

GRACE

MODERN AMERICAN CLASSICS

Snacks

Selection of Oysters

served on the half shell with cocktail & mignonette sauce
half dozen / full dozen \$22 / \$44

House Charcuterie

selection of cured and smoked meats with vegetable pickles and mustard \$18 / \$28

Toasted Pistachio Guacamole

house made pita and chick pea chips \$14

Berkshire Baby Back Ribs

cilantro and toasted sesame \$15

Chicken Karaage

blistered shishito peppers, fermented chili, yuzu aioli and sesame \$17

Crispy Fried Oysters

wild onion remoulade, pickled fennel salad and horseradish \$18

Hawaiian Blue Prawns

charcoal grilled with scampi butter \$25

Beef Tenderloin Tartare

2 year cheddar, dijonaise, capers, cherry bomb radish and tator tots \$18

Lamb Belly Dumplings

Szechuan peppercorns, black vinegar sauce and fresh herb salad \$16

Kona Kampachi

shaved summer squash, local radishes, avocado and mushroom shoyu \$21

Beef Tenderloin Satays

chimichurri sauce \$15

Chorizo Stuffed Dates

apple wood bacon and charred pepper sauce \$12

The Burger

house ground tenderloin, grilled onions, aged
white cheddar on brioche bun with french fries \$16
add fried egg \$3

Steak Frites

A bar N wagyu flatiron with french fries
and béarnaise \$29



#gracefortworth