



Laurel & Grouse

SMALL PLATES & SHAREABLES

shrimp cocktail \$17 **oysters on the half shell* \$23** **tuna tartare* \$19**
golden cocktail sauce white bamba cocktail sauce calabrese aioli | capers
giardiniera tabasco | lemon red pepper arancini

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

crazy corn riblets \$16
shishito peppers | chipotle aioli |
corn nuts | pecorino romano | cilantro

char-broiled oysters* \$21
lemon-garlic herb butter | parmesan

shrimp santorini \$19
aegean spiced | fava puree |
baby zucchini | sultans |
sunflower seeds | salsa verde

jumbo lump crab cake \$28
apple | fennel | celery | radish |
green goddess

diver scallops* \$24
chickpea tabbouleh | herb tahini |
crispy chickpea dukkah

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

seasonal lasagna \$29 (limited availability)
oven roasted tomato | spinach | leeks |
four cheeses | basil bechamel | balsamic

half chicken under a brick \$33
BBQ spiced | corn & bacon succotash |
potatoes | fava beans |
carolina mustard glaze

vadouvan-spiced yellowfin tuna* \$34
sweet & sour eggplant | pine nuts |
curry leaves | yellow curry mustard

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

roasted atlantic salmon * \$34
sweet corn grits | charred corn |
bahama bomb tomatoes | capers |
smoky tomato vinaigrette

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

STEAKHOUSE CUTS

served with cowboy butter, chimichurri & chunky fries

SIRLOIN FILET*	8oz	\$49
PRIME BLACK ANGUS RIBEYE*	14oz	\$69
DRIED AGED BONE-IN NY STRIP*	16oz	\$75
AMERICAN WAGYU PICANHA*	8oz	\$72

SIDES \$10

corn & bacon succotash | potatoes | fava beans
sweet & sour eggplant | curry glaze | pine nuts
baby zucchini | peperonata
chunky fries | aji verde aioli
sweet corn grits | charred corn | smoky tomato vinaigrette