

## HOLY



## GROUND

New York



Radicchio Salad Trevisano, Green Apple, Honey Mustard Vinaigrette

Winter Citrus Salad Fennel, Pistachio, Chili Honey

Crispy Pork Croquettes Mushrooms, Aioli, Lemon \$18

Grilled Prawns Ginger, Scallion, Pickled Chilis

Bone-in Pork Belly Fermented Chili \$17

Beef Tartare Romesco, Big Potato Chip

Smoked Savoy Cabbage Charred, Miso & Herbs \$13

**Crispy Potatoes** Mustard Aioli, Celery \$15

**Collard Greens** Smoked Ham Stock, Marcona Almonds

Charred Broccoli Chive, Cloumage, Yuzu Kosho \$16

**Roasted Brussel Sprouts** Rosemary, Blueberry, Meyer Lemon \$15

### FROM THE GRILL

Dry Aged Bone-in Ribeye Tallo Potato, Watercress \$160

Whole Branzino Char Grilled with Tartar sauce \$44

> Steak Au Poivre Mushrooms \$58

Atlantic Salmon Charred Leeks, Black Garlic Vinaigrette Meyer Lemon



### SLOW SMOKED

Half Chicken Grilled Onions \$35

> Beef Rib \$39

Wagyu Brisket By The Half Pound \$28

Pork Shoulder Individual/To Share \$40/\$150

St. Louis Cut Spare Ribs By The Half Rack \$22

### LIMITED AVAILABILITY

King's Cut Prime Rib Smoked Herb Jus \$150

# BAR FARE

House Smoked Sausage \$16

Spicy Beef Jerky House Pickles

Manhattan Wings Smoked & Char Grilled, Ranch \$13

Sliders Chopped Brisket/Pulled Pork House Sauce, Onion Jam

> Mac N' Cheese Mornay Sauce, Cloumage

French Fries Sir Kensington's Ketchup

\$125

Vesper Martini Ian Fleming Casino Royale 1953

> Boulevardier Erskine Gwynne Paris 1927

Improved Whiskey Cocktail Jerry Thomas New York 1876

Vieux Carré Walter Bergeron Hotel Monteleone, New Orleans 1938

Reds Light \$17/\$34/\$65 Full \$15/\$32/\$64

Rosé \$14/\$30

Sparkling Rosé \$22/\$80

Champagne \$19

Whites Crisp \$15/\$32 Rich \$13/\$32