

LIMELIGHT

Spring 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) creole mustard • celery salt • cayenne • green onion | 27

GRILLED ASPARAGUS fresh ricotta • lemon pepper dressing • crispy shallots | 9

SMALL PLATES

CHILLED SPRING SOUP avocado • english peas • coriander crouton • thai basil oil | 7

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

SPRING LETTUCE avocado • orange • smoked olive vin • feta | 9/11

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

ENTREES

POACHED SHRIMP SALAD arugula • spinach • strawberry • fennel • almond • green goddess | 28

HALIBUT fava beans • new potato • carrot jus | 48

PAN ROASTED CHICKEN artichoke risotto • lemongrass vanilla oil | 32

LAMB spring pea puree • pearl couscous • mint walnut pesto | 52

HOUSEMADE SPAGHETTI crawfish • lemon • black pepper confit • parmesan | 30

STEAK FRITES* certified angus coulotte • maître de butter • fries | 38

FILET* certified angus • maître de butter • yukon gold potatoes | 58

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

- PATIO WEATHER vodka • muddled strawberries • pineapple • mango • basil | 12
- DEMETER bacardi • chinola • pear nectar • coconut cream • orange juice • matcha | 14
- MIRROR, MIRROR mezcal • lemon • orange bay leaf syrup • triple sec • angostura bitters | 14
- GARDEN PARTY empress gin • limoncello • mint • sparkling wine | 14
- SPRING BREAK reposado • 400 conejos • lime • orange juice • honey jalapeño simple syrup | 13
- CURIOUS GEORGE howler head • espresso • orange bay simple syrup • chocolate orange bitters | 14
- THE BEANSTALK lillet blanc • gin • snap pea reduction • sesame oil | 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

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
- GAIA CABERNET SAUVIGNON | 14
- FIELD RECORDINGS, SANGIOVESE | 15
- ILLAHE PINOT NOIR CUVÉE MIETTE | 15
- DIVISION, RED BLEND | 16

SPARKLING

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

WHITE

- GIOCATO PINOT GRIGIO | 11
- NOAH RIVER CHARDONNAY | 11
- HUNKY DORY SAUVIGNON BLANC | 12
- PASSIONE NATURA WHITE BLEND | 12
- BIN 5757 UNOAKED CHARDONNAY | 13
- ILLAHE VIOGNIER WHITE BLEND | 16
- DAY WINES VIN DE DAYS BLANC WHITE BLEND | 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*

- PANNA COTTA sumac strawberries • pine nut granola | 9
- ALMOND CAKE coconut milk | 10
- 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