

LIMELIGHT

Seasonal Menu



- 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
- 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
- CRISPY BRUSSELS

pomegranate vinaigrette | 15
- MUSHROOM TART

leek cream • golden oyster • mushroom • puff pastry | 14
- AGNOLOTTI

ricotta • sunchoke butter • sunchoke chips • chives • speck | 18
- SCALLOPS

thai curry • sweet potato crisps • cilantro | 22
- GRILLED OCTOPUS

warm bean salad • calabrian chili • goat cheese croquette | 28
- CRAB CAKE

garlic brown butter • pickled fennel aioli | 26
- BEEF TARTARE**

black garlic emulsion • pickled maitake mushroom • toast | 18
- SHRIMP AND PARSNIP CHOWDER

rock shrimp • potato • leeks • celery | 8
- BUTTER LETTUCE

frisée • apple • red onion • pecan • maple vinaigrette • mint | 9
- CAESAR SALAD

romaine • gem • caesar dressing • anchovy • montasio frico | 9
- ENTREES
- TUNA NIÇOISE**

potato • olive • green bean • egg • herb dressing | 28
- HALIBUT

citrus • fennel • pickled cauliflower | 44
- PAN ROASTED CHICKEN

braised cabbage • carrot puree • sherry date butter | 32
- DUCK BREAST**

port wine reduction • beet soubise • puffed rice • pickled blackberry • mustard greens | 28
- LAMB**

toasted farro • eggplant • mint walnut pesto | 52
- FETTUCINE

rabbit ragu • parmesan • bread | 30
- BRAISED SHORT RIB

pomme puree • peanut salsa verde | 38
- NY STRIP**

prime angus • pickled grape • black rice porridge • basil puree • mushroom • arugula | 51

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 illnesses

CRAFTED COCKTAILS

- CHRISTMAS MORNING bird dog maple • blueberry • mint • lemon • maple | 16
- BOUGHS OF HOLLY cathead satsuma mandarin vodka • pomegranate plum • lemon • maple | 14
- SILVER BELL CIDER dampfwerk apple brandy • orange liqueur • apple cider • cranberry • vanilla | 13
- THE GREAT PUMPKIN dampfwerk gin • pumpkin maple • cranberry • lemon • egg white • cinnamon | 12
- DREAMS cinnamon infused bourbon • howler head • pecan liqueur • toasted marshmallow • chocolate bitters | 13
- STICK SEASON 2.0 blue note rye • smith and cross • spiced cherry honey • lemon • angostura bitters | 13
- SEASON OF THE GRINCH monte alban • faccia brutto • pineapple • lime • vanilla • sparkling brut | 11
- GOLDEN SLUMBERS bacardi • brown sugar yam simple • espresso • orange • pecans | 11

ZERO PROOF

- MEET ME IN ST. LOUIS seedlip agave • blueberry syrup • pineapple • lime • mint • soda | 11
- 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

ROSÉ

- GUY ALLION TOURAINE ROSÉ | 11
- MARIS ROSÉ | 13
- POE ULTRAVOILET SPARKLING ROSÉ | 15
- ILLAHE TEMPRANILLO ROSÉ | 16

RED

- JELU MALBEC SAN JUAN | 12
- NOAH RIVER PINOT NOIR | 12
- MARIS ROUGE BLEND | 13
- PEIRANO ESTATE SEA ENCHANTRESS RED BLEND | 13
- GARITINA BARBERA | 14
- GAIA CABERNET SAUVIGNON | 14
- ILLAHE PINOT NOIR CUVÉE MIETTE | 15
- TWO VINTNERS MERLOT | 18

SPARKLING

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

WHITE

- COLTERENZIO SCHRECKBICHL PINOT GRIGIO | 12
- BIN 5757 UNOAKED CHARDONNAY | 13
- CHATEAU LAMOTHE BOURDEAUX BLANC | 13
- TUVÍ SAUVIGNON BLANC | 14
- JOYCE CHARDONNAY | 15
- GASPARD CHENIN BLANC | 15
- DAY WINES VIN DE DAYS BLANC WHITE BLEND | 17

BOTTLES & CANS

CRAFT CANS | 6

- WISEACRE ANANDA IPA
- LOCAL SEASONAL

DOMESTIC BOTTLES | 5

- MICHELOB ULTRA

SOMETHING SWEET *to finish off your meal*

- BAKED APPLE almond cake crumble • cider vinegar gastrique • honey vanilla ice cream | 12
- BREAD PUDDING brioche • chocolate • caramel • crème anglaise • honey vanilla ice cream | 12
- PANNA COTTA vanilla bean • strawberries • chocolate shavings | 9
- ALMOND CAKE coconut milk | 10
- ICE CREAM FLIGHT chocolate • vanilla • coffee • seasonal selection | 8

DESSERT DRINKS

- TERRY’S CHOCOLATE ORANGE vanilla infused vodka • bailey’s chocolate • cream • orange marmalade | 14
- SANTA’S PLATE OF COOKIES cookie infused tito’s • cream • egg white • vanilla • cookie | 12
- AMARO FLIGHT (choose 3) montenegro • st. agrestis • meletti • eda rhyne appalachian fernet | 12