

SNACKS.....

sausage-cheddar biscuits	6
onion-bacon tart / fromage blanc	9
boiled peanut dip / trailer baby's crackers	7
spring onion fritters / yogurt, mint	8
fried potato skins / remoulade	6
cracklin' cornbread / goat butter, onion jam	7

APPETIZERS.....

bacon wrapped quail / dates / sorghum	12
chicken liver mousse / strawberry jam	10
grilled rappahannock oysters	15
beef tartare / capers, mustard seed	12
raw ahi tuna / tangerine, cucumber, radish	16

SALADS.....

grilled romaine / cumberland cheese, apples, jowl	9
grilled asparagus / red water cress, herb broth	12
broccoli / candied peanuts, raisins, white sauce	9
beets / avocado, ramps, citrus	11

SOUP.....

lobster soup / garlic bread	13
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ENTREE.....

served with mashed potatoes	
halibut / red cabbage, salsa verde, bacon	27
hot smoked trout/ spring peas, radish, charred herbs	24
beer can chicken / baby spinach, beer sauce	19
chicken + dumplings	15
beef cheek stew	19
pork tasting / spring vegetable, smoked onion relish	22
duck / baby carrots, turnips, ramp glaze	26

SIMPLY GRILLED.....

served with mashed potatoes	
beef zabuton steak	25
beef tenderloin steak	32
beef ribsteak (2lb)	68
grilled vegetable plate	16

OTHER.....

served with french fried potatoes	
burger / cheddar, grilled onions	12
bbq pork belly sandwich / smoked slaw, ramp mayo	13
steamed mussels /verjus, pork jowl	17

SIDES.....

spring pea / fava bean ragout	8	ramps / porcini butter	10
roasted mushrooms	10	baby spinach / leeks	8

DESSERT.....

strawberry pie (for 2) / star anise ice cream 13

chocolate brownie / caramel ice cream 9

elvis moon pie 9

rachel's salted caramel macaroons (4) 5

house made ice cream / sorbet 7

STH & TAYLOR
american restaurant

DRINK.....MONDAY, APRIL 27, 2015

spirits

1. aquavit / lime / basil 10

2. tito's vodka / aperol / galliano 10

3. hayman's gin / dolin rouge / luxardo 10

4. rothman + winter's orchard apricot / sparkling 8

wine on draft

chardonnay / pacific standard / santa barbara 10 / 45

cabernet sauvignon / pacific standard / california 9 / 40

white / sparkling / rose by the glass

sauvignon blanc / glazebrook / malborough 10 / 45

riesling / urban / mosel 9 / 40

viognier / jlc / roussillion 11 / 50

chardonnay / perrusset macon-villages / macon 13 / 60

gruner veltliner / wimmer / austria 11 / 50

pinot grigio / underwood / washington 10 / 45

chardonnay / francis nash / california 12 / 55

sparkling rose / juve y camps / catalonia 9 / 40

sparkling chardonnay / secco bianco brut / veneto 10 / 45

rose / mounon, love drunk / veneto 11 / 50

red by the glass

pinot noir / the crusher / clarksburg 12 / 55

malbec / docero / mendoza 10 / 50

cabernet sauvignon / chateau smith / columbia valley 12 / 55

cabernet sauvignon / geyser peak cab / california 15 / 70

merlot, sangiovese / avignonesi cantaloro / tuscan 12 / 55

bordeaux blend / chateau la cazes / bordeaux 13 / 60

grenache, syrah / troublemaker / paso robles 15 / 70

pinot noir / francis nash / california 12 / 55

CHEFS / DANIEL JAMES / ANDREW HAYES / DANIEL GORMAN

PASTRY CHEF / RACHEL DE JONG

" FROM THE FIRST DAWN OF THE REVOLUTION
I HAVE BEEN EVER ON THE SIDE OF LIBERTY AND MY COUNTRY..."
GENERAL FRANCIS NASH
(c. 1742- OCTOBER 7, 1777). MORTALLY WOUNDED. BATTLE OF GERMANTOWN, PA