



The Grill



BITES



- CRAB DEVEILED EGGS** 🌿 \$2.00 EA
- LAMB SKEWERS** 🌿 \$11.00
tzatziki
- LOBSTER BITES** \$21.50
cornichons/pickled cauliflower/aji amarillo tartar
- ALL THE BITES** \$25.00
all of the above & bacon-wrapped dates. serves 3/serves 4 +\$8/serves 5 + \$16
- CARAMELIZED ONION DIP** 🌿 \$12.00
house-made potato chips
- SPICY TUNA BITES*** \$19.00
crispy rice/gochujang/sesame/serrano
- SALTED-HONEY HERB ROLLS** \$10.00



STARTERS



- NEW ENGLAND CLAM CHOWDER** \$9.00
clams/bacon/potatoes/classic
- CRISPY CALAMARI** \$18.50
orange glaze/aji amarillo/sesame seeds
- MUSSELS** \$17.00
white wine/blue cheese-chipotle cream/grilled bread
- OYSTERS ON THE HALF SHELL*** 🌿 \$20.00/\$39.00
cocktail/cucumber-champagne mignonette (6/12)
- SHRIMP COCKTAIL** 🌿 \$21.00
louie/cocktail/lemon
- THREE-CHEESE CRAB FONDUE** \$23.00
jumbo lump/crusty bread
- FANCY CHICKEN TENDERS*** \$24.00
nashville spicy/caviar/crème fraîche/honey
- SEAFOOD PLATTER*** 🌿 \$37.00
escabeche mussels/chef's ceviche/shrimp/oysters/littleneck clams
cocktail/mignonette/louie

FROM THE GRILL 🌿

served à la carte
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/CRAB CAKE \$12.50
OSCAR crab relish/crispy shallots/hollandaise/asparagus \$19.50
MAINE LOBSTER TAIL/5 oz MP

- FREEBIRD HALF CHICKEN** /22 oz \$24.00
- SKIRT STEAK*** /8 oz \$32.00
- ORA KING SALMON*** /7 oz \$34.00
- CAJUN BRANZINO** /32 oz \$47.00
- PETIT FILET MIGNON*** /6 oz \$47.00
- RIBEYE*** /16 oz \$69.00
- FILET MIGNON*** /12 oz \$74.00
- BONE-IN TOMAHAWK* (SERVES TWO)** /42 oz \$149.00

WE PROUDLY SOURCE OUR BEEF FROM CREEKSTONE FARMS

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



COMPOSED



- BANANA CAKES** 🌿 \$15.00
salted pecans/berry compote/whipped crème fraîche
- OMELET** 🌿 🌿 \$17.00
roasted tomato/spinach/goat cheese
- COCONUT-CARDAMOM FRENCH TOAST** 🌿 \$16.00
almonds/pomegranate/whipped cream/passion fruit-maple syrup
- SMOKED VEGETABLES** 🌿 \$22.00
toasted & herbed farro/pickled onions/smoked carrots/grilled squash
coriander-roasted cauliflower
- LECHÓN ASADO HASH*** 🌿 \$22.00
slow-cooked pork shoulder/sunny eggs/avocado mousse/potatoes/plantains/chimichurri
- CRAB-AVOCADO TOAST** \$24.00
jumbo lump crab/avocado-dill vinaigrette
add poached egg* +\$3.25
- CRAB CAKE BENEDICT*** \$28.00
poached eggs/bacon/green princess sauce/hollandaise/big crumbs
- STEAK & EGGS*** 🌿 \$39.00
skirt steak/eggs your way/roasted potatoes

BRUNCH

THE EXPRESS 🌿

farm-raised skirt steak*, grilled atlantic 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** \$18.00
baguette/bacon/cheddar/lettuce/tomato/aioli/pickled red onions
- VEGGIE BURGER** 🌿 \$19.00
brioche bun/plant-based burger/merguez spices/cheddar
roasted eggplant/crispy shallots/harissa aioli
- THE GRILL BURGER*** \$22.00
brioche bun/bacon/dubliner cheddar/onion marmalade
- LOBSTER ROLL** \$35.00
buttered + toasted brioche roll/tarragon lobster salad



SALADS



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

SIDES

- SPICED CREAMED SPINACH** 🌿 \$9.00
crispy shallots/calabrian chile
- GREEN BEANS** 🌿 🌿 \$9.00
basil & cilantro pesto/toasted almonds
- HERBED FRIES** 🌿 🌿 \$8.00
rosemary/thyme/tarragon/aioli
- MUSHROOMS PORTO** 🌿 \$10.00
demi-glace/port wine reduction
- ROASTED CAULIFLOWER** 🌿 🌿 \$8.00
caper-raisin vinaigrette
arugula pesto/pine nuts
- MAC & CHEESE** 🌿 \$11.00
jarlsberg/cheddar & parmesan
herbed breadcrumb
- GRILLED SWEET POTATOES** 🌿 🌿 \$10.00
pistachios/orange-cumin reduction

A KNEAD RESTAURANT

SENIOR EXECUTIVE CHEF: DAVID SUAREZ
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🌿 = 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.