

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 | 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 tahini chili • pomegranate • lime • mint • thai basil | 15

MUSHROOM TART leek cream • golden oyster mushroom • puff pastry | 14

AGNOLOTTI winter squash butter • chives • speck | 18

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

MUSSELS absinthe • saffron • garlic • parsley • cream • fries | 22

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 grilled broccolini • yuzu hollandaise | 46

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

FETTUCCINE rabbit ragu • parmesan • bread | 30

BRAISED SHORT RIB pomme purée • peanut salsa verde | 38

PRIME ANGUS NY STRIP** au poivre • cauliflower gratin | 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

- LUST** monte alban reposado • amaretto • montenegro • dark cherry • espresso • lime | 12
- WRATH** 400 conejos mezcal • chinola • orange liqueur • blackberry • lime • allspice • sparkling brut | 12
- ENVY**** vanilla vodka • faccio brutto • kiwi • lime • egg white • prosecco | 14
- SLOTH**** underhand amaro • prune • orange • lemon • demerara • egg white • chinese five spice | 14
- PRIDE** marseille amaro • cranberry • lemon • honey • soda | 13
- GREED** neversink gin • blood orange • fennel • lemon • soda | 12
- GLUTTONY** blue note rye • spiced banana puree • black walnut bitters | 12

ZERO PROOF

- SOVEREIGN SIP** lyre's n/a bourbon • spiced banana puree • walnuts | 9
- 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

- NOAH RIVER PINOT NOIR | 12
- DOMAINE DE SERVANS CÔTES DU RHÔNE | 12
- MARIS ROUGE BLEND | 13
- PEIRANO ESTATE SEA ENCHANTRESS RED BLEND | 13
- GARITINA BARBERA | 14
- GASPARD CABERNET FRANC | 15
- ILLAHE CUVÉE MIETTE PINOT NOIR | 15
- HUCK AM ST. MAGDALENER CLASSICO RED | 17
- 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

BOTTLES & CANS

CRAFT CANS | 6

- WISEACRE ANANDA IPA
- LOCAL SEASONAL

DOMESTIC BOTTLES | 5

- MICHELOB ULTRA

SOMETHING SWEET *to finish off your meal*

- BREAD PUDDING** brioche • chocolate • caramel • crème anglaise • honey vanilla ice cream | 12
- PANNA COTTA** vanilla bean • seasonal fruit • chocolate shavings | 9
- ALMOND CAKE** coconut milk | 10
- ICE CREAM FLIGHT** choice of three seasonal selections | 8

DESSERT DRINKS

- THE THIRD HOUR** vanilla vodka • evil bean espresso liqueur • espresso • chai • cream | 12
- THE SWEET OBSESSION** vanilla vodka • chocolate baileys • cream • demerara • vanilla • applewood smoked • toasted marshmallow | 15
- AMARO FLIGHT** (choose 3) montenegro • st. agrestis • 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.