

## House Made Charcuterie

capocollo – \$6

lomo – \$6

bresaola – \$6

chorizo – \$6

daily fresh sausage – \$6

daily terrine – \$6

## Artisanal Cheeses

humboldt fog - \$6

abbaye de belloc - \$6

talleggio - \$6

double Gloucester - \$6

great hill blue - \$6

## Accompaniments and Tastings

fried, sausage stuffed olives - \$6

pickled vegetables – \$6

pancetta wrapped dates – \$6

pork confit stuffed peppadew peppers – \$6

grand charcuterie tasting - \$27

composed cheese tasting - \$26

## Small Plates

crispy pork cheek

creole dirty rice

\$8

marinated golden beets

house made yogurt – date molasses – pine nuts

\$6

beer batter salt cod

chips – preserved lemon aioli

\$8

Gulf crabmeat cake

green tomato chow chow

\$10

french bread crusted oysters

herb salad – cane vinegar mayonnaise

\$6

new orleans style marinated olives

sicilian chickpea fritters

\$8

assorted young lettuces

walnuts – gruyere – dried cherry vinaigrette

\$6

prime n.y. strip carpaccio

arugula – caper – pecorino

\$12

## Medium Plates

octopus in purgatory

tomato – green olive – chile – anise crostini

\$12

honey-orange glazed spare ribs

southern slaw

\$10

orecchiette al pomodoro

tomato – zucchini – green beans – ricotta salata

\$10

## marinated & grilled vegetables

romesco sauce

\$9

arugula risotto

almond – tomato – parmesan

\$12

rabbit crepes

pancetta – corn – mascarpone – tarragon

\$14

lamb meatballs

eggplant caponata – aged provolone

\$11

heart of romaine lettuce

delmonico caesar dressing – white anchovy - parmesan

\$9

iceberg wedge

bacon – tomato – radish – buttermilk dressing

\$8

## Large Plates

pan fried redfish

fingerling potato lyonnaise – bacon stewed green beans – roasted pep-

per velouté

\$29

moroccan spiced lamb sirloin

merguez sausage – chickpea socca – ratatouille

\$35

confit duck leg

french lentils – roasted beets – frisee – citrus

\$34

slow roasted pork shoulder

onion-sweet pepper hash – fried egg – black pepper gravy

\$25

## Steaks

filet mignon – 6 oz.

\$30

filet mignon – 8 oz.

\$39

## In House Dry Aged Prime Steaks

n.y. strip – 12 oz.

\$44

bone in ribeye – 20 oz.

\$45

## Delmonico Classics

gumbo

\$8

she crab soup

\$8

emeril's barbecued shrimp

baked grit cake

\$10

gulf shrimp remoulade

grilled green tomatoes

\$11

green onion sausage stuffed bell pepper

creole tomato sauce

\$10