

LIMELIGHT

Seasonal Menu



- CRISPY CHICKPEAS** chili peppers • lime • salt | 7
- BUTTER TASTING** chef's selection of two seasonal butters • fresh bread | 9
- ARTISANAL CHEESES** chef's selection of three artisanal cheeses • jam • crackers | 17
- MIXED OLIVES** bay leaf • lemon zest • rosemary • crostini | 7
-
- PORK BELLY** thai chili • shoyu glaze • micro radish daikon | 18
- RAW OYSTERS** (6)** cocktail sauce • champagne mignonette • lemon • cracker | 24
- CHARBROILED OYSTERS (6)** creole mustard • celery salt • cayenne • green onion | 27
- GRILLED OKRA** squid ink romesco | 16
- CRISPY EGGPLANT** confit tomatoes • lemon anchovy emulsion | 18
- POPOVER** lady edison ham • cornichon • red miso butter | 15
- GRILLED OCTOPUS** warm bean salad • calabrian chili • goat cheese croquette | 28
- CRAB CAKE** garlic brown butter • pickled fennel aioli | 26
- BEEF TARTARE**** tarragon aioli • pickled blueberry | 18
-
- SPRING GREENS** thai basil • summer melon • sesame vinaigrette | 9
- CAESAR SALAD**** romaine • gem • caesar dressing • anchovy • montasio frico | 9
- GAZPACHO** local tomatoes | 8

ENTREES

- CHOPPED SALAD** gem lettuce • summer vegetables • salmon • dill vinaigrette | 29
- SWORDFISH** spinach • olives • clams • basil | 36
- QUAIL** bbq peach • pickled cherries • sour cream • arugula | 28
- AIRLINE CHICKEN** grits • peperonata | 32
- PORK LOIN** turtle beans • chorizo verde • pineapple salsa | 38
- LAMB**** artichoke • pearl couscous • green onion oil | 54
- SPAGHETTI** lobster • corn • tomato • garden herbs | 38
- RIBEYE**** ribeye • marsala mushrooms • crispy fingerling potatoes | 54

Please note 20% gratuity will be added to parties of 7 or more.
**Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of foodborne illness

CRAFTED COCKTAILS

- DIONYSUS anchos reyes poblano • reposado • lime • sparkling grapefruit | 14
- APHRODITE bacardi • fig liqueur • licor 43 • date simple • lemon | 12
- APOLLO faccia brutto fernet • gin • blue note rye • pecan liqueur • campari • saline | 16
- HERA pear liqueur • gin • lemon • brown sugar simple • cinnamon | 12
- MEDUSA 400 conejos • apple brandy • apple • orange • lemon sage | 17
- HECATE vodka • aperol • orange juice • pineapple simple • prosecco • rosemary | 14
- LIMELIGHT SEASONAL OLD FASHIONED weller • turkish and orange bitters | 16

ZERO PROOF

- POSEIDON N/A ritual n/a gin • lemon • lime • orange • apple • cinnamon | 16
- PHONY NEGRONI st.agrestis n/a mezcal negroni • orange peel | 9

WINES

by the glass / 17oz carafes

ROSÉ

- PATIENCE ROSÉ | 12 / 33
- DOMAINE LE LOUP BLUE ROSÉ | 15 / 41
- POE ULTRAVOILET SPARKLING ROSÉ | 15 / 41

RED

- PEIRANO ESTATE SEA ENCHANTRESS RED BLEND | 13 / 35
- LAURNET PERRACHON GAMAY | 14 / 38
- GASPARD CABERNET FRANC | 15 / 41
- ILLAHE CUVÉE MIETTE PINOT NOIR | 15 / 41
- SLIGHT OF HAND CABERNET SAUVIGNON | 17 / 47
- HUCK AM BACH ST. MAGDALENER CLASSICO RED | 17 / 47
- WALT LA BRISA PINOT NOIR | 18 / 50

SPARKLING

- AGARENA CAVA BRUT | 11
- COSTA PETRAL PROSECCO BRUT | 12

WHITE

- CHATEAU LAMOTHE BORDEAUX BLANC | 13 / 35
- TUVÍ SAUVIGNON BLANC | 14 / 38
- JOYCE CHARDONNAY | 15 / 41
- KELLEREI BOZEN CHARDONNAY | 15 / 41

BOTTLES & CANS

- WISEACRE SKY DOG | 7
- WISEACRE ANANDA | 7
- WISEACRE BOW ECHO | 7
- WISEACRE OKTOBERFEST | 7
- DOGFISH HEAD 90 MINUTE | 7
- HIGH COTTON LUCKY 44 | 7
- NEW BELGIUM FAT TIRE | 7
- PACIFICO | 7
- MICHELOB ULTRA | 6

ZERO PROOF

- ATHLETIC BREWING | 7

SOMETHING SWEET to finish off your meal

- CHOCOLATE CHEESECAKE mascarpone • graham cracker crumble • cherry compote | 12
- KEY LIME CUSTARD cannoli shell | 9
- ICE CREAM FLIGHT choice of three seasonal selections | 8

DESSERT DRINKS

- ATHENA vodka • cream peach • biscoff | 14
- AMARO FLIGHT montenegro • meletti • eda rhyne appalachian fernet | 12

A Limelight gift card is always in season!

Available from your server or at limelightgermantown.com.

Interested in bulk or corporate gift cards? Reach out to marketing@wolfriverhg.com.