

LIMELIGHT

FALL MENU



TO START *a bite with your cocktail*

CRISPY CHICKPEAS chili peppers • lime • salt | 7

BUTTER TASTING chef's selection of 2 seasonal butters • fresh bread | 9

ARTISANAL CHEESES chef's selection of 3 artisanal cheeses • jam • crackers | 16

CHARCUTERIE MEATS cured meats • mustard • cornichon • crackers | 15

MIXED OLIVES bay leaf • lemon zest • rosemary • crostini | 7

SHAREABLES

PORK BELLY SKEWERS (5) thai chili • shoyu glaze • micro radish daikon | 18

RAW OYSTERS* (6) cocktail sauce • champagne mignonette • lemon • cracker | 24

CHARBROILED OYSTERS (6) bone marrow butter | 27

CARMALIZED ONION DIP house made focaccia crisps | 16

CRISPY BRUSSELS SPROUTS apple • toasted mustard seed • red curry vinaigrette | 15

SMALL PLATES

GRILLED OCTOPUS warm bean salad • calabrian chili • goat cheese croquette | 28

ROASTED CAULIFLOWER almond milk • hazelnut gremolata | 18

FALL SQUASH SOUP butternut squash • whipped coffee cream • seed granola | 6

CAESAR SALAD romaine • gem • caesar dressing • anchovy • montasio fricco | 9/15

MARKET SALAD arcadian lettuce • poached pear • pickled beets • pecan • blue cheese
vinaigrette | 9 / 11

ENTREES

BLACKENED SALMON* beluga lentils • frisee • dill salsa verde | 34

PAN ROASTED CHICKEN smoked sweet potato puree • braising greens • onion jus | 32

SPINACH FETTUCCHINI bluff city mushroom house blend • mascarpone • cured
egg yolk • breadcrumbs | 28

PARISIAN GNOCCHI duck confit • fall squash • turnip • truffle butter • port glaze | 28

SCALLOPS orzo • apple saffron broth • crispy leeks | 44

STEAK FRITES* choice of certified angus filet or certified angus coulotte • beet bordelaise
• fries | 56 / 36

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 food borne illnesses.



CRAFTED COCKTAILS

GOLDEN HARVEST vodka • apple jack brandy • lemon • cardamom • rosemary • bubbly | 12

BEE STING gin • brandy • cayenne • lemon • cardamom | 11

NUTTY PROFESSOR bourbon • amaretto • pecan | 14

FIG & FANCY tequila • lemon • honey • fig • balsamic • thyme | 12

ZERO PROOF

SIREN seedlip • raspberry • lemon • tarragon | 8

ATHLETIC BREWING CO. upside dawn n/a golden ale | 6

PHONY NEGRONI st. agrestis n/a mezcal negroni • orange peel | 9

WINES BY THE GLASS

ROSE

MARIS ROSE | 13

POE ULTRAVOILET SPARKLING ROSE | 14

LOVE YOU BUNCHES ORANGE MUSCAT | 16

RED

FIELD RECORDINGS, SANGIOVESE | 16

PEIRANO ESTATE, SEA ENCHANTRESS LODI | 13

DIVISION, RED BLEND | 17

ULTRAVIOLET, CABERNET SAUVIGNON | 14

NOAH RIVER, PINOT NOIR | 12

MARIS, ROUGE BLEND | 13

SPARKLING

LA MARCA PROSECCO | 11

AGARENA CAVA BRUT | 12

COSTA PETRAL PROSECCO BRUT | 12

WHITE

HUNKY DORY SAUVIGNON BLANC | 12

GIOCATO PINOT GRIGIO | 11

BIN 5757 UNOAKED CHARDONNAY | 13

NOAH RIVER CHARDONNAY | 11

JEAN MARC BROCHARD CHARDONNAY | 16

CHATEAU DUCASSE BORDEAUX BLANC | 16

PASSIONE NATURA WHITE BLEND | 13

FIELD RECORDINGS SKINS WHITE | 17

BOTTLES & CANS

CRAFT CANS | 6

GHOST RIVER GOLDEN ALE

WISEACRE ANANDA IPA

WISEACRE SEASONAL

DOMESTIC BOTTLES | 5

BUDLIGHT

MICHELOB ULTRA

SOMETHING SWEET *to finish off your meal*

FRUIT TART seasonal fruit • puff pastry • caramelized milk • vanilla gelato | 10

CREME BRULEE milk chocolate • cream • egg • sugar • luxardo cherry | 9

ICE CREAM FLIGHT chocolate • vanilla • coffee • seasonal selection | 8

DESSERT DRINKS

SPIKED ALMOND LATTE kahlua • amaretto • cream • espresso | 13

CHOCOLATE BLISS MARTINI vanilla vodka • baileys chocolate cream | 14

AMARO FLIGHT (*choose 3*) montenegro • st. agrestis • meletti • eda rhyne appalachian fernet | 12