

# LARGOS

## LUNCH

### Starters

**FRIED ROOTIE'S SPICY PICKLES**  
Jalapenos, Cajun Remoulade,  
Lightly Dusted and Fried to Perfection..... **9**

**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**

**ASIAN MUSHROOM SALAD**  
Arcadian Lettuce, Shishido Peppers,  
Togarashi Miso Vinaigrette, Marinated  
Shiitake, Oyster, and Button Mushrooms..... **13**

**GRILLED CHICKEN CHOPPED SALAD**  
Bacon, Bleu Cheese Crumble, Toasted Almond,  
Watercress Lettuce, Dried Cranberries, Heirloom  
Tomato, Roasted Red Pepper Bleu cheese..... **14**

**SWEET POTATO & PUMPKIN SEED SALAD WITH SALMON**  
Orange Glazed Salmon, Goat Cheese Crumble,  
Arugula, Balsamic Vinaigrette..... **15**

**TRIPLE BEAN SALAD WITH PROSCIUTTO**  
White Bean, Garbanzo Bean, Lima Bean, Basil, Oregano,  
Parsley, Hard Boiled Egg, Citrus Vinaigrette..... **11**

**HANGER STEAK SALAD**  
Pistachio, Shaved Pecorino, Pickled Shallot, Radish,  
Tomato, Vidalia Onion Ranch..... **15**

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

### Sandwiches

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

**PORK CUTLET SANDWICH**  
Arugula, Pickled Onion, Prosciutto, Burrata Cheese,  
Herb Stone Ground Mustard Aioli, Balsamic Drizzle..... **15**

**AUTUMN BURGER\***  
Candied Bacon, Onion & Leek Jam,  
Fried Apples, Brie Cheese..... **16**

**ASIAN MUSHROOM SANDWICH**  
Miso Braised Asian Mushrooms, Lettuce, Bamboo  
Shoots, Peanut Dust, Miso Peanut Aioli..... **14**

**SHRIMP & CRAB BURGER\***  
Cajun Remoulade, Lettuce, Tomato,  
Onion Brioche Bun..... **16**

**GRILLED CHICKEN SANDWICH**  
Smoked Gouda, Cranberry & Peach Compote, Chipotle  
Aioli, Mixed Green Lettuce, Red Onion..... **15**

**HOT PASTRAMI SANDWICH**  
House Made Smoked Pastrami, Herb Stone Ground Mustard  
Aioli, Swiss Cheese, Homemade Pickles, Sauerkraut..... **16**

### Sides

**FRIED OKRA**  
Cajun Remoulade..... **6**

**CHIPS**..... **5**

**ARCADIAN HARVEST FIELD GREEN SALAD**..... **5**

Ask about available gluten-free options

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

\*\*Vidalia Onion Ranch Dressing, Red Pepper Blue Cheese Dressing,  
Balsamic Vinaigrette, Togarashi Miso Vinaigrette, Citrus Vinaigrette

# 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**

### Dancing Goats Premium Blend

ESPRESSO..... **4**

CAPPUCCINO or LATTE..... **5**

VANILLA LATTE..... **5**

PREMIUM DRIP COFFEE ..... **3**

# 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**

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Shellfish, or Eggs may increase risk of food borne illness**

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## DRINKS

### Largos Favorites

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

### Fall/Winter Craft Cocktails

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

### Beer

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

### Wine List

Glass/Bottle

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

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# LARGOS

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## Charcuterie Boards

All boards offered with Candied Pecan, Mixed Olives, Artisanal Crackers, and House Made Seasonal Jam

### SMALL

Pick 3 (Serves 1-2)..... **18**

### MEDIUM

Pick 5 (Serves 2-4)..... **31**

### LARGE

Pick 7 (Serves 4-6)..... **44**

Add On Items..... **8/each**

## Cured Meats

PROSCIUTTO DE PARMA

CAPICOLA

PEPPERED SALAMI

BRESAOLA

PANCETTA

COPPA

GOURMET PEPPERONI

## Cheese

BIT O BLEU CHEESE

BRIE

SEASONAL FLAVORED  
CHEVRE

SMOKED GOUDA

PECORINO

SHARP CHEDDAR

# LARGOS

## DRINKS

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#### CHARDONNAY

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#### PINOT GRIGIO

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#### RIESLING

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CORKAGE FEE.....	15
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### Beer

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

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## DESSERT

### CARROT CAKE POPS

White Chocolate Glaze..... **(1) 2.50 / (3) 6.50**

### PUMPKIN BREAD PUDDING

Cinnamon Bourbon Anglaise ..... **8**

### CHOCOLATE MUG CAKE

Vanilla Ice Cream, Toasted Pistachio & Caramel..... **7**

## 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**

## Dancing Goats Premium Blend

ESPRESSO..... **4**

CAPPUCCINO or LATTE..... **5**

VANILLA LATTE..... **5**

PREMIUM DRIP COFFEE ..... **3**