

# 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<sup>†</sup>, fermented hot sauce 14

**PERCY POTATOES<sup>†</sup>** 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<sup>†</sup>** 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<sup>†</sup>** fingerling potatoes, charred zucchini, saffron broth, almond romesco 33

**SEARED SALMON<sup>†</sup>** 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<sup>†</sup>** certified angus, lizzy's backyard marinade, cheesy green chili rice 35

**BRAISED LAMB SHANK** colorado lamb, rosemary mashed potato, gremolata 39

**STEAK FRITES<sup>†</sup>** 14oz ribeye, au poivre butter, seasoned fries<sup>†</sup> 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<sup>†</sup>** 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 fraîche 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