

PERCY

WOOD FIRED AMERICAN

STARTERS

- SOURDOUGH FOCACCIA** roasted tomato, basil, 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
- SUGAR SNAP PEAS** black sesame, pickled daikon, pea tendrils 12
- 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
- SPRING HARVEST SALAD** baby gems, fresh blackberries, hazelnuts, goat cheese, crispy shallots, blackberry vinaigrette 16
- 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 19
- CRISPY CHICKEN** house fermented spicy buffalo sauce, celery 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
- SPRING PEA RISOTTO** pea pesto, goat cheese, parmesan, fried mint 26
- WILD ALASKAN HALIBUT** parmesan breadcrumb-crust, housemade lemon cream pasta, fresh herbs, charred lemon 44
- SEARED SALMON^{*}** forbidden black rice, red curry, sesame pickles, cilantro crema 34
- ORGANIC ROTISSERIE CHICKEN** apricot glaze, mashed potato, asparagus 32
- STICKY RIBS** st. louis cut, citrus peanut slaw, sesame 26
- SKIRT STEAK^{*}** certified angus, lizzy's backyard marinade, cheesy green chili rice 35
- LAMB PORTERHOUSE** pennsylvania lamb, seared fennel, pea pesto, fingerling potatoes, jus 39
- STEAK FRITES^{*}** 14oz ribeye, au poivre butter, seasoned fries[†] 56
- 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

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

SIDES

- SEASONED FRIES[†]** 8 **LITTLE HOUSE SALAD** 8 **CHEESY GREEN CHILI RICE** 9
- MASHED POTATO** 8 **CITRUS PEANUT SLAW** 8

DESSERTS **inquire about our dessert wines*

- STRAWBERRY PANNA COTTA** vanilla panna cotta, macerated strawberry, whip 9
- CHOCOLATE BREAD PUDDING** crème fraiche whipped cream 14
- SEASONAL FRUIT CRISP** best of the season fruit, oatmeal crumble top 14
- CRIMINAL CARROT CAKE** pecans, cream cheese frosting, toasted coconut 14

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.