

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

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
add avocado 2

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