SUPPER CLUB

SOUTHEND

SNACKS

pimento cheese 6
tillamook cheddar
ritz crackers

smoked trout dip 6
saltines

loso tots 7
garlic cream

FLATBREADS

pulled chicken 14
tillamook cheddar, white bbq
pickled onion, cilantro

pistachio pesto 14
mozarella, lemon, mint
whipped burrata

wild mushroom 14
local mushrooms, fig
sherry cream, mozzarella

bacon & pepper 14
bacon jam, mozarella
vodka sauce, sage
sweety drop peppers

margherita 14
san marzano tomato
basil, mozzarella

SMALL PLATES

wood oven shishitos 7
roasted tomato vinaigrette
pancetta crisps, basil

charred cauliflower 9
garlic cream, cilantro
buffalo aioli

charcuterie board 22
selection of meats & cheeses
house made pickles

escarole salad 11
citrus, fromage blanc, radish
taragon vinaigrette

fried chicken thighs 12
pepper jam

*4oz hanger steak 15
chimichurri

grilled maitake mushrooms 13
mole blanco, pedro ximénez
benton's country ham

papas bravas 8
calabrian chile aioli
pesto

roasted carrots 10
mascarpone, sherry vinegar
peanut crumble

grilled asparagus 10
olive oil espuma, garlic chips
espelette

grilled chicken lollipops 12
bacon buffalo
garlic cream

cheerwine pork belly 15
popcorn grits, corn crumble
macerated cherry

blistered green beans 7
chopped almonds, saba

tempura rock shrimp 12
togarashi, yuzu ponzu

Since the beginning of time, food has brought us together. Whether forging a new friendship, celebrating a special moment, or just taking some time to relax and unwind, sharing a meal is universal in its appeal. In that spirit, our menu is designed to be shared and items arrive from the kitchen as they are prepared.

OYSTERS

*raw 3ea
mignonette

roasted & naked 3ea
mignonette

roasted & dressed 18
parmesan cream, collard kimchi
cornbread crumble

PASTA

cavatelli bologonese 21
pickled lemon rind
whipped burrata

house made gnocchi 19
sunchoke-parmesan cream
pancetta, lemon

LARGE PLATES

*22oz grilled kan kan pork chop 56
peppercorn cream
medeira jus

*tomahawk ribeye MP
bone marrow bordelaise
chimichurri