

PERCY

WOOD FIRED AMERICAN

STARTERS

- SOURDOUGH FOCACCIA** spring garlic pistou, italian chili crisp 11
- KEN'S BISCUITS** smoked bacon, chives, sweet corn butter 11
- SMOKED SALMON TOAST** acme rye, pickled mustard seed, watercress, herb aioli, quail egg 21
- SPINACH ARTICHOKE DIP** warm tortilla chips[†], fermented hot sauce 14
- PERCY CAESAR** baby gems, fried capers, focaccia bread crumbs, miso dressing, parmesan 16
- TOMBOY SALAD** mixed greens, organic rotisserie chicken, avocado, cornbread croutons, tomatoes, dates, marcona almonds, goat cheese, house vinaigrette 19
- BABY GEM SALAD** little gems, focaccia croutons, heirloom tomatoes, pickled shallots, fresh horseradish, smoked tomato vinaigrette 16
- SHAVED BRUSSEL SPROUT SALAD** currants, almonds, manchego, burnt onion vinaigrette 16
- PERCY POTATOES[†]** crispy coal roasted, pickled shallot aioli, black garlic, fresh herbs 11
- CRISPY ROMANESCO** golden beet hummus, pickled carrots, chervil 13
- GRILLED ARTICHOKE** parmesan, lemon butter cream, fresh herbs 15
- SUGAR SNAP PEAS** black sesame dressing, pickled daikon, pea tendrils 11

SANDWICHES *served on housemade sesame-semolina roll with seasoned french fries[†]*

- PERCY BURGER^{*}** local wagyu beef, idaho cheddar, caramelized onions, house sauce 18
- CHICKEN SANDWICH** crispy chicken, whipped burrata, marinated tomatoes, arugula, basil pesto, calabrian chili aioli, spicy honey 19
- PORCHETTA FRENCH DIP** caramelized onion, arugula, horseradish cream, jus 21

ENTRÉES

- BRAISED SHORT RIB** coffee-chili rubbed, mashed potato, baby carrots 36
- SEARED SALMON^{*}** couscous tabbouleh, smoked tomato vinaigrette, chive oil 33
- STEAK FRITES[†]** 8oz bistro filet, au poivre butter, seasoned fries 42
- ORGANIC ROTISSERIE CHICKEN** apricot glaze, mashed potato, braised greens 29
- STICKY RIBS** st. louis cut, pickled cherry and snap pea slaw, spiced peanuts 25
- SKIRT STEAK^{*}** certified angus, lizzy's backyard marinade, cheesy green chili rice 32
- GRILLED LOCAL TROUT** buttermilk corn soubise, summer succotash, salsa macha 33
- FORBIDDEN RICE BOWL** emperor's black rice, seasonal veg, sweet chili vinaigrette 19
- SOURDOUGH PAPPARDELLE** short rib bolognese, burrata, calabrian chili oil 27
- RISOTTO** local mushroom blend, asparagus, consommé, parmesan, parsley 25

**add protein to your salad/bowl: organic rotisserie chicken 7 salmon (7oz) 13 skirt steak (5oz) 13*

SIDES

- SEASONED FRIES[†]** 8 **MASHED POTATO** 8 **LITTLE HOUSE SALAD** 7
GREEN CHILI RICE 9 **COUSCOUS TABBOULEH** 7 **SNAP PEA SLAW** 7

DESSERTS **inquire about our dessert wines*

- LEMON CURD CHEESECAKE** graham cracker crust, blueberry compote 12
- PERCY SUNDAE** vanilla ice cream, hot fudge, caramel corn, candied pecans 12
- WARM COBBLER** seasonal fruit, sourdough biscuit top, vanilla ice cream 14
- CHOCOLATE BREAD PUDDING** crème fraiche whipped cream 14

[†]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.