

# DINNER



## STARTERS

SPINACH & SMOKED GOUDA DIP 13  
BLACK TRUFFLE, HOUSE FRY BREAD

CORN & CRAB BEIGNETS 15  
CURRY REMOULADE, SALSA VERDE

STILLHOUSE SALAD 14  
LITTLE GEM LETTUCE, FRIED CAPRIOLE GOAT  
CHEESE, GARDEN PICKLES, TOASTED SUNFLOWER,  
SOURDOUGH CROUTON, HERB VINAIGRETTE

CAESAR SALAD 13  
BABY ROMAINE, SHAVED GRANA PADANO, LONG  
PEPPERCORN, HERBED BRIOCHE CROUTONS,  
CAESAR DRESSING, BACON BAGNA CAUDA

HEIRLOOM TOMATO BRUSCHETTA 15  
WHIPPED RICOTTA, OIL & BALSAMIC, PETITE  
LETTUCE, TOASTED BREAD

SPICY LAMB MEATBALLS 17  
FREEDOM FARMS LAMB, WEISENBERGER GRITS,  
AGED WHITE CHEDDAR, SAMBAL & MINT TOMATO  
SAUCE

CHARCUTERIE 21  
CHEF'S ASSORTMENT OF 2 MEATS, 2 CHEESES &  
ACCOUTREMENTS

FRESH BAKED BREAD 6  
BANJOBAKES FRESH BAKED SOURDOUGH,  
WHIPPED SEASONAL BUTTER

## MAINS

STILLHOUSE BOURBON BURGER 21  
BLACK HAWK WAGYU, LOCAL WHITE CHEDDAR,  
BOURBON GLAZE, BANJOBAKES PRETZEL BUN,  
HANDCUT FRIES

FRIED CHICKEN FLORENTINE 25  
CREAMY SPINACH STUFFED, GRILLED ASAPRAGUS,  
TOMATO-BACON JUS

GRILLED PRIME PORK CHOP 37  
GARLIC BUTTER BROCCOLINI, CARAMELIZED ONION  
& WHITE CHEDDAR SPOONBREAD, HSB MAPLE-  
MUSTARD DEMI

STEAK FRITTES MKT\$  
CHEF'S DAILY STEAK SELECTION, HAND CUT FRIES,  
DEMI-GLACE

BISON FILET 59  
LYONAISE FINGERLING POTATOES, HERBED  
BOURBON BUTTER

SEAFOOD BUCATINI 33  
FRESH SEAFOOD, LEMON & HERB CREAM SAUCE,  
SHAVED GRANA PADANO

PAN SEARED WILD CAUGHT SALMON 33  
GARLIC & HERB RAOSTED POTATOES, SAUTÉED  
SPINACH, MOROCCAN AIOLI

SAUTEED GULF SHRIMP 27  
WEISENBERGER GRITS, LOCAL WHITE CHEDDAR,  
CAJUN CREAM

## SIDES

HAND CUT FRIES 5  
ROASTED FINGERLING POTATOES 7  
LOCAL WHITE CHEDDAR WEISENBERGER GRITS 5  
GRILLED ASPARAGUS 11  
SAUTÉED EXOTIC MUSHROOMS 13  
GARLIC BUTTER BROCCOLINI 7  
BOURBON, BACON & BRUSSELS 9  
SMALL HOUSE SALAD 5

