

# AUTUMN

## STARTERS

- DISH BREAD 7.**  
boursin pub cheese, mozzarella, garlic, herbs
- NEW ENGLAND CLAM CHOWDER 11.**  
Benton's bacon, littleneck clam, new potato, root vegetable, cream
- KETTLE COOKED POTATO CHIPS 7.**  
farmhouse cheddar fondue
- GULF SHRIMP "NACHOS" 14.**  
tortilla crusted shrimp, monterey jack fundido, guacamole, pico de gallo
- CHEERWINE GLAZED BABY BACK RIBS 12.**  
pickled celery, peanut, Alabama white sauce
- LOBSTER RANGOON 14.**  
Maine lobster, cream cheese, scallion, sweet chili dipping sauce
- HAWAIIAN TUNA POKE\* 15.**  
yuzu kosho, kewpie mayonnaise, scallion, sesame, crunchy peas
- GREEN GARBANZO HUMMUS 11.**  
olive oil, market vegetable, buttermilk naan
- SALT AND PEPPER DAYBOAT CALAMARI 12.**  
charred local peppers, citrus aioli
- CURRIED BUTTERNUT SQUASH FRITTERS 10. VEGAN**  
yogurt lime dipping sauce

## SALADS

- DISH CAESAR SALAD 9.**  
romaine, crispy Grana Padana, garlic crouton, lemon
- CLASSIC COBB SALAD 14.**  
romaine, tomato, red onion, avocado, bacon, blue cheese, hard boiled egg, buttermilk ranch dressing
- GRAIN BOWL 15.**  
farro, quinoa, roasted local mushrooms, spiced butternut squash, greens, pomegranate, goat cheese, yogurt dressing
- BROWN RICE BOWL 14.**  
stewed black beans, sliced avocado, fried farm egg, pico de gallo, cilantro, lime
- THE KITCHEN SINK SALAD 10.**  
romaine, tomato, cucumber, mixed beans, feta cheese, crispy tortilla, balsamic vinaigrette
- NOODLE SALAD 15.**  
lo mein, peanuts, cabbage, carrot, mango, coconut, heirloom tomato, avocado, mixed greens, sweet chili vinaigrette

## ★ SALAD ADDITIONS ★

- grilled organic chicken...9
- grilled steak...9
- grilled shrimp...8
- seared ahi tuna...10\*
- pan seared salmon...8\*

## MENU ADDITIONS

- EAST COAST OYSTERS 16.**  
half dozen, cocktail sauce, mignonette, lemon

### GRAND SEAFOOD PLATTER

four oysters, four clams, four shrimp cocktail  
half chilled lobster, spicy tuna poke, snow crab legs  
appropriate condiments

52.

- 14 oz. CAB 32 DAY DRY-AGED RIBEYE 48.**

- 16 oz. CAB NY STRIP STEAK 36.**

- 8 oz. CAB CENTER CUT FILET MIGNON 42.**

*all chop house items are served a la carte  
with DISH steak sauce unless otherwise noted*

## ENTREES

- TRIO OF AHI TUNA\* 34.**  
pan seared, wasabi + sesame crusted, sushi rice + pepper crusted, bok choy
- CHICKEN & DUMPLINGS 21.**  
pan roasted statler chicken breast, semolina dumplings, root vegetable, pan gravy
- MAINE DAYBOAT SCALLOPS\* 32.**  
Anson Mills pencil cob grits, grilled oyster mushroom, white chocolate sauce
- PAN SEARED ATLANTIC SALMON\* 23.**  
ginger fried rice, sunnyside farm egg, soy yuzu glaze, pickled red onion
- THE "PIG" CHOP\* 26.**  
Sea Island red pea gravy, Charleston Gold rice, fried farm egg
- SHORT RIB MAC 'N CHEESE 24.**  
rigatoni pasta, Grafton truffle cheddar, toasted breadcrumbs
- STEAK FRITES\* 29.**  
grilled 10 oz. CAB Prime bavette sirloin, hand cut fries, bearnaise butter
- HEIRLOOM TOMATO PIE 20.**  
slow roasted heirloom tomato, pastry crust, basil pesto, Liuzzi ricotta
- PORTABELLA MUSHROOM MEATLOAF 20. VEGAN**  
sauteed spinach, butternut squash, pomegranate
- GREEN GARBANZO CHOLE MASALA 18.**  
caramelized onion, ghee, tomato, curry spice, basmati rice

## SIDES

- BRUSSEL SPROUTS WITH BACON AND SMOKED MAPLE 8.
- FRIED GREEN BEANS WITH WASABI RANCH 7.
- SWEET POTATO FRIES 6.
- YUKON GOLD POTATO PUREE 6.
- MAC & CHEESE WITH ONION AND HAM 10.
- CRISPY FLAT TRUFFLE FRIES WITH PARMESAN 8.