



Happy Holidays

KITCHEN MENU



Shareables

House Cut Fries 8
with truffle aioli & ketchup (gf, df, v) Load'em (4)

Loaded Chips 12
house potato chips, bacon, scallions, creme fraiche, tomato, caramelized onion aioli (gf)

Fried Mushrooms 12
Pebble Creek mushrooms, shaved radish, scallions, sesame seeds, maple tamari reduction, truffle aioli (v, gf, df, NA)

White Cheddar Cornbread 8
with pickled jalapeños, served with ancho lime honey butter (v)

Crispy Brussels 13
topped with caramelized onions, spiced pecans and brown butter, served with LRD bacon jam (NA) *Vegan Option Available.*

Mediterranean Plate 12
rotating hummus, whipped feta, red pepper muhammara, olives, mixed crudités, grilled pita bread (v, NA)

Aquavit Pub Cheese 12
white cheddar & cream cheese blend, spices, herbs, Original Aquavit, with soft pretzel sticks (v)

Shrimp & Grits 13
sautéed shrimp, bacon, charred leeks, calabrian peppers, white wine butter, scallions

Smoked Chicken Nachos 13
River Valley Farms chicken, chipotle cheese sauce, house fried tortilla chips, diced tomato, pickled jalapeño, green onion (gf)

Cheese & Charcuterie Board 17
2x Chef-curated cheese & meat selections, with pickled vegetables, Grand Absinthe mustard, and crostini

Salads

LRD Green Salad 12
Vertical Paradise Farms mixed lettuce, heirloom tomato, cucumber, carrots, radish, blue cheese, herbed croutons, sweet onion vinaigrette (v) Add Chicken (6) or Shrimp (7)

Burrata Caprese Salad 14
heirloom tomato, basil, arugula, olive oil, aged balsamic (v, gf)

** Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness. *
*gf = gluten free, df = dairy free, V = Vegan, v = vegetarian, NA = nut allergy **



Sandwiches

- Hot Chicken Sandwich 16**
tempura battered chicken breast, scorpion chile oil, pickle aioli, shaved red onion, shredded iceberg lettuce, dill pickles, Nantucket brioche bun, with fries
- Smoked Mushroom Sandwich 15**
Pebble Creek mushrooms, caramelized onions, swiss cheese, lettuce, tomato, roasted red pepper aioli, on ciabatta roll, with fries (v)
- Pulled Mojo Pork Sandwich 15**
pulled pork with cheddar cheese, pickled jalapeños and LRD bbq sauce, served on a Nantucket brioche bun, with fries (v)
- LRD Hot Brown 17**
thinly sliced smoked turkey piled onto parmesan-crusting texas toast, with house mornay, topped with heirloom tomatoes, LRD bourbon-glazed bacon strips & chopped parsley, with fries
- The Burger 16**
4oz smash patty, lettuce, dill pickle, tomato, american cheese, LRD fancy sauce, on Nantucket brioche bun, with fries
Add patty (3 each) Add bacon (2)

Entrees

- Fish & Chips 24**
vodka-battered Atlantic cod, creamy coleslaw, malt vinegar aioli, house cut fries, lemon (df)
- Strip Steak 28**
12oz grilled strip steak, served with sautéed asparagus and wild mushroom gravy, topped with cajun haystack onions, garnished with locally sourced micro greens
- Pesto Rotini 19**
vegan pesto rotini with cherry tomatoes, spiced pecans and balsamic reduction (V, NA)
- Maple Tamari Salmon 22**
serrano-wrapped asparagus and lemon-caper cream sauce (gf)
- Pesto Roasted Chicken 22**
pan roasted half chicken topped with hot honey bacon bits, served with white cheddar cornbread and ancho lime honey butter

Desserts

- Lemon Posset 8**
lemon custard crème brûlée, in half lemon, with fresh raspberries and mint sprig (gf, v)
- Fresh Berry Napoleon 8**
berries & vanilla pastry cream between layers of shortbread, with crème anglaise sauce (v)

