

## SALADS & APPETIZERS

### JONAH CRAB CAKES 10

SWEET PICKLE TARTAR, HERBY GALA APPLE SALAD

### DIRTY CAESAR 8

SPICY ANCHOVY CROUTONS, PARSLEY LEAVES  
ADD **CHICKEN** +6 **GRILLED SHRIMP (3)** +9

### LOCAL LEAF SALAD 8

WALNUTS, DRIED FIGS, MUSTARD-CIDER VINAIGRETTE

### CREAMY SPINACH GRATIN 9

BUTTERMILK BLUE CHEESE, SESAME-ZAHTAR FLAT BREAD

### SHORT RIB WELLINGTON 10

SLOW BRAISED, ROASTED MUSHROOMS, PUFF PASTRY CROWN

### SALT & PEPPER SHRIMP 11

TABASCO AIOLI, LEMONY GREENS

### TAVERN BUTTERMILK CHOPPED SALAD 11

GRAPES, HOUSE SMOKED ALMONDS, FENNEL, BENTON'S HAM

### PAINTED HILLS STEAK TARTARE 10

GRIDDLED CAPER BRIOCHE, CHIP-IN FARM EGG YOLK

### HOUSE CHARCUTERIE BOARD 10

CHICKEN LIVER PATÉ, DUCK HAM, BERKSHIRE RILLETTE

## TAVERN PIZZA

### THE FARMER'S PIE 11

HERB PURÉE, SEASONAL MARKET VEGETABLES

### HOUSE MADE COTECHINO SAUSAGE 13

LINNY'S TOMATO GRAVY, HOUSE MADE RICOTTA

### THE ANGRY QUEEN 10

MARINATED & ROASTED TOMATOES, BASIL

### THE BUTCHER'S CHOICE 12

HOUSE SMOKED & CURED LAMB BELLY, MUSHROOM, FONTINA

*Consuming raw or undercooked meats, poultry or seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server of any allergies. An 18% gratuity will be added to parties of 6 or more.*

OUR SMALL PLATES AND RAW BAR SELECTIONS ARE SERVED AS THEY BECOME READY TO ENSURE THE QUALITY OF YOUR CHOICES.

## SMALL PLATES

### JONAH CRAB CAKE (1) 8

SWEET PICKLE TARTAR,  
HERBY GALA APPLE SALAD

### CHICKEN LIVER CROSTINI (3) 6

PRUNE & HONEY JAM

### HOUSE SMOKED & SALTED ALMONDS 5

### CAST IRON ROASTED VEGETABLES 5

GREEN HERB PISTOU

### REDONDO BLACK SERRANO HAM 9

HOUSE PICKLED PEARS,  
HONEY TORCHED MANCHEGO

### CRISPY SOFT POACHED CHIP-IN FARM EGG 7

PECORINO AIOLI, TOASTED BRIOCHE,  
HOUSE PANCETTA

### PAINTED HILLS STEAK TARTARE 6

GRIDDLED CAPER BRIOCHE

### SHORT DIRTY CAESAR 5

SPICY ANCHOVY CROUTONS, PARSLEY

### LITTLE LOCAL LEAF SALAD 5

WALNUTS, DRIED FIGS,  
MUSTARD-CIDER VINAIGRETTE



# RUSSELL HOUSE

## TAVERN

## RAW BAR

### MARKET CLAMS 1.25 EACH

CLASSIC OLD BAY COCKTAIL SAUCE

### ISLAND CREEK OYSTERS 2 EACH

SWEET PICKLE MIGNONETTE, GREEN HERB AIOLI,  
OLD BAY COCKTAIL SAUCE

### JONAH CRAB CLAWS (6) 14

GINGER & HARISSA AIOLI

### CHILLED LOBSTER POT 17

CRUSHED POTATO & CHORIZO AIOLI,  
CRUNCHY CORN CRUMBS

### CHILLED JUMBO SHRIMP (3) 12

AVOCADO, HONEYDEW & SERRANO PEPPER

### CRAB SALAD 16

ROASTED FENNEL JAM,  
WARMED OLD BAY BISCUITS

### TORCHED TUNA 13

FRESH BASIL, SPICY ANCHOVY OIL

### FOUR WAY PLATTER

(SERVES 3-4) 39

4 CLAMS, 4 OYSTERS, 4 CRAB CLAWS, 4 SHRIMP

## ENTREES

### R. HOUSE BURGER 10

GRIDDLED ENGLISH MUFFIN, CHEDDAR, BACON,  
CHARCOAL ONIONS

### ROASTED GIANNONE FARM CHICKEN 18

MASHED POTATOES, THYME ROASTED CARROTS, PAN DRIPPINGS

### SLOW COLORADO LAMB SHANK 22

STEWED BLACK LENTILS, HOUSE SMOKED LAMB BREAST, MIZUNA

### HEARTH BAKED PASTA 17

GRILLED RAMPS, SWEET PEAS, CREAMY FONTINA

### 16OZ. BRANDT FARMS FLAT IRON STEAK 28

GREEN GARLIC BUTTER, BLUE CHEESE, TORN BREAD PUDDING

### OZARK HERITAGE PORK TRIO 23

LOIN, BELLY, SHOULDER WITH GRITS & SAUCE VINEGAR

### GRILLED MARKET FISH MARKET

FENNEL & ORANGE SALAD, GREEN HERB AIOLI

### CAST IRON SEARED ARCTIC CHAR 22

ROASTED APPLES, HOUSE PANCETTA, WARM WHEAT

### GRILLED CHICKEN BAGUETTE 12

CUCUMBER, PEAR, MIZUNA, SUMAC HONEY YOGURT

### 8 OZ. BRANDT FARMS STEAK FRITES 19

CRISPY FRITES, GARLIC AIOLI, RED WINE DEMI

## SIDES

6 DOLLARS EACH OR THREE FOR 15

**MUSHROOM GRATIN** **CREAMY SPINACH**

**MASHED POTATOES** **CREAMY GRITS**

**BOSTON LETTUCE, SIMPLE VINAIGRETTE**

**POMMES FRITES**

**Chef Michael Scelfo**