

RED FEATHER

BAR AND KITCHEN

NO9
2016



GARDE

Charcuterie Board , accoutrements, crostini	14
Cheese Board , accoutrements, crostini	15
Whipped Ricotta , grilled baguette, truffle, honey, EVOO	12
Butternut Squash Soup , pepita brittle, apple fennel compote	6
Roasted Beets , honey yogurt, candied hazelnuts baby arugula, white balsamic vinaigrette, chive oil	8
Bistro Salad , bibb lettuce, shallots, heirloom radish pine nuts, cabernet vinaigrette	7
Poached Pear , chèvre brûlée, spiced pecans, dried cherries Waterfields' "bling mix" baby greens, balsamic vinegar	10

SHELLS & BONES

— Oysters, mignonette	mkt.
Roasted Olives , grilled lemon, sea salt	6
Shishito Peppers , Bourbon maple glaze	5
— Moules-Frites , mussels, white wine, cream, fines herbes, fries	12
— Pork Chop , mushroom onion potato hash, red wine caramel	39
— Lamb Rack , blackened, cajun onion straws, mint chimichurri	29
— Outlaw Cowboy , smashed loaded potato, bbq butter	84
— Lobster Tail , truffled macaroni & cheese, clarified butter	71

This is a Scratch Kitchen.
Everything is made here in house.

SMALL PLATES

Calamari , tempura, sweet chili sauce	10
Potato Gnocchi , pecorino, truffled mushroom marsala cream	12
P.I.G. crispy pork rilette, 6 min. farm egg, pickled shallot, pork jus, frisée	10
Shrimp & Grits , Weisenberger grits, poached egg baby arugula, chorizo nage	14
Pork Belly Steamed Buns , pickled red onion & cucumber	9
Lobster & Chorizo Arancini , romesco, prosciutto crisps parmesan, wacky peas, chili oil	12
Sweet Potato Agnolotti , sage cream, pomegranate seeds spiced pecans, apple matchsticks, fennel, frisée	11

ENTREES

— Burger , "boursin", candied bacon, red onion marmalade french fries	15
— "Roman-Style" Chicken , Weisenberger grits brussels sprouts, cauliflower, lemon caper vermouth glacé	26
— Crispy Skin Salmon , spinach, Sheltowee Farms mushrooms puffed wild rice, beurre blanc, sun dried tomato pistou	27
— Hanger Steak , grilled romaine, croutons, fingerlings, radish knob onion, caesar dressing, parmesan, red wine demi glacé	28
Short Rib , celery root & yukon potato purée, cipollini onions root vegetables, horseradish gremolata	31
— Scallops , pumpkin marscapone purée, frisée, pepita brittle, maple bacon glazed winter squash, cherry red wine gastrique	33

— *We have to say this:* Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne
illness, especially if you have a medical condition.