



EXECUTIVE CHEF Kelly Conwell
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

SMOKED SALMON

tabbouleh, grilled focaccia, pistachio dukkah, dill & mint yogurt 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 chicharrónes 16

SHISHITO PEPPERS

huitlacoche chimichurri, burrata, chickpea croutons, grilled sourdough 16

SOUP

SOUP OF THE MOMENT

daily selection 8

PLATES

HANGER STEAK*

black peppercorn crusted, gruyère spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring 18

STEAK FRITES*

5 oz. filet, cucumber salad & fries 26

PRESERVED LEMON & HERB CHICKEN

Campo Lindo Farms, mafaldine pasta, green apple & roasted garlic jam, white balsamic & truffle vinaigrette 18

ORA KING SALMON*

crispy fingerling potatoes, oyster mushroom & asparagus ragout, horseradish & dill crème 20

GOAT CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled pearl onion 17

MARKET SIDES 8

BLACKENED CAULIFLOWER, SUMAC AIOLI,
PICKLED CORN, DUKKAH

SEASONAL VEGETABLE

HORSERADISH HASHBROWNS

SALAD SERVICE

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

SH

field greens, dried cherries, Green Dirt Farm fresh cheese, sunflower seed brittle, champagne & pear vinaigrette 8

CAESAR

romaine hearts, fried saltine crackers, shaved parmesan, French radish 8/13

SPINACH & WATERCRESS

salsa verde vinaigrette, Sea Island red peas, snap peas, aged white cheddar 8/13

COBB

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

SHRIMP LOUIE

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

ASIAN CHICKEN

spinach, wontons, spiced cashews, sesame seeds, cucumber, cabbage, chili ginger vinaigrette 18

HANGER STEAK SALAD*

chimichurri marinated steak, farmer greens, champagne vinaigrette, blue cheese, red onion, avocado, celery 18

MOVERS & SHAKERS LUNCH

Two-course lunch for \$16 or \$20.
Includes half of a dirty martini, upon request.

FIRST COURSE

BROCCOLI CHEDDAR
& POTATO SOUP

SH SALAD

SOUP OF THE MOMENT

MAIN COURSE 16

SPINACH & WATERCRESS

HOUSE-SMOKED
PASTRAMI SANDWICH

CHEESESTEAK SANDWICH

SMOKED CONFIT
CHICKEN WINGS

MAIN COURSE 20

HANGER STEAK SALAD

COBB SALAD

HANGER STEAK

SH STEAK BURGER

ORA KING SALMON

GOAT CHEESE TORTELLI

SANDWICHES

COUNTRY CLUB

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

HOUSE-SMOKED PASTRAMI

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

CHEESESTEAK*

gruyere fondue, onions, mushrooms, peppers, bolillo bread, fries 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.