



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, bacon bits*

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 -10-
*purple dragon napa cabbage, joi choi, pickled carrot,
mushrooms, broccoli, shallot, coconut chili vinaigrette,
toasted peanuts*

SPRING GODDESS SALAD | GF -9-
*mixed greens, pea shoots, shaved radish, grilled
asparagus, 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*

GNOCCCHI | 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.

