, red onion, green olive tapenade, bibb lettuce, egg bun, fries 14

#### HOUSE-SMOKED PASTRAMI

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

#### WAGYU BURGER\*

bbq rub, bacon jam, Green Dirt Farm fresh peppercorn cheese, fried onion, over easy egg, fries 17

#### SH STEAK BURGER\*

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

## SALAD SERVICE

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

#### SH SALAD

butter lettuce, goat cheese, croutons, champagne vinaigrette 8

#### CAESAR HEART

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

#### KALE & RADICCHIO

pomegranate, poached pears, green dirt farm cheese, candied pecans, bacon-honey mustard vinaigrette 8/13

#### COBB

roasted chicken, bacon, cucumber, goat cheese, tomato, egg, green goddess 17

#### CRAB DUO

king & lump crab, fried hearts of palm, remoulade, Thai bird chilies, bibb lettuce, champagne vinaigrette 20

#### SHRIMP LOUIE

grilled romaine and shrimp, thousand island, egg, avocado, tomato 18

#### SEARED TUNA

spinach & watercress, wontons, spiced peanuts, sesame seeds, cucumber, chili ginger vinaigrette 19

#### FLATIRON STEAK

grilled, farmers' greens, avocado, pomegranate, blue cheese, purple onion, celery, champagne vinaigrette 18

\*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.