



Old CITY HALL

RESTAURANT & BAR

DINNER
MENU

STARTERS

- SMOKED TROUT DIP**

served with house crackers, crudité

16
- PIGS IN A BLANKET**

beef & pork sausage, honey dijon mustard, black garlic ketchup

14
- FOCACCIA**

honey whipped ricotta, aleppo pepper flakes, chili oil, fresh oregano

12
- TUNA TARTARE***

sushi-grade yellowfin, avocado, mango, chili crisp, lemon

24
- TEXAS BEEF TARTARE***

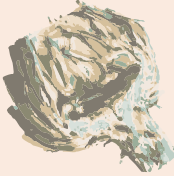
aged white cheddar, shallot, pickled jalapeno & mustard seeds, house aioli

26
- ANCHO GLAZED PORK BELLY**

8 hour smoked braised pork belly

22

WOOD GRILLED
ARTICHOKES



seasonal availability
charred lemon aioli
— 17 —

SALADS

- PAN-SEARED AHI TUNA**

spring mix, cucumber, campari tomatoes, orange supremes, green goddess

30
- GRILLED CHICKEN & KALE**

campari tomatoes, roasted corn, cornbread croutons, jammy eggs, cheddar, creamy dill

22
- LITTLE GEM CAESAR**

little gem romaine, shredded parm, toasted focaccia breadcrumbs

15
- SEASONAL SALAD**

kale blend, goat cheese, honey roasted butternut squash, pepitas, cashew dressing

18

PASTA ALL HOUSE MADE | FOR THE TABLE

- SPICY VODKA RIGATONI**

spicy vodka sauce, italian fennel sausage, burrata, basil, aleppo pepper

24
- CACIO E PEPE**

bucatini, pecorino romano, cracked peppercorn trio

19
- BOLOGNESE**

pappardelle, beef, veal & pork, san marzano, creme fraiche, parmesan

29
- PISTACHIO PESTO TRUMPETS**

whipped honey ricotta, pancetta, basil

24

Wood Fired Steak

PEPPERCORN FILET

8 oz certified angus,
tempura battered
onion rings,
creamy au poivre
55

STEAK FRITES

8 oz sliced angus
hanger, crispy fries,
creamy “herb &
bourbon” sauce
34

BONE-IN RIBEYE

22 oz. certified angus,
scalloped potatoes,
choice of chimichurri
or bearnaise sauce
80

A5 WAGYU

premium japanese
strip, rendered
fat & ponzu sauce;
pan-seared
28 / oz

HOUSE SPECIALTIES

- BEEF SHORT RIBS**

hickory & mesquite smoked, mustard bbq sauce, slaw

34
- PORK CHOP**

14oz | bone-in, peach chutney, sweet potato brûlée

42
- CHICKEN SCHNITZEL**

lemon caper crema, pickled mustard seed, side caesar salad

28
- MISO HONEY SALMON**

roasted sesame, asparagus & bell pepper medley, ricotta, pepitas

34
- THE MAYOR’S CHEESEBURGER**

double patty, american cheese, house pickles, caramelized onions,
bearnaise aioli | served with fries

21
- CRISPY CHICKEN SANDWICH**

tomato, cheese, pickles, slaw, housemade creamy dill ranch
served with fries

21

SIDES

- FRIES**

regular or truffle (+3)
ketchup & house aioli

7
- TEDDY’S COLE SLAW**

7
- HOUSE SALAD**

8
- LEMON PARM BROCCOLINI** . .

8
- SCALLOPED POTATOES** . . .

12
- BEARNAISE
GRILLED ASPARAGUS**

10

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu | fall/winter 2026