

# 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

<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

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

### Dancing Goats Premium Blend

ESPRESSO.....	<b>4</b>
CAPPUCCINO or LATTE.....	<b>5</b>
VANILLA LATTE.....	<b>5</b>
PREMIUM DRIP COFFEE .....	<b>3</b>