

BILL of FARE

STEELBACH

DINNER

START

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

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

ROASTED BONE MARROW 17
Florida oak smoke, southern fried apples, miso caramel,
sourdough, dried tuna

HAND CRANKED SAUSAGE BOARD 13
seasonal sausages, pickled vegetables,
mustards, pretzel baguette

BROCCOLI + CHEDDAR SOUP 8
beer cheese foam, pretzel + peanut crumble

DUCK NOODLE SOUP 9
ginger + lemongrass broth, duck confit, rice noodle,
beech mushroom, soft egg, jalapeño

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

sweet potato, smoked bacon, bourbon
pickled jalapeños, fig balsamic, scallion

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

TRUFFLE CAESAR 13
crisp romaine, black garlic, parmesan, anchovy
breadcrumbs, heirloom tomato, cured egg yolk

BEETS AND BURRATA 10
marinated beet, beet soil, burrata foam, grapefruit,
basil vinaigrette, poppy seed, arugula

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

MEAT

STEAK, CHOPS & MORE

8 OZ. BONELESS FILET 43

12 OZ. BONE-IN FILET 54

16 OZ. BONE-IN BERKSHIRE PORK CHOP 37

14 OZ. ROSEMARY RUBBED VICTORIAN LAMB 44

16 OZ. CERVENA VENISON TRI-TIP 42

32 OZ. LONG BONE CERTIFIED ANGUS TOMAHAWK 98

LOCAL STEELBACH CATTLE (LIMITED AVAILABILITY)

9 OZ. BASEBALL SIRLOIN 29

8 OZ. BONELESS FILET 45

16 OZ. BONELESS RIBEYE 45

16 OZ. BONELESS NY STRIP 44



PLATES

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

SCALLOPS 36
peas, roasted maitake, pink peppercorn,
mango, puffed rice

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

SPIT ROASTED CHICKEN 26
barbecue spices, goat cheese mash, smoked honey butter,
corn ribs, pickled okra, pan sauce

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

LOCATION ARMATURE WORKS • 1902 N. OLA AVE

EXEC. CHEF: NATHAN HARDIN

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.