

SPLIT-RAIL

NEW AMERICANA

MENU NO. 17-001

EXECUTIVE CHEF: ZOË SCHOR

BAR BITES

BEEF SKEWERS

spicy green sauce, greek yogurt

FINGER SANDWICH

nduja and grilled vegetables, warm honey

TOAST #1

seeded bread, house ricotta, grilled apricot, marinated cucumber

TOAST #2

bacon jam, roasted mushrooms, gruyere, farm egg

LAMB TARTARE

harissa aioli, black garlic, herb salad, rye

LAND & SEA

crudo of fluke, bone marrow nuggets

CHICKEN NUGGETS

vegetable honey

SCRABBLE SNACK MIX

spicy & salty

SPLIT-RAIL CLASSICS

CHIPS AND DIP

caviar, sour cream & onion dip, housemade potato chips

LINGUINE AND CLAMS

egg yolk linguine, briny clams, charred leek, uni butter

LOADED BAKED POTATO GNOCCHI

house bacon, sour cream, hook's 5 year cheddar, crispy potato skins

FAJITAS, REIMAGINED

charred sirloin, creamy masa, fajita flavors

SMALL PLATES OF VEGETABLES & OTHER THINGS

LEAFY GREEN SALAD

heirloom gem lettuce, shaved radish, crispy ham, point Reyes bay blue, garlic breadcrumbs

CRUNCHY RED SALAD

radicchio, red cabbage, baby beets, cowgirl creamery red hawk

SUMMER VEGETABLES

grilled & raw, herby dressing

GREEN BEAN CASSEROLE

creamy & crunchy

THE REST OF IT

A STUDY OF EGGS

63 degree hen egg, uni cream, caviar, toasted brioche

CHARRED OCTOPUS SALAD

chorizo, bitter greens, gooseberries

PERFECTLY COOKED SHELLFISH

saffron broth

A DUCK IN THREE ACTS

roasted breast, crispy leg scrumpet, sunnyside egg

DRY AGED PRIME COWBOY STEAK

sliced for sharing, grilled lemons

WEDNESDAY NIGHT WINE DINNERS for 2

Join us on Wednesday nights for an outstanding pairing of classic comfort foods with delicious new- and old-world wines at a discounted price.

Ask your server for more details.

DESSERT

CHILDHOOD IN NEW ENGLAND

steamed brown bread, grape nut ice cream

ANGEL FOOD CAKE

cherries, chantilly cream

AUNT T'S PRETZEL SURPRISE

buttermilk panna cotta, salted pretzels, strawberry jell-o

SIMPLE FRUIT DESSERT

yogurt, honey

WEST TOWN

2500