

STEELBACH

POPOVERS 5
cultured butter, smoked honey butter

SHORT RIB MEZZE 29
szechuan spice, cucumber, raita, pickled things,
soft herbs, sambal, naan (serves four)

HEARTH ROASTED BROCCOLI 10
truffle pecorino, pine nuts, soft egg yolk, fig balsamic

BUFFALO CAULIFLOWER 9
grilled florets, Franks Red Hot, Caveman Blue,
carrots, celery

ROLLED SHRIMP 13
Gulf shrimp, kimchi purée, basil, navel Thai chili

DEVILED EGGS 9
barbeque spice, kataifi nest, bacon fat, mustard seed, chive

BONE MARROW 17
smoked + roasted, bourbon bacon jam, fresno, kale pistou

START

HAND CRANKED SAUSAGE BOARD 11
seasonal sausages, pickled vegetables,
mustards, pretzel baguette

TRUFFLED MUSHROOM SOUP 9
grass fed beef broth, ponzu, ginger, mushroom soy, truffle

CURRIED CARROT SOUP 7
coconut, cilantro, cinnamon, chili thread

Tartines

PICK ONE 5 • PICK THREE 13

pimento cheese heirloom tomato,
sweet basil, kale chip, pine nuts

whipped goat cheese, fresh berries,
prosciutto, fermented honey, basil

hen of the woods, sage, cream cheese,
garlic chip, sherry

blue crab salad, toasted benne,
breakfast radish, chive

HOT OYSTER FLIGHT 13

tomato + basil
turmeric + sambal
chipotle + bourbon

In The Shell

COLD OYSTER FLIGHT 12

mango + mint
harissa + honey
watermelon kimchi + cilantro

GREENS

ESCAROLE 14
pear, duck confit, sherry vinaigrette, pecans,
aged bleu, pomegranate

WINTER BEETS 11
arugula, dill horseradish vinaigrette,
whipped feta, honey powder

AVOCADO + FENNEL 10
avocado, fennel, pistachio, key lime, mint,
quinoa, chili oil

BIBB SALAD 12
mango, spiced pecans, red onion, heirloom
tomato, benne seed vinaigrette

MEAT

STEAK, CHOPS & MORE

8 OZ. FILET 39
24 OZ. GRAIN FED PORTERHOUSE 52
16 OZ. NIMAN RANCH LONG BONE PORK CHOP 36
ROSEMARY RUBBED LAMB RACK 44
DUCK BREAST 23

**LOCAL STEELBACH CATTLE
(LIMITED AVAILABILITY)**

9 OZ. BASEBALL SIRLOIN 28
10 OZ. FLAT IRON 32
12 OZ. BONE-IN FILET 49
16 OZ. BONELES RIBEYE 43
32 OZ. TOMAHAWK RIBEYE 78



PLATES

MAUD'S FRIED CHICKEN 21
48-hour brine, potato starch, honey hot sauce

TOMATO CRUSTED SCALLOP 36
sweet corn, burnt husk, chili oil, asparagus, chicharron

PAPPARDELLE 28
short rib ragu, wide ribbon pasta, 63° egg,
thyme crunchies, bitter greens

GROUPER 34
brioche, shrimp, andouille, Savannah red rice,
tomato water, sweet basil

WHOLE STUFFED POUSSIN 26
cauliflower, truffle, Jerusalem artichokes, rosemary, shiitake
mushroom

TEA SPICED TUNA 29
jasmine tea, carolina gold rice, cashew, ginger, pole
beans, soft herbs

SHARE

POUTINE 10
duck confit, cheese curds, duck gravy, rosemary

BRUSSELS SPROUTS 8
sherry, maple, benne seed, cured egg yolk

EMBER BAKED SWEET POTATO 7
hearth charred, creme fraiche, gorgonzola, scallion,
honey, bacon, pecans

CARROTS 9
charred heirloom carrot, fermented honey, labneh,
cilantro, hazelnuts

MAC AND CHEESE 11
campanelle pasta, Gruyère, lemon, thyme, panko

ROASTED VEGETABLES 9
root and stemmed vegetables, Kalamata aioli, basil,
oregano

HERBED POTATOES 8
red creamer, rosemary, sage, tarragon aioli

Nathan Hardin