

## 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>Iceberg Wedge</b>	13
<i>Applewood Smoked Bacon, Grape Tomatoes, Cucumber, Pt. Reyes Blue Cheese Dressing</i>	
<b>Winter Lettuces</b>	12
<i>Pomegranate, Almonds, Verjus Vinaigrette, Shaved Vella Jack Cheese</i>	
<b>Smoked Idaho Trout</b>	14
<i>Pickled English Cucumber, Red Vein Sorrel, Rye Croutons, Buttermilk-Dill Foam</i>	
<b>House-Made Black Trumpet Tagliatelle</b>	19
<i>Shaved Black Truffle, Cream, Vertical Harvest Kale, Shaved Pecorino</i>	
<b>Shiitake Mushroom Ravioli with Buffalo Oxtail</b>	16
<i>Anson Mills Polenta, Pickled Brussels Sprouts</i>	
<b>House-Made Fermented Spicy Sausage</b>	14
<i>Thai Chiles, Basil, Mint, Cilantro, Cabbage</i>	
<b>Lamb Tenderloin Tartare</b>	15
<i>Egg Yolk, Brioche, Nasturtium, Grilled Fenne</i>	