



Laurel & Grouse

----- SMALL PLATES & SHAREABLES -----

focaccia bread & spreads \$15
whipped ricotta & pepper honey
roasted peperonata
olive oil & pomegranate glaze

rock shrimp ceviche \$17
coconut-habanero broth |
avocado | corn chips

tuna crudo* \$18
sesame-soy cucumber
lettuce cups | spicy mayo

roasted cauliflower \$15
pecorino romano | mint |
herb yogurt sauce

truffle polenta fries \$17
parmesan | truffle aioli

roasted piri-piri shrimp \$18
pearl couscous | pistachios | feta |
apricots | cracked green olives |
smoky tomato vinaigrette

gem lettuce \$15
cream cheese croutons | parmesan |
tahini dressing | italian breadcrumbs

smoked chicken pierogies \$17
roasted cabbage | garlic crema |
paprika butter

hokkaido scallops* \$22
vadouvan yogurt | pistachio dukkah |
orange | fennel | chili oil

oysters rockefeller* \$19
spinach | bacon | absinthe | breadcrumbs

*Consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodborne illness.

-Please let your server know of any food allergies.

-Menu items and pricing are subject to change.

-20% gratuity will be automatically added to parties of six (6) or more.



-----LARGE PLATES-----

spring lasagna \$28 (limited availability)
spring vegetables | four cheeses |
basil bechamel | aged balsamic

roman-spiced yellowfin tuna* \$33
zucchini scapece | yellow squash
puree | calabrian chili sauce

catch of the day \$MP
seasonal accompaniments

half chicken under a brick \$32
corn & bacon succotash | salsa verde

fresh pappardelle pasta \$29
pork ragu | whipped ricotta |
parmesan | crispy rosemary

mustard-glazed salmon* \$33
lentils | fresh spring beans |
pickled baby tomatoes

pub burger* \$22
american kobe beef | double patty |
irish porter cheddar | worcester onions |
churchill sauce | chunky fries

BLACK ANGUS STEAKS

served with chunky fries
chimichurri & cowboy butter

SIRLOIN FILET* 8oz \$40

PRIME NY STRIP* 12oz \$57

PRIME RIBEYE* 16oz \$69

SIDES

succotash \$9
potatoes | corn | bacon

zucchini scapece \$9
squash puree | chili sauce
chunky fries \$8

DESSERTS

crepe brulee \$12
blackberry cheesecake mousse | lime zest

campfire s'mores \$14
warm chocolate cake | burnt marshmallow | hazelnut-espresso
graham cracker crumble