

## SOUP + SALAD

### **PETTIBONE ONION SOUP 13**

Caramelized Onion, Braised Beef Shank, Rye Crostini, Gruyere, Pecorino, Herb

### **SOUP DU JOUR 8**

Seasonal, Rotating

### **HOUSE SALAD 13 GF**

Bibb Lettuce, French Feta, Cucumber, Pickled Onion, Avocado, Herb + Lemon Vinaigrette  
▪ Side Salad 10

### **CAESAR SALAD 14**

Baby Romaine, Classic Dressing, Pecorino, Garlic Breadcrumb, Cracked Black Pepper  
▪ Side Salad 10

### **CITRUS & ROASTED BEET SALAD 14 GF V**

Arugula, Radish, Blood Orange, Clementine, Red + Golden Beets, Pickled Onion, Shaved Almond, Lemon, Olive Oil, Oregano

### **APPLE + CRANBERRY SALAD 14**

Bibb Lettuce, Radicchio, Apple, Red Onion, Radish, House-Made Granola, Sweet + Sour Cranberry Vinaigrette

## RAW

### **EAST COAST OYSTERS 1/2 DOZEN 22 GF**

Raw With Classic Mignonette, House Spicy Cocktail, Lemon

### **OYSTERS ROCKEFELLER 1/2 DOZEN 24**

Baked with Spinach, Breadcrumbs, Herbs, Bacon, Cream, Pecorino, Pernod

### **HAMACHI CRUDO 20 GF**

Fried Caper, Calabrian Chili, Pine Nut, Lemon, Shallot, Olive Oil, Sea Salt, Honey, Basil

### **STEAK TARTARE 20 GF**

Prime Beef Tenderloin, Classic Dressing, Egg Yolk, Pecorino, House Fried Salt + Pepper Chips

## FIRSTS

### **GREEK SPICED SWEET ROLLS 9**

Warm, Butter Basted, Greek Spice, Sesame, Whipped Feta Butter

### **CUCUMBER + PROSCIUTTO TOAST 14**

Rye, Spring Onion Cream Cheese, Pickled Fennel, Pea Tendril

### **MAVERICK FRIES 14 GF**

House-Made Sloppy Joe Mix, Ground Beef, Provolone Cheese Sauce, Pickled Peppers, Onion

### **CHILI-ROASTED BROCCOLINI 13 GF**

House-Made Tzaziki, Scallion, Garlic Chip, Sesame Seed

### **CORNMEAL DUSTED + FRIED CALAMARI 16 GF**

Arrabbiata, Lemon Vinaigrette, Caper, Parsley

### **CHARCUTERIE 25**

Rotating Curation of Cured Meats, Nuts, Jam, Dried Fruit + Cheese

### **SHRIMP COCKTAIL 20**

Five Colossal Shrimp, House Cocktail Sauce

## PRINCIPALS

### **HERB CRUSTED WALLEYE 36**

Toasted Farro, Grilled Eggplant Caponata, Scallion Lemon Butter Sauce

### **CARAWAY SALMON 34 GF**

Toasted Rye Berries, Warm Beet + Kale Salad, Dill Yogurt

### **CHICKEN MILANESE 28**

Natural Raised Chicken Breast, Panko-Breaded, Smoked Paprika + Horseradish Cream, Speck, Arugula, Pecorino, Crispy Fingerling Potato, Lemon Wedge

### **VEGAN ROASTED CAULIFLOWER TACOS 22 GF V**

Corn Tortilla, Spicy Chipotle Romesco, Avocado Salsa Verde, Red Cabbage, Slaw, Pepita, Lime

### **RIGATONI WITH SAUSAGE + TRUFFLE 27**

House-Made Italian Sausage, Palomino Sauce, Black Truffle, Pecorino

### **GRILLED DOUBLE BONE PORK CHOP 39**

Naturally Raised, Whole Grain Mustard Spaetzle, Mushroom Jus, Fig Mostarda

### **NEW YORK FRITES 55 GF**

14 oz. New York Strip, House Fries, Horseradish Cream + Chimichurri

Au Poivre Any Steak 5
Truffle Your Fries 5

### **8OZ TENDERLOIN FILET 55 GF**

Broccolini, Fingerling Potatoes, Roasted Garlic + Herb Compound Butter, Horseradish Cream + Chimichurri

### **MARINATED LAMB CHOPS (3) 48 GF**

Broccolini, Fingerling Potatoes, Horseradish Cream + Chimichurri  
▪ ADDITIONAL Lamb Chop 10 each

### **PETTIBONE BURGER 20**

Pettibone Special Beef Blend, Double 4 oz. Patty, American Cheese, Roasted Garlic Mayo, Pickle Chips, Shaved Iceberg, Sesame Bun, House Fries  
▪ ADD: Nueske's Bacon, Fried Egg, Roasted Mushroom, or Caramelized Onion 3

### **WILD GAME MEATLOAF 28**

Bison, Venison, Beef, Bacon-Wrapped, Olive Oil Smashed Yukon Gold Potato, Broccolini, Tomato Ammoglio, Crispy Onion

## SIDES

House-Truffle Fries, Roasted Garlic Mayo 13 GF

House Fries, Roasted Garlic Mayo 7 GF

Crispy Fingerling Potatoes 8 GF

Broccolini 8 GF V

ADD PROTEIN TO ANY SALAD		
Chicken Breast 8	Breaded Chicken 10	
Petite Filet 18	Salmon 14	Bacon 3