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# FALL FEAST 3-COURSE MENU

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\$40 PER PERSON BEFORE 6PM // \$45 PER PERSON AFTER 6PM

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## · FIRST ·

### SH SALAD

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

### SMOKED CONFIT CHICKEN WINGS

Alabama white bbq sauce, giardinera

### GNOCHETTI

veal ragu, fresh cheese, roasted garlic, mint & basil

### SOUP OF THE MOMENT

daily selection

## · SECOND ·

### 7 OZ. FILET MIGNON\*

Robuchon whipped potatoes, wild mushroom risotto,  
or seasonal vegetable

### 12 OZ. WET AGED KANSAS CITY STRIP\*

Robuchon whipped potatoes, wild mushroom risotto,  
or seasonal vegetable

### HANGER STEAK\*

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

### SHRIMP & GRITS\*

Anson Mills white grits, fennel, spring onion, buttered hot sauce

## · THIRD ·

### VANILLA BRULEE

yuzu blueberry jam, vanilla chiffon,  
poached missouri peaches, almond frangipane

### BANANA SPLIT

strawberry mousse, dark chocolate magic shell,  
caramelized banana, sea salt fudge, pecan caramel

\*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.