

CRAWFORD AND SON

ESTD 2016

APPETIZERS

- BUTTERCRUNCH LETTUCE**
MISO RANCH • EGG • RADISH • COTIJA • PEANUTS \$12
- ASPARAGUS SALAD**
OLIVE OIL AIOLI • LOMO HAM • CURED EGG • CRISPY ROMANO \$13
- CHARRED OCTOPUS**
CORNED PORK BELLY • SMOKED PEPPER • PICKLE RELISH \$15
- CRISPY DUCK CROQUETTE**
CANNELLINI BEANS • GARLIC JUS • DUCK EGG \$15
- BONELESS PORK RIBS**
SPICEBUSH GLAZE • WARM NEW POTATO SALAD \$14

RAW

SCALLOP CARPACCIO
PROSCIUTTO • GREEN OLIVES • HAZELNUT • PARSLEY
\$16

YELLOWTAIL CRUDO
MISO • LEMON • FERMENTED PEPPER • SEAWEED
\$14

BEEF TARTARE
SMOKED AIOLI • SPICY MUSTARD • CURED YOLK
\$15



ENTREES

- SPRING VEGETABLES • FORAGED MUSHROOMS • SOFT EGG • SAVORY GRANOLA \$23
- GOLDEN TILEFISH • ENGLISH PEAS • SPRING ONION • POTATOES • HAM FUME \$26
- CONFIT CHICKEN LEGS • CREAMY RICE • MAITAKE MUSHROOMS • CHICKEN JUS \$25
- BRAISED LAMB • SPROUTED GOLD LENTILS • FAVA BEANS • PICKLED RAMPS \$28
- WAGYU BEEF SHORTRIB • KING OYSTER MUSHROOMS • ARTICHOKE • GARLIC SAUCE \$29

SIDES

- SMOKED CARROTS**
BARBECUE GLAZE • CRISPY FARRO \$8
- MUSHROOM BREAD PUDDING**
SHERRY • SHALLOTS • ROSEMARY \$9
- WARM MALTED WHEAT ROLLS**
HICKORY BUTTER • SEA SALT \$6

SAVE ROOM

YOGURT PANNA COTTA
STRAWBERRIES • SORREL GRANITA
\$9

OLIVE OIL CAKE
CITRUS • CARAMEL POPCORN • MILK JAM
\$9

SUGAR CREAM PIE
LEMON CREAM • HUCKLEBERRY SHERBET
\$9

CHOCOLATE BROWNIE
CHESTNUT PUREE • CACAO NIBS • TOASTED MERINGUE
\$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.





COCKTAILS

IVY RICKEY

VODKA • MINT • LIME • SODA
\$10

EXPATRIATE

RUM • GRAPEFRUIT • APEROL • ROSEMARY
\$11

'83 SANYO

GIN • LEMON • SAGE • PUNT E MES
\$10

STAR COCKTAIL

APPLE BRANDY • CARPANO • BITTERS
\$10

SMOKE DETECTOR

MEZCAL • SMOKED HONEY • GRAPEFRUIT
\$12

WINE BY THE GLASS

ROSE & SPARKLING

Fonsainte 'Gris de Gris' Rose 2016 • Grenache • Corbieres, FR \$9 / \$36

Lambert de Seyssel 'Petite Royale' • Molette • Seyssel, FR \$9 / \$36

WHITE

Strauss 'Gamlitzberg' 2015 • Sauvignon Blanc • Styria, AT \$8 / \$32

Adegas Morgadio 2015 • Albarino • Rias Baixas, ES \$10 / \$40

Birgit Eichinger 'Hazel' 2015 • Gruner Veltliner • Kamptal, AT \$9 / \$36

Eric Chevalier 2015 • Chardonnay • Loire Valley, FR \$12 / \$46

RED

Grange Cochard 'Morgon' 2014 • Gamay • Beaujolais, FR \$8 / \$32

Benevelli 'La Costa' 2015 • Dolcetto • Piedmont, IT \$10 / \$40

Clos la Coutale 2014 • Malbec • Cahors, FR \$11 / \$44

G+S 'Bravado' 2014 • Petite Verdot • Itata Valley, CL \$12 / \$48

BEER

DRAFT

BURIAL BEER CO. 'FIRESTICK' • INDIA PALE ALE \$7

FULLSTEAM 'WORKING MAN'S LUNCH' • BROWN ALE \$5

BELLS BREWERY • LAGER \$5

BOTTLE

STONE 'GO TO' • SESSION IPA \$6

WESTBROOK • GOSE \$5

KONIG PILSENER • PILSNER \$3

SOFT DRINKS

MEXICAN COKE PRODUCTS • \$3

DRINKING VINEGARS • \$5

ICED TEA • \$3

WINE BY THE BOTTLE

SPARKLING

Marc Hebrart 'Cuvee Reserve' • Pinot Noir • Marne, FR \$60

Varnier-Fanniere 'Grand Cru' • Chardonnay • Avize, FR \$75

WHITE

Landon 'Amphibolite' Muscadet 2015 • Melon • Loire, FR \$30

Gerard Fiou 'Sancerre' 2015 • Sauvignon Blanc • Loire, FR \$45

Manni Nossing 2014 • Sylvanner • Alto Adige, IT \$35

Blackwater 'Underdog' 2015 • Chenin Blanc • Stellenbosch, SA \$30

Clos St Magdeleine 'Cassis Blanc' 2014 • Marsanne • Cassis, FR \$40

Lavantureux 'Vauprin' 2014 • Chardonnay • Chablis, FR \$65

Kuentz Bas 'Alsace' 2013 • Sylvaner Muscat • Alsace, FR \$32

Donnhoff 'Kreuznacher' Kabinett 2015 • Riesling • Nahe, DE \$45

RED

Turley 'Bechthold Vineyard' 2015 • Cinsault • Lodi, CA \$32

Terre Nere 'Etna Rosso' 2015 • Nerello Mascalese • Sicily, IT \$40

FEL 'Hirsch Vineyard' 2012 • Pinot Noir • Sonoma Coast, CA \$65

Reverdito Barolo 2012 • Nebbiolo • Piedmont, IT \$60

Joguet 'Varennes' Chinon 2010 • Cabernet Franc • Loire Valley, FR \$80

Alvaro Palacios 'Terrasses' 2014 • Samsó & Garnacha • Priorat, ES \$70

Monetepeloso 'Eneo' 2013 • Sangiovese & Cabernet • Tuscany, IT \$95

Ferrand 'Chateaufort du Pape' 2012 • Grenache • Rhone Valley, FR \$85

Roundpond 'Kith + Kin' 2014 • Cabernet Sauvignon • Napa Valley, CA \$75