

# PERCY

## WOOD FIRED AMERICAN

### STARTERS

- SOURDOUGH FOCACCIA** olive blend, herbs, citrus, italian chili crisp 11
- KEN'S BISCUITS** chives, white cheddar, 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
- SUMMER CORN** cherry tomato, salsa macha, calabrian aioli, cotija 12
- SEASONAL VEGGIE** best in season 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
- BABY GEM SALAD** heirloom tomatoes, focaccia croutons, pickled shallots, fresh horseradish, basil, smoked tomato vinaigrette 16
- TUNA NIÇOISE SALAD** arcadian greens, seared ahi\*, olives, fingerling potato, asparagus, 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 18
- GRILLED CHICKEN** marinated organic breast, sesame bun, avocado, slaw, salsa macha 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
- RISOTTO** grilled local sweet corn, whipped goat cheese, parmesan 24
- GRILLED AHI TUNA\*** fingerling potatoes, charred zucchini, saffron broth, almond romesco 33
- SEARED SALMON\*** couscous tabbouleh, smoked tomato vinaigrette, chive oil 33
- ORGANIC ROTISSERIE CHICKEN** apricot glaze, mashed potato, seasonal vegetable 29
- STICKY RIBS** st. louis cut, spicy mustard slaw 25
- SKIRT STEAK\*** certified angus, lizzy's backyard marinade, cheesy green chili rice 32
- STEAK FRITES\*** 10oz new york strip, au poivre butter, seasoned fries† 48
- SHORT RIB** coffee-chili rubbed, mashed potato, baby carrots 37
- SOURDOUGH PAPPARDELLE** short rib bolognese, burrata, calabrian chili oil 27
- KUROBUTA PORK CHOP** stone fruit mostarda, crispy polenta cake 35

#### \*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 **COUSCOUS TABBOULEH** 7 **SPICY MUSTARD SLAW** 7

### DESSERTS 14 *\*inquire about our dessert wines*

- PERCY SUNDAE** vanilla ice cream, hot fudge, caramel corn, candied pecans
- SEASONAL FRUIT CRISP** best of the season fruit, oatmeal crumble top
- BROWNIE CHEESECAKE** chocolate brownie, cream cheese, salted caramel
- 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.