

STEADFAST

TO START

CHILLED LOBSTER PUREE | 8
Lobster, Leek, Potato

TORTILLA SOUP | 7
Sour Cream, Lime, Queso Fresco

SHRIMP COCKTAIL | 18
Smoked Tomato Cocktail Sauce

FOCACCIA | 6
Tomatoes, Onions, Goat Cheese

STEADFAST CHARCUTERIE & CHEESE BOARD | 25
House Cured Meats, Seasonally Rotating Cheeses

HOUSE BAKED ARTISAN BREADS | 8
Daily Selection, House Butters,
Oils, and Pickled Vegetable

BABA GANOUSH | 8
Garlic, Herbs, Simit

LUNCH SALADS 12 EACH

BRUSSELS

Broccolini,
Nueske Bacon,
Bacon Dressing

CAESAR

Little Gem,
Parmesan, Garlic
Crouton, Tomato

BURRATA

Windy City
Greens, Cucumber,
Red Wine Dressing

CHEF'S GARDEN

Candied Pecans,
Shaved Vegetable,
Balsamic Vinaigrette

SOBA NOODLE

Shaved Vegetables,
Salted Peanuts,
Miso Vinaigrette

ADD PROTEINS Herb Roasted Chicken Breast | 6

Ora King Salmon | 7

Plancha Grilled Shrimp | 8

MAINS | SANDWICHES

Choice of French Fries or Side Salad

KIND-OF-FANCY CHEESEBURGER | 18
Brisket, Pimiento Cheese,
Steadfast Burger Sauce

LOBSTER ROLL | 18
Maine Lobster, Roasted Red Pepper, Tobiko

CURRY CHICK PEA | 14
Mojo Pork Belly, Ham, Swiss

CUBAN | 15
Mojo Pork Belly, Ham, Swiss

CRISPY CHICKEN BREAST | 15
Smoked Gouda, Ham, Espillete Aioli

BLT | 15
Roasted Pork Belly, Aioli, Sourdough

BANH MI | 15
Shaved Vegetables, Sirloin, Korean BBQ

LUNCH BREAK | 22

KIND-OF-FANCY CHEESEBURGER + WESTON

OR

CHICKEN CAESAR SALAD + GLASS OF SANCERRE

DESSERT

COFFEE AND DOUGHNUT DRUMSTICK | 6

FANCY SHMANCY CUPCAKE | 4

FRESHLY BAKED COOKIES | 4

SEASONAL FRUIT TART | 5

SEASONAL MINI POUND CAKE | 5

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale | 3

Dark Matter Coffee Steadfast Blend | 4

Unicorn Blood Espresso Roast | 5

Chocolate City Cold Brew | 6

Rare Tea Cellars Hot Tea | 6

Fresh Brewed Iced Tea | 4

Steadfast Lemonade | 4

Arnold Palmer | 4.50

John Daly | 8.50

Listed as Arnold Palmer on the bill

Executive Chef | Ender Oktayuren
Pastry Chef & Partner | Chris Teixeira
Sommelier | Daphne Stratta