

PERCY

WOOD FIRED AMERICAN

STARTERS

- SOURDOUGH FOCACCIA** butternut squash, sage, garlic confit, italian chili crisp 11
- KEN'S BISCUITS** cheddar, jalapeño, smoked honey butter 12
- 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 12
- ROASTED MUSHROOMS** cauliflower purée, herbs 14
- MARKET VEGETABLE** seasonal produce A/O
- GRILLED ARTICHOKE** parmesan, lemon butter cream, fresh herbs 16
- PERCY CAESAR** baby gems, fried capers, focaccia bread crumbs, miso dressing, parmesan 16
- SHAVED BRUSSELS SALAD** currants, almonds, manchego, burnt onion vinaigrette 16
- BEET & KALE SALAD** watermelon radish, pine nuts, pomegranate seeds, gorgonzola, focaccia croutons, poppyseed buttermilk dressing 16
- TOMBOY SALAD** 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, percy sauce 19
- CRISPY BUFFALO CHICKEN** sesame bun, spicy fermented buffalo sauce, tomato, pickles, baby gems 19
- PORK KATSU** housemade sesame roll, crispy pork cutlet, citrus sesame slaw, katsu sauce 21

ENTRÉES

- FORBIDDEN RICE BOWL** emperor's black rice, seasonal veg, sweet chili vinaigrette 19
- MUSHROOM RISOTTO** mushroom blend, goat cheese, parmesan, fried sage 26
- GRILLED SHRIMP AGLIO E OLIO** housemade spaghetti, olive oil, crushed red pepper, parsley, parmesan 27
- SEARED SALMON*** roasted cauliflower purée, hazelnuts, gremolata 34
- ROTISSERIE CHICKEN** red bird farms chicken, apricot glaze, mashed potato, brussels sprouts 32
- SKIRT STEAK*** certified angus, lizzy's backyard marinade, cheesy green chili rice 36
- PORK SCHNITZEL** warm german potato salad, pickles, apple butter 32
- STEAK FRITES*** 14oz ribeye, au poivre sauce, seasoned fries† 59
- SHORT RIB** coffee-chili rubbed, mashed potato, baby carrots 38
- SOURDOUGH PAPPARDELLE** short rib bolognese, burrata, calabrian chili oil 28

*ADD PROTEIN TO YOUR SALAD/BOWL

rotisserie chicken 8 seared or smoked salmon (3.5oz) 8 skirt steak (5oz) 14 grilled shrimp (3) 13

SIDES

- SEASONED FRIES†** 8 **LITTLE HOUSE SALAD** 8 **MASHED POTATO** 8
- GERMAN POTATO SALAD** 8 **CHEESY GREEN CHILI RICE** 9

DESSERTS 14 **inquire about our dessert wines*

- PUMPKIN CHEESECAKE** graham cracker crust, whipped cream, salted caramel
- CHOCOLATE BREAD PUDDING** crème fraîche whipped cream
- 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.