



RESTAURANT

# MICHAEL SCHWARTZ

AT THE RALEIGH

## SMALL

OYSTERS ON THE HALF SHELL 18  
charred onion citrus mignonette

TUNA CRUDO 13  
pine nuts, Fresno chiles, mint

JUMBO LUMP CRAB SALAD 16  
ruby grapefruit, pickled radish,  
pink peppercorn vinaigrette

CLAMS CASINO 12

SIMPLE GREEN SALAD 9  
sherry-shallot vinaigrette

HEIRLOOM TOMATO  
BREAD SOUP 8

CLASSIC STEAK TARTARE 14  
grilled sourdough

GRILLED CHICKEN WINGS 9  
green papaya salad, crushed peanuts

## EXTRA LARGE

HARVEY CEDARS FISH STEW 74  
parsley croutons

DRY-AGED 42 OZ. PORTERHOUSE 129  
porcini Worcestershire

WHOLE GRILLED LOCAL FISH PA  
salsa picante

WHOLE SPATCHCOCKED CHICKEN 38  
grilled apricot, onion, arugula

## SIDES

EXOTIC MUSHROOMS 12 • ROASTED BABY CARROTS WITH PECORINO 9 • FRENCH FRIES 8  
BRAISED LOCAL GREENS WITH PINE NUTS & CURRANTS 9 • GRILLED ZUCCHINI WITH ANCHOVY BUTTER 9  
POTATOES WAXMAN 9 • GRILLED ASPARAGUS 11

## SNACKS

CHARRED SHISHITO PEPPERS 9 • THICK CUT POTATO CHIPS WITH PAN-FRIED ONION DIP 8 • HOUSE PICKLES 4  
DEVILED EGGS 7 • CRISPY HOMINY WITH CHILI, LIME 7 • SMOKED FISH DIP WITH CELERY, SALTINES 9  
SHRIMP TOAST 8 • MARINATED OLIVES 6 • HOMEMADE BEEF JERKY 7

## FAMILY MEAL MONDAYS

four-course family-style dinner • beginning May 13 • reservations recommended

## CHAMPAGNE & SPARKLING

ARGYLE, BRUT, WILLAMETTE VALLEY, OREGON 2009	16
PERRIER-JOUËT, GRAND BRUT, CHAMPAGNE, FRANCE NV	25
LANSON, ROSÉ CHAMPAGNE, FRANCE NV	25

## WHITE

CHARDONNAY, WILLIAM FEVRE "CHAMPS ROYAUX", CHABLIS, FRANCE 2011	16
PINOT GRIS, ELK COVE, WILLAMETTE VALLEY, OREGON 2012	14
SAUVIGNON BLANC, ROGER CHAMPAULT, SANCERRE, FRANCE 2011	16
CHARDONNAY, CORVIDAE "MIRTH", COLUMBIA VALLEY, WASHINGTON 2011	12
RIESLING, BROOKS "SWEET P", WILLAMETTE VALLEY, OREGON 2010	16
CHARDONNAY, NICKEL & NICKEL "TRUCHARD VINEYARD", CARNEROS, CALIFORNIA 2011	28

## ROSÉ

GRENACHE, CLOS CLEMENTINE, PROVENCE, FRANCE 2010	15
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## RED

PINOT NOIR, PURPLE HANDS "STOLLER VINEYARD", WILLAMETTE VALLEY, OREGON 2011	18
TEMPRANILLO, IZADI "RESERVA", RIOJA, SPAIN 2007	13
MERLOT, PLAISIR DE SIAURAC, LANDE DE POMEROL, BORDEAUX, FRANCE 2010	17
MALBEC, DURIGUTTI "CLASSICO", MENDOZA, ARGENTINA 2011	14
CABERNET SAUVIGNON, Y3 "TAUREAU" BY JAX, NAPA VALLEY, CALIFORNIA 2010	16
MERLOT BLEND, DELILLE, D2, COLUMBIA VALLEY, WASHINGTON 2010	28

## HOMEMADE SODAS AND SOFT DRINKS

BLACKBERRY - BASIL, GRAPEFRUIT, LEMONADE 6

## COCKTAILS

HOP SCOTCH SOUR 15

Chivas 12yr, triple hop simple syrup, lemon, egg white, soda

JACK RUDY 14

Jack Daniels, Tonic syrup, Cardamom, Cardamaro, lemon, simple, soda

SASSAFRAS MANHATTAN 16

Bulliet Rye, sassafras syrup, lemon, bitters

OAXACAN 15

Oxley gin, Vida mezcal, fresh juiced pineapple, sage, jalapeno, combier, guajillo pepper flaked-salt rim

TEQUILA MOCKINGBIRD 14

Corzo Blanco, Red Bell Pepper, Serrano, Cucumber, Lime juice, Cointreau

BELLE MEADE 14

Belvedere Vodka, Blackberry, Basil, Lemon, Soda

STEEL CUP 15

Featured Cocktail - Mint Julep

## BEER

WEIHENSTEPHANER HEFE WEISS, Germany 12	STONE BREWERY PALE ALE, San Diego, CA 8
PILSNER URQELL, Czech Republic 7	LAGUNITAS INDIA PALE ALE, Petaluma, CA 8
NARRAGANSETT LAGER, (16OZ), RI 6	DUVEL BELGIAN GOLDEN ALE, Belgium 11
SAISON DUPONT, (375ML), Belgium 13	SAM SMITH TADDY PORTER, England 9
NATIVE LAGER, Melbourne, FL 6	MICHAEL'S GENUINE HOME BREW, Ale, 22oz, AL 15
BELL'S OBERON, Summer Wheat, MI 7	BEAR REPUBLIC RACER 5 IPA, 22oz, CA 18
OMMEGANG RARE VOS, Belgian Style Amber, 750ml, NY 25	