



## SNACKS

FRIED BUTTERMILK BISCUITS | V -6-  
*pepper jam, pimento cheese*

"POLISH ROSE" DEVEILED EGGS | GF -7-  
*dehydrated ham, coriander cream cheese, scallion  
(6 halves per order)*

BBQ SPICE MIXED NUTS | V | GF -4-  
*LRD signature spice blend*

FRIES | GF -5-  
*house made fries, garlic aioli*

FULLY LOADED CHIPS | GF | SUB FRIES +2 -7-  
*creme fraiche, spring onion, house smoked bacon, spicy  
cheddar seasoning, roasted tomato aioli, tomato*

CHICKEN WINGS -9-  
*LRD bourbon buffalo sauce, roasted garlic aioli, shaved  
celery, blue cheese crumbles*

## SOUP AND SALADS

*Add- chicken 6 / shrimp 7 / salmon 8*

SOUP OF THE DAY -5/8-  
*ask server for today's selection*

CHICKEN & DUMPLING SOUP -5/8-  
*rich chicken jus, buttermilk dumplings, herbs, scallions*

THAI COCONUT SALAD | GF -8-  
*mixed greens, pickled carrot, mushrooms, broccoli,  
shallot, coconut chili vinaigrette, toasted peanuts*

SPRING GODDESS SALAD | GF -9-  
*mixed greens, pea shoots, shaved radish, hard cooked egg,  
chopped bacon, goat cheese, mint green goddess dressing*

## PLATES

CHEESE & CHARCUTERIE -15-  
*ask server for today's selection*

CRAB TOAST -9-  
*mirepoix, aromatic micro greens, pickled mustard seeds,  
shaved chile, lemon, poppyseed brioche toast*

BURRATA | V -12-  
*smoked cucumber, pepitas, apricot mostarda, sunflower seed  
toast, black pepper, fried sage*

BIALY AND LOX -8-  
*pastrami cured salmon, coriander cream cheese, citrus-  
marinated fennel, pickled red onion, everything-spiced bialy*

ROASTED BONE MARROW -13-  
*fried onions, herbs, preserved mushrooms, redevye whisky  
gravy, pink peppercorn, house italian loaf*

TEMPURA FRIED BROCCOLI | V/V, GF | ADD BACON +1 -9-  
*blood beets, sweet potato chips, preserved ginger, burnt chile  
chimichurri*

HUSH PUPPIES -10-  
*cheddar & dill hush puppies, shrimp, tasso ham, arugula,  
pickled heirloom carrots, arbol chile, carrot puree*

GNOCCHI | V -12-  
*oregano gnocchi, pickled spring onion, sugar snap peas, shaved  
radish, dehydrated tomato, sunflower shoots, lemon beurre blanc*

PICKLE BRINE FRIED CHICKEN -15-  
*pretzel spaetzle, yellow mustard creme fraiche, braised swiss  
chard*

BACON WRAPPED PORK TENDERLOIN | GF -16-  
*cheddar grits, barbecued carrots, apricot mostarda*

STEAK | GF -16-  
*chuck tender, confit shallot, potatoes au gratin, aquavit bbq  
sauce*

## SANDWICHES

TURKEY REUBEN -12-  
*pastrami spiced turkey, swiss cheese, thousand island,  
whole wheat sunflower bread, seasoned fries*

DAGWOOD -13-  
*salami, turkey, tasso ham, swiss, pickle, tomato, mayo,  
mustard, onion, lettuce, whole wheat sunflower bread,  
seasoned fries*

PULLED PORK -12-  
*aquavit bbq sauce, scandinavian carrot slaw, bread and  
butter pickles, poppyseed brioche bun, seasoned fries*

SQUASH SANDWICH | V -13-  
*grilled summer squashes, ramp pistou, chioggia beet slaw,  
arugula, cashew cheese, seasoned fries*

BURGER | ADD BACON +2 -13-  
*chuck and bacon blend, thick cut American cheese, shaved  
red onion, lettuce, roasted garlic aioli, poppyseed brioche  
bun, seasoned fries*

## DESSERTS

TOFFEE POT DE CREME -5-  
*chocolate whipped cream, toffee crumble*

DOUGHNUTS -5-  
*cream cheese doughnuts, orange glaze, espresso powder*

Ask your server about menu items  
that are cooked to order or served raw.  
Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness.

