

STEELBACH

POPOVERS 6

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 11

smoked florets, Franks Red Hot, gorgonzola, shaved carrots + celery

ROLLED SHRIMP 16

Gulf shrimp, kimchi purée, basil, navel Thai chili

DEILED EGGS 9

barbeque spice, kataifi nest, mustard seed, chive

BONE MARROW 17

smoked + roasted, bourbon bacon jam, fresno, kale pistou

START

HAND CRANKED SAUSAGE BOARD 13

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 foam, cinnamon, chili thread

Tartines

PICK ONE 7 • PICK THREE 16

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

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

roasted mushrooms, sage cream cheese, garlic chip, sherry vinaigrette

blue crab salad, toasted benne, breakfast radish, chive

HOT OYSTER FLIGHT 11

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 12
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

12 OZ. BONE-IN FILET 54

12 OZ. WAGYU NY STRIP 65

16 OZ. NIMAN RANCH LONG BONE PORK CHOP 36

ROSEMARY RUBBED LAMB RACK 44

DUCK BREAST 24

LOCAL STEELBACH CATTLE

(LIMITED AVAILABILITY)

9 OZ. BASEBALL SIRLOIN 28

8 OZ. FILET 43

16 OZ. BONELESS RIBEYE 45

16 OZ. BONE-IN NY STRIP 44

32 OZ. TOMAHAWK RIBEYE 78

24 OZ. PORTERHOUSE 52



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

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

GROUPER 38
brioche, shrimp, andouille, Savannah red rice, tomato water, sweet basil

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

TEA SPICED TUNA 33
jasmine tea, jasmine rice, cashew, ginger, pole beans, soft herbs

SHARE

POUTINE 12
duck confit, cheese curds, duck gravy, rosemary

BRUSSELS SPROUTS 9
sherry, maple, benne seed, cured egg yolk

EMBER BAKED SWEET POTATO 9
hearth charred, creme fraiche, gorgonzola, scallion, honey, bacon, pecans

CARROTS 10
charred heirloom carrot, fermented honey, labneh, cilantro, hazelnuts

MAC AND CHEESE 13
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