

Spring & Varrick

LUNCH

APPETIZERS

- Corn Chowder 19
- Lobster, Jalapeno, Coconut, Hush Puppy
- Baby Kale Cobb Salad 18
- Haricot Verts, Black Forest Ham, Avocado, Tomato, Red Onion, Pickled Egg, Green Goddess
- Oysters on the Half Shell 28/56
- Cucumber Mignonette, Harissa Cocktail Sauce
- Edamame Falafel 14
- Lemon, Cumin, Cucumber and Sumac Yogurt
- Arugula Salad 16
- Shaved Trumpet Royale, Parmesan, Truffle Balsamic Vinaigrette
- Duck Rillettes 17
- Sweet Onion Marmalade, Sequoia Cherry, Grilled Baguette
- Tuna Tartar 20
- Avocado Mousse, Kohlrabi Salad, Curry Aioli, Quail Egg
- Beet Ravioli 15
- Pesto Ricotta, Spiced Peppias, Beet Caramel

MAINS

- Hanger Steak 27
- Pickled Red Onion, Chimichurri, Frites, Szechuan Peppercorn Bordelaise
- Seared Tuna Nicoise 25
- Red Onion, Potato, Haricot Verts, Radish, Red Wine Vinaigrette
- Fish & Chips 24
- Atlantic Cod, Chipotle Tartar Sauce, Cole Slaw, Frites

SANDWICHES

- S & V Burger 22
- Pat LaFrieda Blend, Tempura Comte, Pretzel Bun, Burger Sauce, Fries
- Short Rib Toast 20
- Braised Beef, Tomato Jam, Horseradish Crème Fraiche
- Lobster Roll 36
- Aleppo, Lemon, Chive, Brioche
- Chicken Salad Sandwich 18
- Romaine Lettuce, Tomato, Focaccia

SIDES

- French Fries 8
- Four Cheese Mac & Cheese 10
- Charred Baby Carrots, Za'atar Yogurt 9
- Farro, Corn & Mushroom Ragout 11
- Crispy Brussel Sprouts, Thai Chili Caramel 10
- Beet Quinoa Pita 18
- Harissa, Yuzu Tzatziki, Lettuce, Tomato, Red Onion, Feta

Executive Chef John Creger

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Spring & Varrick

DINNER

APPETIZERS

- Charred Octopus 18
- Aji Amarillo Coulis, Fingerling Potatoes,
- Pickled Red Onions
- Quinoa Croquettes 14
- Red Pepper Aioli, Leeks, Nori
- Cauliflower Roll Ups 13
- Crisp Pastry filled with Roasted Cauliflower,
- Piquillo Pepper Sauce
- Arugula Salad 16
- Shaved Trumpet Royale, Parmesan,
- Truffle Balsamic Vinaigrette
- Edamame Falafel 14
- Lemon, Cumin, Cucumber and Sumac Yogurt
- Oysters on the Half 28/56
- Cucumber Mignonette, Harissa Cocktail Sauce
- Heirloom Tomato Salad 17
- Avocado, Sherry Vinaigrette, Cilija, Wasabi Greens
- Corn Chowder 19
- Lobster, Jalapeno, Coconut, Hush Puppy
- Tuna Tartar 20
- Avocado Mousse, Kohlrabi Salad, Curry Aioli, Quail Egg
- Beet Ravioli 15
- Pesto Ricotta, Spiced Peptias, Beet Caramel

MAINS

- S & V Burger 22
- Pat LaFrieda Blend, Tempura Comte, Pretzel Bun,
- SBV Burger Sauce, Fries
- Cauliflower Steak 21
- Curry Cauliflower Puree, Farro, Green Beans,
- Blood Orange Brown Butter
- Pennsylvania Amish Chicken Breast 26
- Artichoke Barigoule, Truffle, Panisse, Lobster Mushrooms
- Hanger Steak 27
- Pickled Red Onion, Chimichurri, Fries, Szechuan
- Peppercorn Bordelaise
- Ricotta Gnudi 24
- Shiitake and Oyster Mushrooms, Swiss Chard, Asiago, Vegetable Nage
- Squid Ink Linguine 26
- King Crab, Thai Chili, Parmesan, Cilantro Lime Gremolata
- 12oz Bone in Pork Chop 39
- Braised Red Cabbage, Apple Bourbon Compote, Pork Demi
- Black Garlic Salmon 30
- Charred Eggplant Puree, Fregula, Baby Bok Choy, Salmon Roe
- Scallops 36
- Parsnip Puree, Braised Endive, Quinoa Salad, Mandarin
- 32oz Bone in Ribeye for Two 125
- Bone Marrow Butter, Rosemary, Demi, Choice of 2 Sides

SIDES

- French Fries 8
- Four Cheese Mac & Cheese 10
- Charred Baby Carrots, Za'atar Yogurt 9
- Farro, Corn & Mushroom Ragout 11
- Crispy Brussel Sprouts,
- Thai Chili Caramel 10

Executive Chef John Cregar

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Spring & Varrick