

Beauty Shop Dinner

Look good. Eat good.



~ LITTLE BITES ~

SOUP OF THE DAY <i>guaranteed to keep the doctor away...</i> CUP 7 ⁰⁰ BOWL 9 ⁰⁰
MONKEY BREAD <i>dill butter & maldon salt</i> 7 ⁰⁰
A la Plancha WILD MUSHROOMS <i>ponzu butter, coconut pea puree, citrus zest, maldon salt</i> 10 ⁹⁵
CRUDO HAMACHI - <i>yellowtail snapper, ponzu butter, thai chile, orange supreme</i> 13 ⁹⁵
Sugar spiced DUCK BREAST, <i>blistered grapes, almond skordalia, red wine pomegranate butter, figs, petite herbs</i> 13 ⁹⁵
Oaxacan CHEESE TAMALE <i>mole, sweet corn masa, mango, salsa tomatillo, yaji spice</i> 10 ⁵⁰
Grilled FALL FRUIT <i>sticky balsamic, st. pete's blue, soft herbs</i> 9 ⁹⁵
Balsamic maple PORK CARNITAS <i>caramelized pumpkin, salsa tomatillo, pickled peach, queso fresca</i> 12
Fried BRUSSELS SPROUTS <i>apple cider vinegar, maple, maldon salt</i> ... 10 ⁵⁰
Tempura SHRIMP <i>urfa pepper, grilled avocado, corn fritters, pineapple papaya butter, slaw & cashew pasilla dust</i> 12 ⁷⁵
Hawaiian TUNA AGUA CHILE <i>tomato lime, furikake, toasted seeds, persian cucumbers, Benton's prosciutto crisp, shiso, cocoa spice</i> 13 ⁹⁵
MUSSELS & FRITTES <i>coconut lemongrass ginger broth, cilantro oil, shoestring fries with sauce gribiche</i> 12 ⁵⁰
Double Dutch BRUSCHETTA <i>Double Dutch toast, daily special</i> 11 ⁰⁰
JAPANESE EGGPLANT <i>ajvar, green tahini, pomegranate, togarashi mascarpone, cocoa spice dust, shiso, salsa cilantro</i> 10 ⁹⁵
ROMANESCA CAULIFLOWER <i>basil pistou, black & castlevetrano olive tapenade, satsuma, crisp capers, marcona almond skordalia, brown butter</i> 11 ⁹⁵
Crispy panko GULF OYSTERS <i>tabasco powdered sugar, blackberry salsa</i> . 13 ⁰⁰
Haas GUACAMOLE <i>salsa de chile chipotle, lime, crisp tortillas</i> 14 ⁰⁰
WATERMELON & WINGS <i>sweet chile ginger lime sauce, white pepper, toasted cashews, st. pete's blue cheese</i> 15 ⁹⁵

~ KNIFE & FORK SALADS ~

BS GRILLED ROMAINE <i>heirloom cherry tomato, prosciutto crisp, crumbled blue, rosemary spiced pecans, red onion, blue cheese dressing</i> 12 ⁰⁰
BANGKOK SALAD <i>ancho garlic seared beef tenderloin carpaccio, cabbage, avocado, apple, cucumber slaw, lime, coconut flake</i> 10 ⁰⁰
HEIRLOOM APPLE, MANCHEGO, ARUGULA, POMEGRANATE & MARCONA ALMOND <i>candied lemon zest & arbequino olive oil</i> 11 ⁰⁰
BURRATA, SATSUMA & WATERCRESS <i>rosemary spiced pecans, arbequino olive oil, cider vinegar</i> . 11 ⁵⁰
Cooper Young FARMERS MARKET WARM SALAD <i>fall squash, beets, asparagus, sweet peppers, red onion, sesame, sambal ginger oil & french feta, toasted sesame</i> 12 ⁵⁰
BEET & TANGERINE SALAD <i>pomegranate, crisp herb goat cheese, labna, honey, brazil nut dust, extra virgin olive oil & petite herbs</i> 11 ⁵⁰
Grilled ribeye STEAK SOUVLAKI GREEK SALAD <i>avocado, tzatziki, bulgarian feta, zaatar, candied garlic chips & warm pita</i> 18 ⁰⁰

Ask your server! DAILY DESSERTS Check the mirror!

~ DRINKS ~

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
Maple glazed Benton's Bacon wrapped STEAK FRITES <i>filet mignon, peppercorn mustard seed crust, truffle oil, parmesan pepper house-cut fries</i> 33 ⁰⁰	
Grilled, crisped or cast iron roasted WHOLE FISH <i>with special rice of the day</i> DAILY	
Crispy sugar & spiced JAMAICAN DUCK <i>grilled rum pineapple, grilled sweet corn, cotija, aioli, lime, cayenne salt, red & green cabbage, mango, apple, cucumber slaw</i> 29 ⁰⁰	
Pan roasted BARRAMUNDI <i>sweet corn & tennessee pea succotash, citrus garlic coconut broth, marcona almond, warm brown butter</i> 32 ⁰⁰	
VOODOO STEW <i>caribbean bouillabaisse, mussels, gulf shrimp, sweet crab, sweet peppers, ginger, herbs, fennel ccented tomato pernod jus broth</i> 30 ⁰⁰	
PORK & PEACH <i>berkshire negril pork chop, blueberry vinaigrette, blistered shishitos, saffron kaffir lime coconut broth, pickled peach, avocado, grilled elote sweet corn</i> 29 ⁷⁵	
Fall LUCKY POT <i>red curry coconut broth, ramen, bok choy, pickled red onions, mini corn, peanuts, candied garlic chips, mint, thai basil, cilantro</i> CHOOSE 1855 RIBEYE STEAK OR AGEDAFU PANKO TOFU 28 ⁷⁵	
NEW BEDFORD SCALLOPS & GULF SHRIMP & THAI PORK DUMPLING <i>basil nigella seeds, heirloom tomato lemongrass broth, nastursium, rice, avocado, thai basil, shiso & rai rum</i> 29 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> 30 ⁰⁰	

~ SIDES ~ \$7⁰⁰ ~

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>	HOUSE CUT FRIES <i>truffle black pepper parmesan -OR- cayenne sugar scallion</i>	<i>Carrot, avocado, mango, apple, cucumber RED & GREEN CABBAGE SLAW extra virgin olive oil & lime</i>
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20% GRATUITY added to parties of FIVE OR MORE
Thank you for your understanding during these times.



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