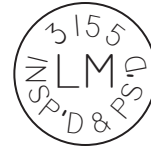


Laurelhurst Market

R E S T A U R A N T
Everyday, 5-10pm



B U T C H E R
Everyday, 10am-7pm

TO BEGIN

- Fleur de Lis Breads** -- with Rose Valley Organic Butter.....2
- House Charcuterie Plate** -- Daily Selection with Crostini, Mustard, Pickles.....6/10
- House-Cured Salt Cod Fritters** -- with Aioli ♦.....6
- Bacon & Eggs** -- Deviled Farm Eggs, Crisp Pancetta, Piment d'Espellette.....5
- Suppli Al Telefono** -- Tomato-Braised Short Rib and Mozzarella Risotto Fritters, Mizuna, Cured Olives.....7

HORS D'OEUVRES

- Beef Carpaccio** -- Piedmontese Tenderloin, Spinach, Anchovy & Olive Tapenade.....9
- House Made Mozzarella** -- Pulled To Order, Local Strawberries, Mint, Saba, Black Pepper.....9
- Fried Razor Clams** -- Snap Peas, Spring Onions, Pork Belly Vinaigrette.....10

Steak Tartare -- Vodka, Chives, Shallot, Farm Yolk ♦.....9

- Pancetta-Wrapped Grilled Gulf Prawns** -- Chickpea Ragout, Harissa Sauce, Basil.....9
- Marrow Bones** -- Grilled Bread, Basil-Parsley Pistou.....8

MUSSELS FRITES

- Dijon & Creme Fraiche** -- Green Garlic, Preserved Lemon ♦...13
- Pancetta & Pea Shoot** -- White Wine, Garlic ♦.....13
- Chorizo** -- Fennel, Calabrian Oil-Cured Chilies, Basil ♦.....13
- Add Fleur de Lis Bread**.....1

- Steak Frites** -- Daily Steak Selection, Pan Seared, Marchand de Vin, Hand Cut French Fries.....19
- Steak and Arugula Salad** -- Daily Steak Selection, Pan Seared, Ancho Romesco19

A LA CARTE STEAKS & CHOPS

- Korean-Cut Short Ribs** -- Chimichurri Marinade, Orange, Radish & Flat Herb Salad.....17
- Cold Smoked Piedmontese Tri-Tip** -- Bearnaise Sauce.....18
- Bone-In NY Strip** -- "Au Poivre" Green Peppercorn Sauce.....31

Grilled Niman Prime Ribeye -- Blue Cheese Butter, Fried Sweet Onion Rings.....32

- Niman Prime Bavette Steak** -- Creamed Chard.....18
- Tails & Trotters Double Cut Pork Chop** -- Brined & Smoked, Carolina-Style Sauce.....22
- 12 Hour-Smoked Wagyu Brisket** -- Ozark BBQ Sauce.....19

ENTREES

- Chicken "Under A Brick"** -- Asparagus & Avocado Risotto, Basil Pistou.....18
- Porchetta** -- Sausage-Stuffed Pork Loin and Belly, Creamed Spinach, Morels, 6-Hour Polenta.....18
- Daily Fish Selection**Market Price

| Rare | Med-Rare | Medium | Med-Well | Well Done |
|-------------|-------------|------------|-------------|-------------|
| Red | Red | Pink | Slight Pink | Not |
| Cool Center | Warm Center | Hot Center | Center | Recommended |

SALADS

- Wedge Salad** -- Creative Growers Iceberg, Blue Cheese Dressing, Bacon, Fried Shallots, Fresh Herbs, Celery.....7/13
- Viridian Farms Lettuces** -- Pickled Strawberries, Duck Confit, Toasted Pecans, Tarragon Vinaigrette.....8/14
- Beet Salad** -- Cucumbers, Baby Fennel, Radish, Pecorino Toscano, Pounded Mint & Basil Vinaigrette.....7/13
- Baby Romaine Lettuces** -- Pickled Bosc Pears, Hazelnuts, Goat Cheese, Brown Butter Vinaigrette.....7/13

Bacon Cheese Burger -- White Cheddar, Housemade Bacon, Aioli, House Pickles, Fries ♦.....13

SIDES

- Roasted Potatoes with Black Olive, Hazelnuts & Black Garlic**.....6
- Roasted Japanese Turnips, Local Honey, Salsa Verde**.....6
- Arugula Salad with Lemon Vinaigrette & Parmesan**.....6
- Viridian Farms Asparagus, Farm Egg, Shaved Parmesan**...7
- Snap Peas, Mint, Lemon, Piment d'Espellette**.....6
- Grilled Romaine with Romesco**.....5
- Braised Local Kale with Housemade Bacon**.....6
- Mom's Baked Beans ***.....5
- Mac & Cheese**.....5
- Pommes Frites ♦**.....7



* The beans your mom would have made for you if she loved you

A gratuity of 18% will be added for parties of 6 or more

♦ indicates raw egg used in preparation