

SWEETBRIAR

HOLIDAY SPECIALS

filet mignon truffle polenta, chanterrelles, pâté butter 85

scallops lobster salad, crabcake, satsuma mandarin 65

FOR THE TABLE

wood fired spinach dip sourdough bread 18

coal kissed cashews vadouvan, candied bacon 10

surf & turf grilled oyster steak tartare, oyster aioli 24

east coast oysters szechuan mignonette 16 | 32

margherita pizza tomato, mozzarella, garlic 24 + add soppressata +5

roxana pizza crispy guanciale, honey, chili crisp, burrata 29

STARTERS

fried broccoli calabrian aioli, bitter almonds 18

woodfire carrots stracciatella, salsa macha 16

roasted beets shiso cream, avocado, wasabi crumble 20

salmon belly asian pear, leche de tigre 22

little gem salad parmesan, buttermilk dressing 14 + chicken 14

duck ham fig, gorgonzola, crostini 24

MAINS

fusilli shiitake, hudson valley camembert 22 | 37

maitake guanciale, parmesan, ricotta gnudi 32

cavatelli and clams garlic breadcrumb 24

sweetbriar burger 6oz dry aged, lemon caper vinaigrette, potato wedges 28

grilled chicken mustard braised kale, lardons, white kidney beans 34

salmon tomato curry, coconut vin, romanesco 39

whole branzino bok choy, sweet thai chili 68

10oz hanger steak sunchoke, broccolini 39

30oz black angus ribeye savory oyster mushrooms, potato wedges 125

SIDES

cornbread honey butter 10

charred shishito aji amarillo bbq 16

potato wedges crispy onion, parmesan, chive aioli 10

