

PERCY

WOOD FIRED AMERICAN

STARTERS

- SOURDOUGH FOCACCIA** olive blend, herbs, citrus, italian chili crisp 11
- KEN'S BISCUITS** chives, white cheddar, roasted tomato 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
- CRISPY CAULIFLOWER** cauliflower tahini, italian chili crisp, pickled carrot 11
- 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** local mushroom blend, whipped goat cheese, parmesan 25
- 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
- COCONUT LAYER CAKE** coconut cake, lemon curd, cream cheese frosting

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.