

# Adorn

## STARTERS

### HOUSE PRETZELS

pimento cheese, cultured butter  
sea salt (v) - 16

### GREEN CHICKPEA HUMMUS

warm spiced naan, crudités  
crispy favas (v) 21

### CHICKEN NOODLE SOUP

poached chicken breast, semolina pasta  
celery, onion, carrot, thyme - 19

### JUMBO SHRIMP COCKTAIL

half dozen, horseradish cocktail sauce  
caper aioli, grilled lemon\* (gf) - 35

### ARTISINAL CHEESE BOARD

chef's selection of 3 cheeses and  
accoutrements - 29  
add prosciutto +14

### CRISPY CHICKEN WINGS

hot sauce, lime, scallions - 24

### ADORN DAILY CRUDO

market price\*

### RARE TEA CELLAR RESERVE CAVIAR SERVICE

chopped egg, blinis, crème fraîche  
pickled shallot, chives\*

golden kaluga 1oz. - 175

golden osetra 1oz. - 235

## SALADS

### HEIRLOOM BEETS & BURRATA

honeycrisp apples, candied hazelnuts  
arugula (v) (gf) - 25

### THE ADORN CAESAR SALAD

baby gems, endive, 24-month aged parmesan, garlic  
crumble - 23  
add anchovy\* +8

### BABY SPINACH

curly endive, cucumber, radish, tomato, raspberry  
crispy tofu, white balsamic - 21

### ADDITIONS

6 oz. seared chicken breast\* + 16 | 5 oz. or king salmon\* + 22  
three jumbo shrimp\* + 24 | crispy tofu + 12

## SIDES

### ROASTED HEIRLOOM CARROTS

bagna càuda (gf) - 19

### CHARRED BROCCOLINI

salsa macha, lemon (v) - 16

### POMMES FRITES

fine herbes (v) - 16

### BLACK TRUFFLE POMME PURÉE

cultured butter chives  
gruyère (gf,v) - 24

## FROM THE BUTCHER'S BLOCK

### RIB EYE

14 oz prime\*  
88

### FILET

7 oz grass-fed\*  
72

### PRIME FLAT IRON STEAK

10 oz chuck\*  
58

## ENTREES

### GLEN CAIRN KING SALMON

spring garlic, ramp butter  
mick klug farms asparagus\* - 52

### DOUBLE WAYGU CHEESBURGER

cheddar cheese, butter lettuce,  
tomato, red onion, pickle  
dijon aioli, fries\* - 32

### HOMEMADE VEGGIE BURGER

beet, tzatziki, tomato jam  
whole grain bun (v) - 25

### RIGATONI AL POMODORO

pomodoro sauce, basil  
shaved pecorino romano - 29  
add 6oz chicken +14  
add three grilled colossal jumbo shrimp +24

### GREEN CIRCLE CHICKEN

spring garlic, sea beans  
asparagus, thyme jus  
hen of the woods mushrooms (gf) - 32  
\*\*please allow up to 25 min to prepare

### TROFIE AL PESTO

creamy basil pesto sauce, pine nuts  
arugula, tomato, ricotta salata (v) - 29

### GLAZED SALMON BURGER

gochujang, cucumber, cilantro  
pickled ginger aioli - 35

### DUCK INN DOG

relish, tomato, mustard  
onion, celery salt, pickles  
pork, beef and duck meat hotdog - 26

(v) vegetarian (vg) vegan (gf) gluten free

We proudly feature local and sustainable farmers, bakers, and artisans

Mick Klug Farms, Publican Quality Bread, Chef Martin Old World Butcher Shop

\*Consumer Advisory: Consuming raw or undercooked meat, poultry, egg, or seafood may increase the risk of illness.

Parties of 6 or more are subject to a 20% service charge.