



LARGOS

FINE DINING

APPETIZERS & SALADS

ARANCINI	\$14.00
<i>Fried Risotto, Grana Padano, Fresh Pesto</i>	
PIMENTO CHEESE	\$12.00
<i>Tillamook Cheddar, Bacon Jam, Toast</i>	
CRAB CAKES	\$18.00
<i>Remoulade, Spring Greens</i>	
BABY BEET SALAD	\$16.00
<i>Roasted Beets, Herb Ricotta, EVOO</i>	
CEASAR SALAD	\$14.00
<i>Romaine, Croutons, Anchovies</i>	
HOUSE SALAD	\$12.00
<i>Carrots, Cherry Tomatoes, Turnips, Goat Cheese, Lemon Dressing</i>	

SIDES

CRISPY BRUSSEL SPROUTS	\$9.00
POTATO PUREE	\$9.00
FINGERLINGS POTATOES	\$9.00
ROASTED CARROTS AND TURNIPS	\$9.00
BROCCOLI RAAB	\$9.00
SAUTEED GREEN BEANS	\$9.00

ENTREES

HANGER SEVEN	\$45.00
<i>7oz Hanger, Crispy Fingerlings, Broc Raab, Salsa Verde</i>	
LAMB SCOTTADITO	\$55.00
<i>Grilled Lamb, Polenta, Oyster Mushrooms, Chili, 25 Year Balsamic</i>	
FRIED CHICKEN	\$35.00
<i>Buttermilk Fried Chicken Thigh, Mash Potato, Brussel Sprout, Black Pepper Gravy</i>	
FILET MIGNON	\$55.00
<i>6oz Filet, French Onion Brown Butter Jus, Potato Puree</i>	
BRAMLETT FARM TROUT	\$40.00
<i>Patty Pan Squash, Asparagus, Spring Onion, Cherry Tomato, Lemon Buerre Blanc</i>	

OUR CULINARY STRIVE...

"Our mission is to cultivate a vibrant and inclusive culinary experience that celebrates local flavors, fosters community connection, and elevates the art of fine dining. Through our commitment to sourcing ingredients from regional producers, providing exceptional service, and creating an inviting atmosphere, we aspire to be a cornerstone of cultural enrichment and gastronomic delight in our community."