

STEELBACH

S T A R T E R S	FIRE ROASTED WINGS	11
	four pepper blend, lemon zest, herbed yogurt	
	BUFFALO CAULIFLOWER	9
	grilled florets, Franks Red Hot, Caveman bleu, carrots, celery	
	ROLLED SHRIMP	13
	Gulf shrimp, kimchi purée, basil, navel Thai chili	
	HAND CRANKED SAUSAGE BOARD	11
	rotating sausage, pickled vegetables, mustards, pretzel baguette	
	SMOKED TOMATO SOUP	5
	San Marzano tomatoes, ginger, preserved lemon, basil	
SWEET CORN SOUP	7	
mushroom, brown butter, Espelette, tiny popcorn		

Handhelds

side choice of french fries, tomato soup or farmhouse salad
substitute with signature side or corn soup \$2

STEAK SAMMIE	15
Jameson ciabatta, grass-fed sirloin, roasted tomato aioli, charred onion, watercress, aged steak sauce	

SMOKED TURKEY BLT	13
Jamison B. cracked wheat, smoked turkey, crispy bacon, butter lettuce, tomato, roasted garlic aioli	
<i>add avocado 2</i>	

SEVEN DAY REUBEN	13
brisket, seven day brine, choucroute, swiss cheese, fancy sauce, rye bread	

PIMENTO CHEESE BURGER	16
8 oz. grass-fed burger, pimento cheese, smoked bacon, spiced pickles, IPA mustard	

CHICKEN SANDWICH	12
grilled or fried, Martin's potato roll, bibb lettuce, tomato, pickled onion, honey hot	

P L A T E S	FISH N CHIPS	15
	IPA beer batter, Haddock, tartar sauce, malt vinegar powdered potato wedges	
	CHICKEN AND GARDEN	15
	grilled chicken breast bertha roasted zucchini, red peppers, trumpet mushrooms, carrots, arugula frisee, basil vinaigrette	

GROUPER TACOS	16
charred tortilla, pickled cabbage, corn pico de gallo, avocado, cilantro, citrus salad	
BLACKENED SALMON	16
redfish magic, sweet corn succotash, corn veloute, pea shoots, pork belly	

F A R M H O U S E	KALE + APPLE	11
	early apple, red onion, cornbread, cherries, cider vinaigrette	
	FARMHOUSE SALAD	10
gem lettuce, snow peas, radish, tomato, soft herbs, mustard vinaigrette, rye croutons		
STEAK SALAD	16	
arugula, bleu cheese, beech mushrooms, sirloin, roasted shallot dressing		

AVOCADO + FENNEL	12
avocado, fennel, pistachio, key lime, mint, quinoa, chili oil	
BIBB SALAD	11
mango, spiced pecans, red onion, heirloom tomato, benne seed vinaigrette	

Proteins Available:
grass-fed sirloin 7, blackened chicken breast 6,
blackened salmon 7, grilled shrimp 6

Sides

FRENCH FRIED POTATOES 7, BRUSSEL SPROUTS 8,
MAC AND CHEESE 11, CARROTS 9

LOCATION ARMATURE WORKS • 1902 N. OLA AVE
EXEC. CHEF: NATHAN HARDIN



CONSUMER INFORMATION There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.