

STEELBACH

S	FIRE ROASTED WINGS	11
T	four pepper blend, lemon zest, herbed yogurt	
A	BUFFALO CAULIFLOWER	11
R	smoked florets, Franks Red Hot, gorgonzola, carrots, celery	
T	ROLLED SHRIMP	16
E	Gulf shrimp, kimchi purée, basil, navel Thai chili	
R	HAND CRANKED SAUSAGE BOARD	13
S	rotating sausage, pickled vegetables, mustards, pretzel baguette	
	SMOKED TOMATO SOUP	5
	San Marzano tomatoes, ginger, preserved lemon, basil	
	CURRIED CARROT SOUP	7
	coconut and cilantro foam, cinnamon, chili thread	

Handhelds

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

STEAK SAMMIE 15
sourdough, grass-fed flat iron, 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

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

P FISH N CHIPS 15
IPA beer batter, haddock, tartar sauce, malt vinegar powdered potato wedges

E CHICKEN AND GARDEN 15
grilled chicken breast, bertha roasted zucchini, red peppers, trumpet mushrooms, carrots, arugula frisee, basil vinaigrette

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

M FARMHOUSE SALAD 10
gem lettuce, snow peas, radish, tomato, soft herbs, mustard vinaigrette, rye croutons

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

STEAK SALAD 18
arugula, bleu cheese, beech mushrooms, sirloin, roasted shallot dressing

Proteins Available:
grass-fed sirloin 8, blackened chicken breast 7, blackened salmon 7, grilled shrimp 7

Sides

FRENCH FRIED POTATOES 7, BRUSSEL SPROUTS 9, MAC AND CHEESE 13, CARROTS 10

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.