

Beuchert's

SALOON

№ 2

GRAM'S ROLLS, EVERYTHING BUTTER 6 V

Farm Stand

CRISPY CAULIFLOWER CARAMEL MISO, PUFFED QUINOA, FERMENTED CHILI POWDER, LIME 14 V

ROASTED BEET SALAD PEPPERCORN DRESSING, RADISH, YUBA CRUNCH, SORREL 12 V GF

GRILLED KALETES FERMENTED PEPPER ZSHOUG, ZA'ATAR, BENNE TAHINI, POMEGRANATE SEED 14 GF V

MIXED BABY GREENS HOOK'S BLUE CHEESE, CRISPY POTATOES, SOY-SHERRY VINAIGRETTE 12 V

CARAMELIZED VIDALIA ONION SOUP CRISPY MAITAKES, CHIVE OIL, HONEY CRISP APPLES,
CAVE AGED CHEDDAR 12 V

TEMPURA WINTER SQUASH PARMESAN TEMPURA, WALNUT EMULSION, PRESERVED LEMON CREAM,
HAZELNUT GREMOLATA 15 V

DEVILED EGGS CARROT & RADISH SLAW, CITRUS DRESSING, CRISPY ONIONS,
CORNICHONS 12 V

Medium Plates

CAROLINA GOLD RICE BLACK WALNUT & CRESS PUREE, SARVECCHIO CHEESE, BLACK PEPPER, PORCINIS 20 V

BUCATINI DRY AGED PORK RAGÙ, CHIVES, GARLIC CHIPS, VICTORS ASIAGO 16

TORTELLINI NDUJA, LOBSTER AQUA PAZZA, GREEN CHILE OIL, WATERCRESS 18

BISON TARTARE ONION JAM, BUFFALO RICOTTA, MUSTARD SEED, PETITE CELERY, RYE TOAST 16

GRILLED LAMB BELLY ROSE WATER HARISSA, PISTACHIO DUKKAH, YOGURT POWDER, HERB SALAD 24 GF

ROASTED BONE MARROW HERB SALAD, PICKLED PISTACHIOS, SEL GRIS, GRILLED BREAD 18

PAN-SEARED FOIE GRAS SQUASH BUTTER, BENNE MISO BISCUIT, CHILI HONEY, SORREL, 21

CHARCUTERIE OR FROMAGE SERVER WITH GARNISHES AND CROSTINI 21 EACH OR 40 BOTH

Larger Plates

SEARED ROCKFISH BROWN BUTTER MELTED LEEKS, LENTILS, WHITE STURGEON CAVIAR, CRISPY LEEKS 36

WAGYU BISTRO FILET KOJI AGED, RUTABAGA MASH, ROASTED CIPPOLINIS, GRILLED MUSHROOMS,
BLACK SESAME BORDELAISE 40 GF

PAN-SEARED SCALLOPS DIRTY RED RICE, CRAB ROE, CELERY ROOT PUREE, ROASTED PERSIMMON 34 GF

ROAST CHICKEN BREAST VADOUVAN SUNCHOKES, CARROT PUREE, SPICED PECANS,
FERMENTED CHILI HONEY 28 GF

THE ORIGINAL BEUCHERTS BURGER

ROSEDA FARMS BEEF, LETTUCE, TOMATO, ONION, B&B PICKLES, BRIOCHE BUN, MIXED GREENS 18
ALL THE WAY, BACON, CHEDDAR OR BLUE CHEESE, FRIED EGG 23

Company

KENEPEC POTATO FRIES, SAUCE RAVIGOTE 10

ROASTED MUSROOMS, CREME FRAICHE, TOASTED SHALLOTS 12

CHEF ANDREW MARKERT
RE-EST. 2013

Please alert your server to any dietary restrictions
consuming raw or undercooked food items may
increase your risk of food-borne illness