

DINNER WITHIN WITHERBY

FIRST OFFERINGS

MARROW & MAIZE \$20
CREAMY BONE MARROW & ROASTED CORN DIP,
CHILI CRISP, TOASTED BAGUETTE

BEEF CHEEK & HUMMUS \$19
HUMMUS, CRISPY CHICKPEAS, CURRY OIL, NAAN

HUMMUS & CRUDITES \$18 (GFO) (VGO)
HOUSE MADE HUMMUS, SELECTION OF FARMERS
MARKET VEGETABLES, NAAN BREAD

CHEESE & CHARCUTERIE
HONEYCOMB, LOCAL JAM, FRUIT, MIXED NUTS,
CORNICHONS, CRACKERS, TOASTED BAGUETTE
2 CHEESES + 2 MEATS \$32 | 3 CHEESES + 3 MEATS \$42

SPANISH OCTOPUS \$25 (GF)
RAS EL HANOUT, HUMMUS, CILANTRO PISTOU,
PICKLED RED ONION, RADISH

HAMACHI CRUDO \$22 (GFO)
SERRANO PEPPER, AVOCADO, CILANTRO,
CITRUS, MINT, NINJA RADISH, PONZU

CRAB CAKE \$24
GREEN CURRY, THAI BASIL, MINT, CILANTRO

CRISPY CHILE CALAMARI \$21
MANGO-SRIRACHA GLAZE, TOASTED SESAME,
SCALLION, CHILE DE ÁRBOL, LIME

SOUPS & GREENS

MANHATTAN CLAM CHOWDER \$12 (DF) (GFO)
TOMATO GARLIC BROTH, MIREPOIX,
POTATOES, OYSTER CRACKERS

TOMATO-BASIL BISQUE \$11 (V)
GARDEN VEGETABLES, CREAM, TOASTED BAGUETTE

CAESAR SALAD \$16 (GFO)
ROMAINE HEARTS, GRANA PADANO, OLIVE
CROSTINI, BALSAMIC CAESAR DRESSING

ADD PROTEIN TO SALADS: CHICKEN +\$8 | SALMON +\$12 | SHRIMP +\$10

BEET & BURRATA \$16 (GF)
ARUGULA, TOASTED PISTACHIOS,
WHITE BALSAMIC VINAIGRETTE

HARVEST KALE SALAD \$16 (GF) (VGO)
KALE, BRUSSELS SPROUTS, RED CABBAGE, CARROT,
RED ONION, APPLE, DRIED CRANBERRIES,
TOASTED PECANS, PEPITAS, CRUMBLD BLUE CHEESE,
MAPLE-MUSTARD VINAIGRETTE

SUPPER PLATES

SPINACH & BASIL ANGEL HAIR \$26 (V)
HOUSEMADE BASIL-SPINACH ANGEL HAIR PASTA,
ALFREDO SAUCE, GREEN BEANS,
CHERRY TOMATOES, GRANA PADANO

LASAGNA \$29
COUTELENCE FAMILY SAUSAGE, BÉCHAMEL,
RICOTTA, GRANA PADANO, TOMATO SAUCE

SHRIMP LINGUINE \$35
HOUSEMADE LINGUINE, SPANISH CHORIZO,
CHERRY TOMATOES, TUSCAN KALE, LEMON ZEST,
GRANA PADANO, SHERRY CREAM

FAROE ISLANDS SALMON \$42 (GF)
MUSHROOM RISOTTO, RED PEPPER &
ONION PURÉE, SPIGARELLO

DUCK POT PIE \$28
COUNTRY GRAVY, MIREPOIX, PUFF CRUST

PORK SHANK \$38
BUTTERMILK POLENTA, CRISPY
MUSHROOMS, SHERRY JUS

MARY'S CHICKEN \$36
LEMON ORZO, CHARRED CAULIFLOWER,
SUN-DRIED TOMATO SOFRITO

BRAISED SHORT RIB \$48 (GF)
12 OUNCES BONE-IN, PARSNIP PURÉE, ORANGE
GLAZED CARROTS, BRANDY DEMI

PRIME RIBEYE \$85 (GFO)
14 OUNCES, CALABRIAN CHILE & TRUFFLE BUTTER,
MAC & CHEESE, GARLIC GREEN BEANS

PRIME FILET MIGNON \$75
8 OUNCES, WHIPPED GARLIC MASHED POTATOES,
BROCCOLINI, CARROTS, PEPPERCORN CREAM

SIDES

CRISPY POTATOES \$13 (V)
MANCHEGO AIOLI, SCALLIONS,
MUSTARD GREENS

FRIED BRUSSELS \$13 (DF) (VGO)
CHORIZO, HONEY-SHERRY
VINAIGRETTE, TOASTED ALMONDS

CHARRED BROCCOLINI \$13 (V)
TOMATO-RED PEPPER SAUCE, CRISPY
CHICKPEAS, FETA, LEMON ZEST

MAC & CHEESE \$13 (V)
CHEESE SAUCE, HERBED BREADCRUMBS
ADD BACON +\$3

(DF) DAIRY FREE

(GF) GLUTEN FREE

(GFO) GLUTEN FREE OPTION AVAILABLE

(VG) VEGAN

(VGO) VEGAN OPTION AVAILABLE

(V) VEGETARIAN

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING. OUR SMALL KITCHEN HANDLES COMMON ALLERGENS, INCLUDING MILK, EGGS, WHEAT, SOY, SESAME, PEANUTS, TREE NUTS, FISH, AND SHELLFISH. WHILE WE TAKE PRECAUTIONS, SHARED PREPARATION AND COOKING AREAS CREATE A RISK OF CROSS-CONTACT; WE CANNOT GUARANTEE AN ALLERGEN-FREE ENVIRONMENT. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WITHERBY