

LARGOS

DINNER

Starters

FRIED ROOTIE'S SPICY PICKLES
Jalapenos, Cajun Remoulade,
Lightly Dusted and Fried to Perfection..... **10**

SHRIMP & CRAB FRITTER
Diced Shrimp, Jalapeno,
Citrus Lime Remoulade..... **13**

PULLED PORK & PIMENTO CRUSTINI
BBQ Braised Pork, Pimento Cheese,
Grilled Crustini, Rootie's Spicy Pickles..... **11**

CHARCUTERIE
A Variety of Imported and Local Meats and Cheeses
Ask your server about our delicious shareable boards

Salads & Soup

Add Protein to any dish:
Add Steak **8** Add Chicken **7** Add Shrimp **8**

GRILLED CHICKEN CHOPPED SALAD
Bacon, Bleu Cheese Crumble, Toasted Almond,
Watercress Lettuce, Dried Cranberries, Heirloom
Tomato, Roasted Red Pepper Bleu cheese..... **16**

SWEET POTATO AND PUMPKIN SEED SALAD
Orange Glazed Salmon, Goat Cheese Crumble,
Arugula, Balsamic Vinaigrette..... **17**

STEAK AND READY BLUE CHEESE SALAD*
Marinated Skirt Steak, Local Blue Cheese
Crumble, Charred Heirloom Tomato, Boiled
Duck Egg, Croutons, Chive, Red Pepper
Blue Cheese Dressing..... **16**

ARCADIAN HARVEST FIELD GREEN SALAD..... 6

SOUP OF THE DAY
Prepared Fresh Daily **Bowl 7**

Sandwiches

All sandwiches come with a fresh green salad
or house made chips

GRILLED CHICKEN SANDWICH
Smoked Gouda, Cranberry & Peach Compote, Chipotle
Aioli, Mixed Green lettuce, Red onion **15**

SWEET & SPICY BURGER*
Fried Sweet Potato Strings, Spicy Bacon Relish,
Pepperjack Cheese, Fried Egg..... **17**

Mains

PAN SEARED SEA BASS
Tapenade Crusted, Cherry Tomato, Fennel,
Faro, Capers, Pernod Butter Sauce..... **MKT**

BUTTERNUT SQUASH RAVIOLI
House Made Sausage, Sage Brown Butter and
Goat Cheese Cream Sauce **25**

GRILLED BRANZINO
Braised Leeks, Fennel, Capers, Lemon,
Fingerling Potato, Tomato..... **33**

BACON & CHEDDAR STUFFED CHICKEN
2 Stuffed Breast with Rosemary Bacon
Cream Sauce, Side of Root Vegetable Au Gratin,
Smoked Gouda Mornay..... **25**

GOUDA GNOCCHI WITH SMOKED PORK
Jalepeno, Button Mushrooms,
Crispy Sweet Potato Strings **25**

Steak and Chops

MAPLE GLAZED PORK CHOP
Braised Heirloom Carrots & Leeks, Bacon Lardon,
Pumpkin Seed Mole **34**

GRILLED 8oz. FILET*
Pumpkin & Beet Mashed Potato, Grilled
Broccolini, Red Wine Reduction **48**

BONE-IN RIBEYE*
Braised Mushroom & Balsamic Glaze,
Topped with Crispy Tobacco Onions **MKT**

Sides

FRIED OKRA
Cajun Remoulade **6**

MAPLE BRAISED CARROTS & LEEKS
Heirloom Carrots & Leeks, Bacon Lardons..... **8**

HERB & PARMESAN CRUSTED CAULIFLOWER FLORETS..... 6

PUMPKIN & BEET MASHED POTATO..... 6

Ask about available gluten-free options

***Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish, or Eggs may increase risk of food borne illness**

LARGOS

DRINKS

Largos Favorites

MAPLE SMOKED OLD FASHION Bulleit Rye, Angostura Bitters, Rosemary Simple, Orange Peel, Luxardo Cherry	13
THE EINSTEIN Tequila Blanco, Mint, Cilantro, Cucumber, Lime Juice, Soda Water.....	13
IMPRESSIONIST Butterfly Pea Blossom Empress Gin, Rose's Lime, Juice.....	13

Fall/Winter Craft Cocktails

APPLE CIDER WHISKEY SOUR Bulleit Bourbon, Apple Cider, Fresh Lemon Juice, Rosemary Simple Syrup	13
CRAN MARGARITA Reposado Tequila, Cranberry Juice, Apple Cider, Gran Marnier, Cinnamon Infused Simple Syrup	13
CARAMEL APPLE MULE Vodka, Fresh Lime Juice, Apple Cider, Ginger Beer, Topped with Caramel Apple Slice	13
PUMPKIN WHITE RUSSIAN Titos Vodka, Kahlua, 5 Farms Irish Cream, House Made Pumpkin Cream, Pumpkin Spice.....	14
POMSKIE Sparkling Champagne, Pomegranate Juice, Fruit	11
BLACKBERRY COLLINS Gin, Fresh Blackberries, Simple Syrup, Lemon Juice, Cranberry Juice.....	13
LARGOS SANGRIA Donati Red Wine, Campari, Gran Marnier, Fresh sliced, Apples, Pears, Oranges, Pomegranate Juice.....	12

Beer

MODELO ESPECIAL, 12oz.....	6
COSMIK DEBRIS DOUBLE IPA, 12oz.....	7
JAI ALAI IPA, 12oz.....	7
MICHELOB ULTRA, 12oz.....	5

Wine List

Glass/Bottle

BUBBLES Cantine Maschio–Vineyards of Treviso, Italy	10
Jeio, Bisol Prosecco–Italy	60
Veuve Clicquot “Yellow Label”–Champagne, France.....	145
SAUVIGNON BLANC Mason Cellars “Pomelo”–California.....	9/34
Groth–Napa, California	15/55
Babich–New Zealand.....	13/48
CHARDONNAY Hess Select–Monterey County, California	9/35
Mer Soleil Silver (No Oak)–Monterey County, CA.....	12/45
PINOT GRIGIO Santa Margherita–Italy.....	15/64
RIESLING St. Urbans–Hof Mosel, Germany.....	13/47
ROSÉ Rodney Strong–Healdsburg, California.....	12/45
PINOT NOIR Cherry Pie “Three Vineyards”–California.....	14/51
Benton Lane–Oregon.....	13/48
RED BLENDS Hedges “CMS”–Columbia Valley, Washington.....	15/55
Bacon “Field Blend”–Central Coast, California.....	12/45
CABERNET SAUVIGNON Clos Du Bois–Sonoma, California.....	15/55
Donati Family Vineyard–San Benito, California	12/45
Vineyard 29 “CRU”–Napa, California	155
Adaptation–Napa, California.....	34/135
Cade “Howell Mountain”–Napa, California.....	230
PELLEGRINO SPARKLING WATER 33oz.....	5
CORKAGE FEE.....	15
After-Dinner Drinks CHOCOLATE MARTINI Organic Crop Vodka, Godiva Chocolate Liqueur, Five Farms Irish Cream, Cocoa Powder	12
CREAM AND COFFEE Five Farms Irish Cream, Kahlua, Espresso.....	10
GRAND MARNIER Delicious Orange and Cognac Liqueur	9
NONINO GRAPPA Sarpa di Poli Grappa.....	16