

## SMALL PLATES

## TIPPERARY NACHOS 13

Crispy tallow fried potatoes & topped with cheddar, bacon, scallion, & sour cream

## SALMON CROQUETTES 14

Housemade with fresh salmon, red onion, jalapeno, garlic & panko. served with lemon aioli

## BOOM BOOM SHRIMP 15

Tail on shrimp fried & tossed in our house sweet chilli sauce & scallion

## CHICKEN &amp; WAFFLE 17

Housemade jalapeno cheddar cornbread waffle topped with breaded chicken, & hot honey

## SPINACH CON QUESO 14

White spinach queso, salsa & house fried tortilla chips

## TRUFFLE FRIES 11

Tallow fries, truffle oil, herbs & parmesan, & lemon garlic aioli

## ROASTED CAULIFLOWER 13

Cauliflower, tahini, EVOO, charred lemon, & arugula

## FETA &amp; BRAISED BEETS 14

Whipped feta, citrus braised beets, scallion, EVOO, & baguette

## SOUP &amp; SALAD

## FRENCH ONION SOUP 9

Slow caramelized onion, herby beef broth, crostini & gruyère

## CAESAR 15

Artisan romaine, anchovy, parmesan, housemade croutons & housemade caesar dressing  
*grilled chicken \$6, shrimp \$7, salmon \$8*

## SPRUCE CHOP SALAD 17

Iceberg, chicken breast, bacon, blue cheese, tomato, buttermilk dill ranch & onion straws

## BLACKENED SALMON SALAD 23

Artisan romaine, cajun blackened salmon, scallion, tomato, red cabbage, toasted pecans, parmesan, housemade honey mustard

## DESSERT

## CHEF'S DESSERT 11

## SEASONAL CHEESECAKE 15

## LARGE PLATES

## BRAISED SHORTRIB 38

Red wine braised short rib, whipped mash, heirloom carrot, & demi-glace

## LONDON STYLE FISH &amp; CHIPS 24

Hand battered haddock served with tallow fries, creamy lemon coleslaw, charred lemon, & tartar

## SHEPARD'S PIE 21

Shredded beef, peas, carrots in au jus topped with whipped mash parmesan & butter

## STEAKHOUSE BURGER 19

Half-pound butcher's blend cooked to order & topped with cheddar, lettuce, tomato, onion, pickle, & our signature burger sauce. Served with tallow fries

## THE SM "ASH" BURGER 19

Two smash patties topped with American cheese, caramelized onion, pickle, & our famous burger sauce. Served with tallow fries

## THE ROAD RUNNER 21

Half-pound butcher's blend cooked to order & topped with bacon, cheddar, bourbon bbq aioli & onion straws served with cajun fries

## NASHVILLE HOT CHICKEN SANDWICH 19

Hand-breaded chicken, nashville hot sauce, red cabbage slaw, pickle, & buttermilk dill ranch. Served with tallow fries

## THE BLUEPRINT 21

Grilled chicken breast, bacon, gruyere, topped with lettuce, tomato, pickle & honey mustard on a brioche bun Served with tallow fries

## PORK SCHNITZEL 22

Breaded pork cutlet, whipped mash, charred lemon

## STEAK FRITES 37

Served with tallow fries & house compound butter

## LEON'S CHICKEN TENDERS 19

Four hand breaded chicken tenders, your choice of potato, red cabbage slaw & buttermilk dill ranch

## PASTA

*Add shrimp for \$7 Add Chicken \$6*

## PASTA ROSA 19

Fettuccini, palomino, basil & parmesan

## MUSHROOM PASTA 21

Fettuccini, sauteed mushroom blend, parmesan, basil, cream

## SHORTRIB PASTA 28

Fettuccini with braised short rib ragu, basil & parmesan

Menu items may contain or come in contact with SHELLFISH, WHEAT, EGGS, TREE NUTS, PEANUTS, and MILK. For more information please speak with a manager. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness. We only accept credit card

**WE ARE A FROM-SCRATCH KITCHEN. WE FRY IN BEEF TALLOW & LIMIT OUR USE OF SEED OIL.**



# COCKTAILS

## Maple Old Fashioned 14

bourbon, pure maple syrup, angostura, red apple

## Espresso Martini 13

coffee liqueur, vodka, espresso, simple

## Cloud Lily 14

empress indigo gin, creme de violette, lemon, egg white, mint

## Midnight Manhattan 14

bourbon, amaro, blood orange liqueur, cherry liqueur, orange bitters, orange peel

## Spicy Margarita 13

tequila blanco, lime juice, ancho chili liqueur, agave, tajin rim

## Hugo Spritz 13

zonin prosecco, elderflower liqueur, soda, mint

## Peach Bourbon Smash 14

peach, bourbon, lemon, mint

## Basil Smash N/A 9

fresh lemon, fresh basil, simple, soda

# WINE

*glass/bottle*

The Crossings 2023 Sauvignon Blanc (NZ) 9/31

Loren Crossing Oakville 2024 Sauvignon Blanc (CA) 14/44

Barone Fini 2023 Pinot Grigio (IT) 9/33

Cave De Lugne 2022 Chardonnay (FR) 11/38

Zonin Prosecco (IT) 9/31

Old Soul 2021 Cabernet Sauvignon (CA) 10/36

The Calling 2021 Cabernet Sauvignon (CA) 19/58

The Wines of Francis Coppola 2023 Pinot Noir (CA) 9/31

Pike Road 2023 Pinot Noir (OR) 14/44

# BEER

Seasonal Draft 6.5

Peroni Draft 6.5

Griffen Claw Norm's Raggedy Ass IPA 7

Deschutes Fresh Squeezed IPA 6

Modelo Mexican Lager 5.5

Garage Beer Small Batch Light Beer 6

Farmington Brew Co. Rotating (16 oz) 8

Athletic Lager N/A 6