



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*

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

SOUP AND SALADS

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

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

TOMATO & FENNEL SOUP -5/8-
heirloom tomato, bronze fennel, pepitas

THAI COCONUT SALAD | GF -10-
*napa cabbage, joi choi, pickled carrot, mushrooms,
broccoli, shallot, coconut chili vinaigrette, toasted
peanuts*

THE GREEN MACHINE | GF -9-
*mixed greens, arugula, granny smith apple, pepitas,
avocado, shaved celery, green grape vinaigrette*

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*

GRILLED CAULIFLOWER CAPRESE | V | GF -10-
*lemon poached cauliflower, heirloom tomato, arbol chile,
fresh mozzarella, basil, balsamic reduction, extra virgin
olive oil, pink peppercorn, himilayan sea salt*

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

BEEF TARTARE -13-
*chuck tender, pickled mushroom, shaved radish, spicy micro
greens, lemon, egg yolk two ways, tellicherry peppercorn
aioli, garlic crostini*

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

RAVIOLI | V -12-
*cheese stuffed ravioli, pickled ramps, summer beans, shaved
radish, oven roasted tomato, sunflower shoots, lemon beurre
blanc*

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

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

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

SANDWICHES

TURKEY REUBEN -12-
*pastrami spiced turkey, swiss cheese, thousand island,
slaw, 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, pickled green
tomato, 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*

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.

