

Beauty Shop Dinner

Look good. Eat good.



~ LITTLE BITES ~

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| SOUP OF THE DAY <i>guaranteed to keep the doctor away...</i> CUP 6 ⁰⁰ BOWL 8 ⁰⁰ |
| MONKEY BREAD <i>dill butter & maldon salt</i> 6 ⁰⁰ |
| Grilled FALL FRUIT <i>sticky balsamic, basil leaf, st. pete's blue</i> 8 ⁵⁰ |
| Gouda goat PIMENTO CHEESE <i>fennel salami, arugula vinaigrette, fried saltines</i> 9 ⁵⁰ |
| Sugar & spice crisped DUCK BREAST <i>marcona almond skordalia, blistered black grapes, pom red wine butter</i> 13 ⁷⁵ |
| A la Plancha WILD MUSHROOMS <i>ponzu butter, coconut pea puree, citrus zest, maldon salt</i> 10 ⁰⁰ |
| Ancho, cocoa & ginger glazed PORK SPARE RIBS <i>agave nectar, pineapple salsa</i> 11 ⁵⁰ |
| Tempura SHRIMP <i>urfa pepper, grilled avocado, corn fritters, pineapple papaya butter, slaw & cashew pasilla dust</i> 11 ⁵⁰ |
| HAWAIIAN TUNA AGUA CHILE <i>tomato lime, furikake, toasted seeds, persian cucumbers, Benton's prosciutto crisp, shiso, cocoa spice</i> 12 ⁷⁵ |
| MUSSELS & FRITTES <i>coconut lemongrass ginger broth, cilantro oil, shoestring fries with sauce gribiche</i> 11 ⁰⁰ |
| Double Dutch BRUSCHETTA <i>Double Dutch toast, daily special</i> 9 ⁰⁰ |
| JAPANESE EGGPLANT <i>ajvar, green tahini, pomegranate, togarashi mascarpone, cocoa spice dust, shiso, salsa cilantro</i> 9 ⁵⁰ |
| ROMANESCA CAULIFLOWER <i>basil pistou, black & castlevetrano olive tapenade, satsuma, crisp capers, marcona almond skordalia, brown butter</i> 10 ⁰⁰ |
| Crispy panko GULF OYSTERS <i>tabasco powdered sugar, blackberry salsa</i> 13 ⁰⁰ |
| Haas GUACAMOLE <i>salsa de chile chipotle, lime, crisp tortillas</i> 13 ⁰⁰ |
| WATERMELON & WINGS <i>sweet chile ginger lime sauce, salted mango white pepper, toasted cashews, st. pete's blue cheese</i> 14 ⁰⁰ |

~ KNIFE & FORK SALADS ~

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| BS GRILLED ROMAINE <i>heirloom cherry tomato, prosciutto crisp, crumbled blue, rosemary spiced pecans, red onion, blue cheese dressing</i> 11 ⁰⁰ |
| ROOT VEGETABLE & TOSCANO KALE SALAD <i>beets, carrots, jicama, kohlrabi, radish, petite herbs, marcona almond skordalia, citrus zest, satsuma ju, pepitas</i> 9 ⁰⁰ |
| BEET, SATSUMA & FRIED HERB GOAT CHEESE <i>petite herbs, labna, honey, brazil nut dust, apple cider vinegar, extra virgin olive oil</i> 9 ⁰⁰ |
| Heirloom APPLE, MANCHEGO, ARUGULA & POMEGRANATE <i>marcona almonds, candied citrus zest</i> 9 ⁰⁰ |
| COOPER YOUNG FARMERS MARKET <i>warm butternut squash, asparagus, sweet bells, red onion, corn, sambal ginger oil, french feta, toasted sesame</i> 10 ⁰⁰ |
| Thai style STEAK SALAD <i>ribeye, heirloom tomato, cucumber, red onion, shiso mint, rai rum, thai basil, mango, peanuts & mirin lime spiced vinaigrette</i> 16 ⁰⁰ |

Ask your server! DAILY DESSERTS Check the mirror!

~ DRINKS ~

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| LORINA FRENCH LEMONADE <i>regular, pink, orange</i> 9 ⁰⁰ | French Truck COFFEE or DECAF 3 ⁰⁰ |
| BOTTLED WATER <i>topo chico</i> 3 ⁵⁰ | French Truck COLD BREW <i>vanilla OR french roast</i> 5 ⁰⁰ |
| COKE, DR. PEPPER, ROOT BEER <i>8oz, bottle</i> 2 ⁵⁰ | HOT TEA <i>ask for selections</i> 2 ⁵⁰ |
| SOFT DRINKS <i>soda fountain</i> 2 ⁵⁰ | ICED TEA <i>we got all the sweeteners, just ask!</i> 2 ⁵⁰ |



~ BIG BITES ~

| FISH OF THE DAY | DAILY CHOICE CUT |
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| Maple glazed Benton's Bacon wrapped STEAK FRITES <i>filet mignon, peppercorn mustard seed crust, truffle oil parmesan pepper house-cut fries</i> 30 ⁰⁰ | |
| Grilled, crisped or cast iron roasted WHOLE FISH <i>grilled sweet corn, cotija, aioli, cayenne salt</i> . . . DAILY | |
| PANANG RED CURRY COCONUT BROTH <i>with RAMEN NOODLES pickled red onions, scallion, baby corn, bok choy, thai basil, shiso, rai rum, chile oil</i> CHOOSE 1855 RIBEYE STEAK OR AGEDAFU PANKO TOFU 27 ⁰⁰ | |
| Sugar & spiced CRISPY DUCK <i>blackberry muddle, parsnip puree, root vegetable salad, marcona almond skordalia, satsuma ju, pepitas, crisp toscano kale</i> 26 ⁰⁰ | |
| Pan roasted BARRAMUNDI <i>sweet corn & tennessee pea succotash, citrus garlic coconut broth, marcona almond, warm brown butter</i> 28 ⁰⁰ | |
| NEW BEDFORD SCALLOPS & GULF SHRIMP & THAI PORK DUMPLING <i>basil nigella seeds, heirloom tomato lemongrass broth, nastursium, arborio rice, avocado, thai basil, shiso & rai rum</i> . . . 27 ⁰⁰ | |
| BERKSHIRE PORK & PEACH <i>grilled pork chop, blueberry white balsamic vinaigrette, pickled tennessee peach, cauliflower soubise, apple fritter</i> 27 ⁰⁰ | |
| Espresso honey LAMB CHOPS <i>rosemary pecan crust, jalapeño jam, pickled cucumber beet root petite herb salad, smashed fingerling goat cheese scallion potato</i> 27 ⁰⁰ | |

~ SIDES ~ \$6⁰⁰ ~

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| HOUSE CUT FRIES <i>truffle black pepper parmesan</i> -OR- <i>cayenne sugar scallion</i> | Smashed goat cheese FINGERLING POTATOES | Grilled whole SWEET CORN <i>cotija aioli, lime cayenne salt</i> | Tennessee pea & sweet corn SUCCOTASH <i>citrus garlic coconut broth</i> |
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20% GRATUITY added to parties of FIVE OR MORE
Thank you for your understanding during these times.
ADD A BUCK for BEER to show the kitchen some LOVE



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES,
IF YOU ARE PREGNANT OR HAVE CERTAIN MEDICAL CONDITIONS