

LUNCH MENU

STARTERS

TRUFFLE FRIES

Truffle Parmesan Blend / Fresh
Grated Parmesan
8

SKILLET CORNBREAD (VG)

Jalapeno Cornbread / Warm Butter
11

GIRL DINNER TOWER

Caesar Salad / Truffle Frites
32

SALADS

BEET SALAD

Spinach / Frisee / Rainbow Beets
/ Mandarins / Pepitas / Bleu
Cheese / Champagne Vinaigrette
11

POMEGRANATE & ARUGULA

Arugula / Pomegranate Seeds /
Blackberries/ Candied Walnuts / Goat
Cheese / Sweet Chili Vinaigrette
12

SIGNATURE SOUP

8

SMALL PLATES

PRIME RIB EMPANADAS

Slow Roasted Prime Rib / Creamy Salsa
Verde / Pico de Gallo / Queso Fresco
14

CHARRED CABBAGE (VG)

Marinated Charred
Cabbage / Mustard
Cream Sauce
9

SOY GLAZED BRUSSELS (DF)

Soy / Red Pepper
Flakes / Turbinado
8

HILLSBORO SLIDERS (2)

Wagyu Patty / Sharp
Cheddar / Pickle / Diced
Red Onion / Sriracha Aioli
12

GARLIC & ROSEMARY FINGERLINGS (V) (GF) (DF)

Fat Washed Fingerlings /
Garlic / Rosemary / Maldon Salt
9

DEVILED EGGS (GF)

Cream Cheese / Dijon /
House-Made Pickles /
Crispy Prosciutto
14

BURRATA

Arugula / Dried Figs / Prosciutto /
Brown Butter Almonds / Fig Jam /
Red Wine Glaze / Focaccia
14

CREAMY BOLOGNESE

Wagyu / Lamb / Calabrian
Chili / Cream / Black
Pepper / Lemon Zest
19

SHORT RIB SHEPHERD'S PIE

Braised Short Rib / Carrot /
Corn / Confit Mash
17

ENTREES

POKE BOWL* (GF)

Ahi / Edamame / Mango /
Seaweed / Ginger /
Sesame / Pickled Red Onion
/ Avocado / Spicy Mayo
18

CHICKEN TENDERS

Buttermilk Tenders /
Blackened Fries / House-
made Honey Mustard
17

SANDWICHES

SALMON BLT*

Verlasso Salmon / Bacon /
Arugula / Tomato / Sriracha
Aioli / Blackened Fries
19

HOT CHICKEN

Nashville Hot Fried Chicken
/ Dill Pickle / Lettuce /
Ranch / Blackened Fries
17

We fry in beef tallow for rich,
timeless flavor, and craft all
dressings without seed oils.