



Dinner

EXECUTIVE CHEF MICHAEL WATSON

SMALL PLATES

MICHAEL'S CHARCUTERIE

goodnight brothers country ham / heritage farms grilled andouille sausage / pecan-cured shoulder bacon / grilled brie / port cheddar / olives / grain mustard / honeycomb **20**

CRISPY POTATOES

blue cheese & herb or truffle & parmesan **9.5**

CALAMARI*

sweet cherry peppers / pimento peppers / brookwood farms smoked pork belly / crushed olives / citrus aioli **12**

SCALLOPS & JAM*

tomato bacon jam / candied orange / crispy spinach / chive oil **15**

CHARRED BRUSSELS & CAULIFLOWER

smoked pork belly / sage brown butter / pepitas **10**

TRUFFLED MAC & CHEESE

smoked gouda / potato gnocchi / tomato / arugula salad / parmesan crumble **12**

FONTINA FLATBREAD

fried shoulder bacon / ricotta / farm egg / oregano **11**

SOUPS & SALADS

ADD CHICKEN **5** / SHRIMP **7** / SALMON* **8** / STEAK* **9**

BRAISED CHICKEN & POTATO SOUP

dumpling / carrots / spinach / lemon / ciabatta **8/10**

KALE & WHITE BEAN SOUP

carrots / white truffle oil / vegetable demi stock / parmesan **7.5/9.5**

BLT SALAD

pecan smoked shoulder bacon / vine ripe tomato / grilled ciabatta / cashews / honey goat cheese / arugula / red pepper aioli **14**

GRILLED BABY CAESAR

torn croutons / roasted corn / white balsamic dressing / cracked pepper parmesan crisp **11**

LIBATIONS COBB

mixed greens / blue cheese / deviled egg / heirloom tomato / marinated olives / applewood bacon **12.5**

EXTRAS

brussels & cauliflower **5**

side salad **4**

grilled vegetables **5**

smoked gouda whipped potatoes **5.5**

lemon pea risotto **6**

SANDWICHES & WRAPS

3RD WARD CHICKEN SALAD WRAP

roasted tomato spread / arugula / golden raisins / white balsamic caesar **12.5**

TRADE ST TURKEY CLUB

smoked turkey / warm applewood bacon / tomato / arugula / bacon aioli / cranberry orange ciabatta **12.5**

CRISPY CHICKEN

buttermilk fried chicken / lettuce / tomato / onion / sharp cheddar / red pepper jelly / white balsamic caesar / potato roll **14.5**

BOURBON BEEF BRISKET

brookwood beef / red pepper jelly / jim beam bbq / provolone / grilled sourdough **13.5**

BURGERS

LIBATIONS BACON CHEESEBURGER*

tomato bacon jam / applewood bacon / smoked cheddar / arugula / truffle aioli / potato roll **15.5**

BLACK BEAN BURGER

red pepper jelly / turkey bacon / fresh mozzarella / spinach / potato roll **12.5**

GATEWAY CLASSIC BURGER*

lettuce / tomato / onion / choice of swiss, cheddar or provolone / potato roll **13.5**

LIBATIONS WAGYU*

red pepper jelly / shoulder bacon / blue cheese / arugula / bacon aioli / crispy onions / potato roll **18**

MAIN PLATES

SEARED FILLET OF RIBEYE*

lemon pea risotto / braised shallots / wild mushrooms **33**
Malbec, Dona Paula Estate

HERITAGE FARMS ANDOUILLE SHRIMP & GRITS

sunny creek farms heirloom tomatoes / cilantro salad / red pepper jelly / creamy shrimp broth **25**
Oberon Sauvignon Blanc, Napa Valley, 2012

JIM BEAM BBQ SPARE RIBS*

sweet potato brussel hash **25.5**
Apothic Red Blend

HANGER STEAK*

steak fries / roasted broccolini / braised shallots **27**
St. Francis Merlot, Sonoma County, 2012

JOYCE FARMS AIRLINE CHICKEN

roasted broccolini / smoked gouda whipped potatoes / orange beurre blanc **23**
Avalon Cabernet Sauvignon, Napa Valley, 2012

ROASTED LOCAL CATCH*

lemon pea risotto / creamy shrimp broth **MKT**
Chateau St. Jean Chardonnay, Sonoma County, 2014

56 OZ PORTERHOUSE*

48 hour advance notice required
braised shallots / feeds 4-6 **MKT**
Oberon Merlot

**This item contains raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A gratuity of 18% will be added to groups of 6 or more.*