



BITES



CRAB DEVEILED EGGS 🌿	\$2.75 EA
LAMB SKEWERS 🌿 tzatziki	\$11.00
LOBSTER BITES cornichons / pickled cauliflower / aji amarillo tartar	\$22.00
ALL THE BITES all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$8 / serves 5 + \$16	\$26.00
CARAMELIZED ONION DIP 🌿 house-made potato chips	\$12.50
SPICY TUNA BITES* crispy rice / gochujang / sesame / serrano	\$22.00
SALTED-HONEY HERB ROLLS	\$9.00



STARTERS



NEW ENGLAND CLAM CHOWDER clams / bacon / potatoes / classic	\$9.00
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$17.00
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$18.50
OYSTERS ON THE HALF SHELL* 🌿 cocktail / cucumber-champagne mignonette (6/12)	\$20.00 / \$40.00
SHRIMP COCKTAIL 🌿 louie / cocktail / lemon	\$21.00
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$24.00
FANCY CHICKEN TENDERS* nashville spicy / caviar / crème fraîche / honey	\$26.00

FROM THE JOSPER 🌿

served á la carte | simply grilled over charcoal & pecan*
steaks finished with herb butter

CHOOSE ONE ACCOMPANIMENT 🌿 / ADDITIONAL +\$3.25
hollandaise 🌿 chimichurri 🌿 tartar 🌿 soy ponzu 🌿
peppercorn bordelaise bbq 🌿

MAKE IT FANCY

GULF SHRIMP \$12.50 / CRABCAKE \$12.50
OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19.50
MAINE LOBSTER TAIL / 5 oz MP

FREEBIRD HALF CHICKEN / 22 oz	\$23.00
ORA KING SALMON / 7 oz	\$34.00
SKIRT STEAK / 8 oz	\$36.00
CAJUN BRANZINO / 32 oz	\$46.00
PETIT FILET MIGNON / 6 oz	\$46.00
FILET MIGNON / 12 oz	\$66.00
RIBEYE / 16 oz	\$69.00
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	\$146.00

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED



COMPOSED



BANANA CAKES 🌿 salted pecans / berry compote / whipped crème fraîche	\$16.00
OMELET 🌿 🌿 roasted tomato / spinach / goat cheese	\$16.00
COCONUT-CARDAMOM FRENCH TOAST 🌿 almonds / pomegranate / whipped cream / passion fruit-maple syrup	\$18.00
JOSPER-SMOKED VEGETABLES 🌿 toasted & herbed farro / pickled onions / smoked carrots / grilled squash coriander-roasted cauliflower	\$23.00
LECHÓN ASADO HASH* 🌿 slow-cooked pork shoulder / sunny eggs / avocado mousse / potatoes / plantains / chimichurri	\$23.00
CRAB-AVOCADO TOAST jumbo lump crab / avocado-dill vinaigrette add poached egg* +\$3.25	\$25.00
CRAB CAKE BENEDICT* poached eggs / bacon / green princess sauce / hollandaise / big crumbs	\$29.00
STEAK & EGGS* 🌿 skirt steak / eggs your way / roasted potatoes	\$43.00

BRUNCH

THE EXPRESS 🌿

farm-raised skirt steak*, ora king salmon* or freebird chicken
salad / herbed fries + aioli
ice cream or sorbet
no substitutions please

\$31.00

SANDWICHES

served with herbed fries + aioli

GRILLED CHICKEN baguette / bacon / cheddar / lettuce / tomato / aioli / pickled red onions	\$18.50
VEGGIE BURGER 🌿 brioche bun / plant-based burger / merguez spices / cheddar roasted eggplant / crispy shallots / harissa aioli	\$21.00
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion marmalade	\$22.00
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad	\$36.00



SALADS



CAESAR little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	\$16.00
MEDITERRANEAN CHOPPED 🌿 🌿 grilled artichoke / feta / crispy chickpeas / olives / tomatoes / red wine vinaigrette ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	\$17.00
WEDGE 🌿 maple-braised bacon / point reyes blue cheese / marinated tomato + onion blue cheese dressing	\$17.00

SIDES

SPICED CREAMED SPINACH 🌿 \$10.00 crispy shallots / calabrian chile	GREEN BEANS 🌿 🌿 \$11.00 basil & cilantro pesto / toasted almonds
HERBED FRIES 🌿 🌿 \$9.00 rosemary / thyme / tarragon / aioli	MUSHROOMS PORTO 🌿 \$12.00 demi-glace / port wine reduction
ROASTED CAULIFLOWER 🌿 🌿 \$9.00 caper-raisin vinaigrette arugula pesto / pine nuts	MAC & CHEESE 🌿 \$12.00 jarlsberg / cheddar & parmesan herbed breadcrumb
GRILLED SWEET POTATOES 🌿 🌿 \$10.00 pistachios / orange-cumin reduction	

A **KNEAD** RESTAURANT
EXECUTIVE CHEF: SENOVIO PABLO
FOLLOW US /THEGRILLDC



= PLANT-BASED



= VEGETARIAN



= GLUTEN FREE

Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

SERVICE @

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES
*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.