

TO SHARE

WARM BALTHAZAR CIABATTA • 7 (V)

ROASTED GARLIC HERB BUTTER

HOUSEMADE FRESH PULLED MOZZARELLA • 19 (V)

SERVED TABLE SIDE OVER TOASTED SOURDOUGH, OLIVE OIL, S&P

SEMOLINA ZUCCHINI FRIES • 16 (V)

SRIRACHA AIOLI

TRUFFLE & MUSHROOM PATÉ • 16 (VG)

HAZELNUT, SMOKED OLIVE OIL, TOASTED SOURDOUGH

GREEN GODDESS HUMMUS • 15 (VG)

SPRING ONION SALSA, CANDIED PINE NUTS, WARM PITA

ARTISANAL CHEESE PLATE • 24 (V)

CANDIED WALNUTS, MULTIGRAIN TOAST, SEASONAL JAM

SANDWICHES

RD BURGER • 22

AGED CHEDDAR, BACON, ONION COMPOTE, BRIOCHE BUN, HOUSE PICKLE

FRIED CHICKEN SANDWICH • 24

PROVOLONE, BACON, LETTUCE, TOMATO, RANCH, BRIOCHE BUN

CRABBY PATTY SANDWICH • 26

TARTAR, TOMATO, LETTUCE, BRIOCHE BUN

SKIRT STEAK SANDWICH • 26

CHIMICHURRI, ARUGULA, TOMATO, GARLIC AIOLI, SESAME HERO

CHOICE OF • HERBED FRIES, OLD BAY FINGERLING CHIPS, SIDE SALAD

SEA SCALLOPS • 32

QUINOA SALAD, ASPARAGUS, RHUBARB MOSTARDA, PARSNIP CHIPS

NORWEGIAN SALMON • 32

ENGLISH PEA-MASCARPONE RISOTTO & CRISPY ARTICHOKE

STEAMED PEI MUSSELS • 24

THYME-WHITE WINE BROTH, FRENCH FRIES, DILL-GARLIC AIOLI

BLACK ANGUS HANGER STEAK • 32

SPINACH BÉCHAMEL, SUNCHOKES, RED SHALLOT CONFIT

MAINS

1/2 DOZEN OYSTERS • 24

CUCUMBER-SHALLOT MIGNONETTE

CRISPY FISH TACOS • 18

CABBAGE SLAW, CILANTRO, LIME, BLACKENED AIOLI

LOCAL BURRATA • 21 (V)

BABY ARUGULA, PORT GLAZED BEETS, CIABATTA CRISPS

KALE CAESAR SALAD • 15 (V)

SMOKED GOUDA, CANDIED WALNUTS, MINT, FARRO

GRILLED SHRIMP & THAI INSPIRED SALAD • 20

CRUNCHY ONIONS & PEANUT DRESSING

WAGYU BEEF TARTARE • 22

SMOKED SHALLOT AIOLI, CURED EGG YOLK, SOURDOUGH

PASTAS

BACON & VERMONT CHEDDAR MAC-N-CHEESE • 18

CAVATELLI, BROCCOLI & BACON FAT CRUMBS

RICOTTA GNOCCHI • 28

SWEET SAUSAGE BOLOGNESE & PECORINO ROMANO

RIGATONI ALLA VODKA • 28 (V)

SPICY VODKA SAUCE, BURRATA, BASIL, CALABRIAN CHILI

MAFALDE • 32

GRILLED SHRIMP, SHELLFISH CHOWDER, ASPARAGUS, PESTO, CHILI CRUMBS

GENERAL TSO'S GLAZED CAULIFLOWER STEAK • 22 (VG)

ENGLISH PEA PURÉE & PINE NUT-RAISIN GREMOLATA

BUTTERMILK BAKED CHICKEN BREAST • 28

POMME PUREE, WILD MUSHROOM JUS, CHIVE OIL

BLACKENED PORK CHOP • 38

YELLOW SQUASH CREMA, SPRING GARLIC POTATOES, CHERRY PEPPER JUS

V= VEGETARIAN VG = VEGAN

PLEASE NOTE: A 2.99% CREDIT CARD PROCESSING FEE IS ADDED TO ALL APPLICABLE ORDERS
A 20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE GUESTS. **THANK YOU!**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

FOLLOW US! @KITCHENSTEPJC

CHEF/PARTNER: RYAN DEPERSIO • @CHEF_RD