
STEADFAST

TO START

LOBSTER BISQUE | 9

Cucumber, Chilies, Lemon

PUMPKIN SOUP | 7

Granola, Pink Peppercorn, Yogurt

SHRIMP COCKTAIL | 20

Smoked Tomato Cocktail Sauce

FLATBREAD | 10

Roasted Brussels, Bleu Cheese Spread, Aged Vinegar

LAMINATED BRIOCHE | 7

Serrano Ham, Manchego, Mustard, Quail Egg, Caviar

STEADFAST CHARCUTERIE & CHEESE BOARD | 25

House Cured Meats, Seasonally Rotating Cheeses

HOUSE BAKED ARTISAN BREADS | 8

Daily Selection, House Butters, Oils, and Pickled Vegetable

PIMIENTO CHEESE | 7

Sourdough Pretzel

LUNCH SALADS

HEIRLOOM CARROT | 12

Romesco, Hazelnuts, Coriander

KALE CAESAR | 12

Parmesan, Garlic Crouton, Cherry Tomatoes

ROASTED BEET | 12

Sunflower Seeds, Whipped Goat Cheese, Citrus

CHEF'S GARDEN GREENS | 11

Candied Pecans, Shaved Vegetables, Balsamic

ADD PROTEINS Herb Roasted Chicken Breast | 6

Roasted Fjord Salmon | 7

Plancha Grilled Shrimp | 8

MAINS | SANDWICHES

KIND-OF-FANCY CHEESEBURGER | 18

Brisket, Pimiento Cheese, Steadfast Burger Sauce. Choice of French Fries or Side Salad

LOBSTER ROLL | 18

Maine Lobster, Smoked Aioli, Tarragon, Roe Choice of French Fries or Side Salad

"SFC" CRISPY THIGH SANDWICH | 15

Hawaiian Roll, Pickled Pineapple, Espilette Aioli. Choice of French Fries or Side Salad

TEMPURA MUSHROOM | 14

Fig Spread, Celery, Buffalo Sauce Choice of French Fries or Side Salad

BLT | 16

Roasted Pork Belly, Aioli, Sourdough Choice of French Fries or Side Salad

ROASTED CHICKEN | 22

Sunchoke Puree, Lentils and Crispy Lentils, Sunchoke Mostarda

KING SALMON | 25

White Bean, Brussels Sprouts, Leeks

DESSERT

PUMPKIN PIE CHEESECAKE | 6

Spiced Cream, Fried Pumpkin Seeds

APPLE GALETTE | 7

Almond Cream, Caramel Ice Cream

CRÈME BRULÉE | 9

Hazelnuts, Concord Grape

CREAM PUFFS | 10

Strawberry, Vanilla, & Chocolate Ice Cream

MACARONS | 6

Seasonal Selection

FRESH-BAKED COOKIES | 3.50

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale | 3.50

Dark Matter Coffee Steadfast Blend | 4

Unicorn Blood espresso roast | 5

Chocolate City Cold Brew | 6

Rare Tea Cellars Hot Tea | 5

Fresh Brewed Iced Tea | 4

Executive Chef | Ender Oktayuren

Pastry Chef & Partner | Chris Teixeira

Sommelier | Daphne Stratta