



# Laurel & Grouse

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

**focaccia bread & spreads \$16**  
whipped ricotta & pepper honey  
roasted peperonata  
olive oil & pomegranate glaze

**gem lettuce \$16**  
cream cheese croutons | parmesan |  
tahini dressing | italian breadcrumbs

**tuna crudo\* \$19**  
sesame-soy cucumber |  
lettuce cups | spicy mayo

**crispy brussels sprouts \$17**  
pancetta vinaigrette |  
maple yogurt | hard cooked egg

**truffle polenta fries \$17**  
parmesan | truffle aioli

**chermoula shrimp cazuela \$19**  
pistachio-apricot couscous |  
green olive & piquillo pepper relish |  
harissa yogurt

**jumbo lump crab tartine \$22**  
apple | fennel | celery | radish |  
green goddess | warm focaccia

**hokkaido scallops\* \$23**  
roasted pepper & almond romesco |  
melted leeks | pickled ramps

**char-broiled oysters\* \$20**  
lemon-garlic herb butter |  
parmesan

**crispy short rib pierogies \$19**  
horseradish crema | charred salsa verde

\*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 -----

**fall lasagna \$29** (limited availability)  
butternut squash | kale | leeks |  
four cheeses | chestnut-fredo

**roman-spiced yellowfin tuna\* \$34**  
cannellini beans | baby kale |  
roasted tomato escabeche

**half chicken under a brick \$33**  
brussels & bacon succotash |  
butternut squash | peperonata |  
salsa verde

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

**roasted norwegian salmon\* \$34**  
butternut squash polenta |  
broccolini | pumpkin seed pipian

**pub burger\* \$23**  
american kobe beef | double patty |  
porter cheddar | worcester onions |  
churchill sauce | chunky fries

### STEAKHOUSE CUTS

served with cowboy butter, chimichurri & chunky fries

<b>SIRLOIN FILET*</b>	<b>8oz</b>	<b>\$44</b>
<b>PRIME BLACK ANGUS RIBEYE*</b>	<b>14oz</b>	<b>\$69</b>
<b>DRIED AGED BONE-IN NY STRIP*</b>	<b>16oz</b>	<b>\$75</b>
<b>AMERICAN WAGYU PICANHA*</b>	<b>8oz</b>	<b>\$72</b>
<b>JAPANESE A5 KOBE STRIP LOIN*</b>	<b>6oz</b>	<b>\$98</b>

### SIDES \$10

- | succotash brussels | butternut squash | bacon
- | roasted broccolini red pepper romesco | almonds
- | chunky fries malt vinegar aioli
- | butternut squash polenta pumpkin seed pipian