

PERCY

WOOD FIRED AMERICAN

STARTERS

- SOURDOUGH FOCACCIA** leeks, roasted garlic, italian chili crisp 11
- KEN'S BISCUITS** cheddar, pepperjack, chive, smoked honey butter 11
- SMOKED SALMON TOAST** acme rye, pickled mustard seed, watercress, herb aioli, quail egg 21
- SHRIMP COCKTAIL** old bay poached prawns, cocktail sauce, lemon 25
- SPINACH ARTICHOKE DIP** warm tortilla chips[†], fermented hot sauce 14
- PERCY POTATOES[†]** crispy coal roasted, pickled shallot aioli, black garlic, fresh herbs 11
- CASSOULET** root vegetables, cannellini beans, smoked tomato, focaccia bread crumbs 14
- MARKET VEGETABLE** seasonal produce A/Q
- GRILLED ARTICHOKE** parmesan, lemon butter cream, fresh herbs 15
- PERCY CAESAR** baby gems, fried capers, focaccia bread crumbs, miso dressing, parmesan 16
- SHAVED BRUSSELS SALAD** currants, almonds, manchego, burnt onion vinaigrette 16
- COBB SALAD** baby gems, smoked bacon, cherry tomatoes, egg, blue cheese, avocado, house ranch 18
- TUNA NIÇOISE SALAD** arcadian greens, seared ahi*, olives, fingerling potato, haricot verts, egg, dill, red wine vinaigrette 26
- TOMBOY SALAD** mixed greens, organic rotisserie chicken, avocado, cornbread croutons, tomatoes, dates, marcona almonds, goat cheese, house vinaigrette 19

SANDWICHES

- PERCY BURGER*** local wagyu beef, sesame bun, idaho cheddar, caramelized onions, house sauce 19
- CRISPY CHICKEN** house fermented buffalo sauce, celeriac root slaw, blue cheese dressing 19
- PORCHETTA DIP** sesame-semolina roll, caramelized onion, arugula, horseradish cream, jus 21

ENTRÉES

- FORBIDDEN RICE BOWL** emperor's black rice, seasonal veg, sweet chili vinaigrette 19
- FRENCH ONION RISOTTO** caramelized onion, gruyère, fried leeks 24
- GRILLED AHI TUNA*** fingerling potatoes, charred zucchini, saffron broth, almond romesco 33
- SEARED SALMON*** forbidden black rice, red curry, sesame pickles, cilantro crema 34
- ORGANIC ROTISSERIE CHICKEN** apricot glaze, mashed potato, brussels sprouts 32
- STICKY RIBS** st. louis cut, citrus peanut slaw, sesame 25
- SKIRT STEAK*** certified angus, lizzy's backyard marinade, cheesy green chili rice 35
- BRAISED LAMB SHANK** colorado lamb, rosemary mashed potato, gremolata 39
- STEAK FRITES*** 14oz ribeye, au poivre butter, seasoned fries[†] 56
- SHORT RIB** coffee-chili rubbed, mashed potato, baby carrots 38
- SOURDOUGH PAPPARDELLE** short rib bolognese, burrata, calabrian chili oil 27

*ADD PROTEIN TO YOUR SALAD/BOWL

organic rotisserie chicken 7 salmon (3.5oz) 8 skirt steak (5oz) 13 seared ahi (5oz) 13 grilled shrimp (3) 13

SIDES

- SEASONED FRIES[†]** 8 **LITTLE HOUSE SALAD** 7 **CHEESY GREEN CHILI RICE** 9
- MASHED POTATO** 8 **CITRUS PEANUT SLAW** 7

DESSERTS 14 **inquire about our dessert wines*

- CHOCOLATE BREAD PUDDING** crème fraiche whipped cream
- LEMON CURD CHEESECAKE** graham cracker crust, blueberry compote
- SEASONAL FRUIT CRISP** best of the season fruit, oatmeal crumble top
- CRIMINAL CARROT CAKE** pecans, cream cheese frosting, toasted coconut

Please alert your server of any dietary allergies as not all ingredients are listed.

[†]non-vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.