

EST.1932



MOTHER'S DAY
DINNER MENU

-TO START-

- FRENCH ONION SOUP 11**
Gruyere Gratin | Thyme Sourdough Crostini

MAPLE SOY BBQ RIBS 17
House Smoked Pork Ribs | Sesame | Cucumber Slaw

ANGUS BEEF SLIDERS (3 PIECES) 18
Cognac-Caramelized Onion | Cheddar + American '32 Sauce | Sesame Seed Bun

"EVERYTHING" BAVARIAN PRETZEL 15
Warm Cheddar Sauce | Stone Ground Mustard
- CAULIFLOWER & GREEN BEAN TEMPURA 14**
Sweet & Spicy Glaze | Sesame Seed Crispy Onion | Cilantro

"POPCORN" GULF SHRIMP 16
Spicy Sriracha Aioli | Crispy Vermicelli | Scallion

WILD GULF SHRIMP COCKTAIL (5PC) 21
Classic Horseradish Cocktail Sauce | Lemon

CAULIFLOWER + TRUFFLE PIZZA 17
Fontina | Brussels Sprouts | Pickled Onion | Balsamic

-COMPOSED SALADS-

- ADD PROTEIN** *Avocado 4 | Chicken 10 | Shrimp 13 | Salmon 14 | Steak 14*
- HEIRLOOM BEET + ARUGULA SALAD 16**
*Ricotta Salata Cheese | Pickled Blueberries
Toasted Hazelnut | Cara Cara Orange Vinaigrette*

WATERMELON & FETA SALAD 17
*Sunflower Seeds | Mint | Cucumber | Arugula
Pickled Red Onion | Aged Balsamic | EVOO*

KALE CAESAR 15
*Toasted Parmesan Panko | Salt Cured Egg Yolk
Radish | Lemon-Garlic + Anchovy Dressing*
- BLACK MISSON FIG + BURRATA 17**
Brown Sugar Figs | Baby Greens | Sunflower Seeds | Aged Balsamic

MEDITERRANEAN SALAD 16
*Heirloom Cherry Tomato | Kalamata Olive | Feta
Cucumber | Chickpeas | Preserved Lemon | EVOO*

BABY SPINACH + STRAWBERRY 16
*Goat Cheese | Toasted Almond
Shaved Carrot | Preserved Lemon Vinaigrette*

HEIRLOOM TOMATO SALAD 17
Pickled Strawberry | Aged Parmesan | Baby Arugula | Chianti Vinaigrette

-ENTREES-

- CORNMEAL CRUSTED SOFTSHELL CRAB 34**
*Sweet Corn | Tomato | Pea Succotash
Yukon Potato | Lemon Beurre Blanc*

HOUSE SMOKED BBQ PLATTER 36
*BBQ St. Louis Ribs | 12 Hour Smoked Beef Brisket
Mac n' Cheese | Haricot Verts*

PISTACHIO-BASIL CRUSTED SALMON 33
*Faroe Island Salmon | Blistered Cherry Tomato
Zucchini | Barley | Lemon-Beurre Blanc*

STEAK FRITES 36
*"Long Island Cut" Sirloin | Gruyere-Bleu Cheese Fondue
Haricot Verts | Bordelaise Sauce | French Fries*

BLACK TRUFFLE RICOTTA CAVATELLI 27
Lemon | Pecorino Romano | Sweet Peas

28 DAY DRY AGED KC STEAK 46
Roasted Garlic Mashed Potato | Haricot Vert | Bordelaise Sauce
- CAST IRON LOBSTER POT PIE 35**
*Root Vegetables | Pearl Onion
Thyme Velouté | Puff Pastry*

WARM MARKET VEGETABLE BOWL 21
*Carrot | Broccoli | Toasted Red Quinoa
Baby Spinach | Avocado-Lemon Vinaigrette*

THYME ROASTED HALF CHICKEN 28
*Spinach | Mushroom | Roasted Potato
Caramelized Onion | Tomato-Lemon Jus*

LOBSTER + SEAFOOD MEZZI RIGATONI 35
Lobster | Shrimp | Mussels | Tomato-Saffron Broth

PAN ROASTED BRANZINO 33
*Zucchini | Yellow Squash | Garlic Confit | Tomato
Balsamic Emulsion | Fregola*

PAN SEARED HALIBUT 42
Toasted Farro | Carrot Puree | Asparagus | Balsamic Reduction

-HANDHELDS-

- Served with Side Salad or Fries (Sweet Potato Fries, Parmesan Truffle Fries, Onion Rings, Yuca Fries- add \$2)*
- SAMBURGER 19**
8oz Steakhouse Blend | Lettuce + Tomato | Onion | Brioche

AGED CHEDDAR BURGER 22
Haystack Crispy Onion | '32 Sauce | Brioche
- STEAK SANDWICH 26**
*Grilled Flat Iron | Swiss | Caramelized Onion
Shiitake Mushroom | Roasted Garlic Aioli | Ciabatta*

-ADD-ONS

*2.25 ea.Caramelized Onion | Sautéed Mushroom |Organic Fried Egg | Bacon | Avocado
American | Swiss | Aged Cheddar | Bleu Cheese | Mozzarella | Gluten Free Bun 1.50*

20% gratuity added to parties of 8 or more guests
If you or any of your guests have allergy or dietary restrictions, please inform your server or management
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions