



Old CITY HALL

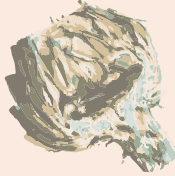
RESTAURANT & BAR

LUNCH
MENU

STARTERS

SMOKED TROUT DIP	16
served with house crackers, crudité	
PIGS IN A BLANKET	14
beef & pork sausage, honey dijon mustard, black garlic ketchup	
FOCACCIA	12
honey whipped ricotta, aleppo pepper flakes, chili oil, fresh oregano	
TUNA TARTARE*	24
sushi-grade yellowfin, avocado, mango, chili crisp, lemon	
TEXAS BEEF TARTARE*	26
aged white cheddar, shallot, pickled jalapeno & mustard seeds, house aioli	
ANCHO GLAZED PORK BELLY	22
8 hour smoked braised pork belly	

WOOD GRILLED
ARTICHOKES



seasonal availability
charred lemon aioli
— 17 —

SALADS

PAN-SEARED AHI TUNA	spring mix, cucumber, campari tomatoes, orange supremes, green goddess	29
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

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

STEAK & HOUSE SPECIALTIES

STEAK FRITES	32
8 oz sliced angus hanger, crispy fries, creamy “herb & bourbon” sauce	
PEPPERCORN FILET	42
6 oz certified angus, tempura battered onion rings, creamy au poivre	
BEEF SHORT RIBS	32
hickory & mesquite smoked, mustard bbq sauce, slaw	
PORK CHOP	41
14 oz bone-in, peach chutney, sweet potato brûlée	
CHICKEN SCHNITZEL	27
lemon caper crema, pickled mustard seed, side caesar salad	
MISO HONEY SALMON	32
roasted sesame, asparagus & bell pepper medley, ricotta, roasted pepitas	

SANDWICHES

THE MAYOR’S CHEESEBURGER	20
double patty, american cheese, house pickles, caramelized onions, bearnaise aioli, served with fries	
CRISPY CHICKEN SANDWICH	19
tomato, cheese, pickles, slaw, housemade creamy dill ranch served with fries	
FRENCH DIP	24
thinly sliced prime rib, white american cheese, horseradish chive aioli, french onion au jus, crispy fries	

SIDES

FRIES	7
regular or truffle (+3) ketchup & house aioli	
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