

## Shared Starters

<b>Branding Iron of Green Chile Onion Rings</b>	14
<i>Snake River Pale Ale Batter, Two Dipping Sauces</i>	
<b>The SRG Potato Pancake</b>	18
<i>Michel Blanchet's Smoked Salmon, Sour Cream, Shallot</i>	
<b>Fried Maine Lobster Spring Rolls</b>	21
<i>Pickled Carrots, Cilantro, Spicy Ponzu Sauce</i>	
<b>Spanish Iberico Ham Pizza</b>	19
<i>Burrata Cheese, Arugula, Saba Dressing</i>	
<b>The SRG Steak Tartare Pizza**</b>	21
<i>Black Angus New York, Garlic Aioli, Caper, Parsley, Red Onion</i>	

## First Courses

<b>Maine Lobster Chowder</b>	15
<i>Butter Poached Lobster, Bacon Lardons, Crispy Potatoes, Chive Oil</i>	
<b>Winter Lettuces</b>	12
<i>Pomegranate, Almonds, Verjus Vinaigrette, Shaved Vella Jack Cheese</i>	
<b>Caesar Salad**</b>	12
<i>Crushed Garlic Croutons, Parmigiano-Reggiano</i>	
<b>New Zealand Tai Snapper Sashimi**</b>	15
<i>Green Yuzu Kosho, Olive Oil, Espelette Vinegar, Red Vein Sorrel</i>	
<b>House-Cured Spicy Thai Sausage</b>	14
<i>Thai Chiles, Basil, Mint, Cilantro, Cabbage</i>	
<b>Seared Rare Lamb Tartare**</b>	14
<i>Warm Potato Chips, Fresno Pureé, Smoked Paprika</i>	
<b>House-Made Black Trumpet Tagliatelle</b>	19
<i>Shaved Fresh Black Truffle, Cream, Vertical Harvest Kale, Pecorino</i>	
<b>Shiitake Mushroom Ravioli with Buffalo Oxtail</b>	15
<i>Anson Mills Polenta, Pickled Brussels Sprouts</i>	

\*\*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food borne illness