

SAVORY

the
Partisan

Beef Fat Fries / roasted garlic, rosemary, ranch aioli	6
Hash Browns / fried egg, onion marmalade, bacon-buttermilk dressing	11
Crispy Brussels Sprouts / walnut pesto, grana panado	10
Shishito Peppers / red pepper aioli, grilled lemon	11
Roasted Beets / stracciatella, pea shoots, pistachios, grated ham	11
Dandelion Greens / anchovy emulsion, fried sourdough, capers	10
Wild Mushrooms + Kale / salsify, shallot, goat cheese, px vinaigrette	12
Kanpachi Crudo / ginger, carrot, smoked coconut	12
Diver Scallops / bacon lardons, rainbow chard	16
Gulf Shrimp / antebellum grits, battuto verde	20
Squid Ink Campanelle / steamed mussels, calabrian chili	12
Gose Braised Rabbit / casarecce, stone ground mustard, tarragon	14
NY Strip Carpaccio / mizuna, salt cured egg yolk	12
Wagyu Brisket / taleggio fondue, pickled mustard seeds	20
Angus Ribeye Cap / giardiniera	21
Triple Stack Burger / double beef & chorizo patties, american cheese, bacon-braised onions, tomato aioli	14
Rotissi-Fried Chicken / honey hot sauce	18 / 32
Barnsley Lamb Chop / duo of artichokes, white beans, pickled celery	34
40oz Berkshire Tomahawk Pork Chop / pickled eggplant caponata, cracklin	47
24oz Beef Short Rib / bone marrow custard, sumac onions, gremolata, flatbread	49
Crispy Pork Pata / salted thai chilies, pickles, lard tortillas	55
40oz Aged Angus Porterhouse	117

dinnertime
spring

OUR BEEF IS 100% VIRGINIA BORN AND PASTURE RAISED BLACK ANGUS FINISHED WITH LOCALLY GROWN GRAIN. ADDITIONALLY, OUR PORK IS SOURCED FROM ANIMAL WELFARE APPROVED (AWA) FARMS. THE AWA STANDARDS ARE THE MOST STRIDENT AND RIGOROUS IN THE NATION. IT TOOK US YEARS TO DEVELOP THE RELATIONSHIPS WE HAVE WITH OUR FARMERS, WHICH ALLOWS US TO BRING THE VERY BEST MEAT PRODUCED IN THE REGION TO YOU.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF ILLNESS. SOME DISHES MAY CONTAIN MEAT WHEN NOT LISTED. WE ASK YOU PLEASE LET THE STAFF KNOW OF ALL DIETARY RESTRICTIONS.