

LARGOS

DINNER

Starters

PULLED PORK AND GOAT CHEESE CROSTINI
Sweet BBQ Braised Pork, Grilled crostini,
Pickled Jalapeno..... **15.95**

SHRIMP & CRAB FRITTER
Diced Shrimp, Jalapeno,
Citrus Lime Remoulade..... **13.95**

FREITAS DUCK CONFITAS
Confit Shredded Duck, House Made Chips,
Pepper Jack Melted Cheese, Truffle Aioli..... **15.95**

GOLDEN BEET & BURRATA PLATE
Kale Cream Sauce, Rambo Beet Micro Greens **14.95**

Salads & Soup

GRILLED WATERMELON & SALMON SALAD
Grilled Watermelon, Fresh Strawberries,
Pomegranate Glazed Salmon, Baby
Spinach, Feta Cheese, House Made
Balsamic Vinaigrette..... **21.95**

STEAK AND READY BLUE CHEESE SALAD*
Marinated Skirt Steak, Local Blue Cheese
Crumble, Charred Heirloom Tomato, Boiled
Egg, Croutons, Chive, Red Pepper,
Blue Cheese Dressing..... **20.95**

ARCADIAN HARVEST FIELD GREEN SALAD..... **6.95**

SOUP OF THE DAY
Prepared Fresh Daily **6.95**

Steak and Chops

CABERNET FILET MIGNON
Truffle and Asparagus Risotto, Grilled
Asparagus, Lemon Zest, Cabernet
Reduction Drizzle..... **MKT**

BOURBON BUTTERED STEAK
Bone In Ribeye, Charred Brussel Sprouts,
Pork Belly Lardon, Sweet Potato Pureé,
Bourbon Compound Butter **MKT**

BONE-IN PORK CHOP
Herbed Stone Ground Mustard Glaze, Sage
Fingerling Potato, Pomegranate & Pear
Cabbage, Carrot Puree **MKT**

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

Ask about available gluten-free options

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

Mains

SOY TOGARASHI TROUT
Blistered Shishito, Campfire Shiitake,
Fingerling Potato, Green Beans, Crisped
Ginger, Serrano Pepper **29.95**

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

ZAATAR ROASTED CHICKEN
Chicken Halve, Singed Lemon, Roasted Pepper,
Heirloom Tomato, Chickpea, Zucchini,
Squash, Basil..... **27.95**

CONFIT DUCK LEG
Duck Confit, Smoked Gouda Creamed
Quinoa, Jalapeno, Corn, Crispy Okra..... **35.95**

VEGETABLE STIR FRY
Squash, Zucchini, Broccoli, Heirloom Carrots,
Shiitake, Button Mushrooms, Quinoa,
Soy Togarashi, Miso Butter **18.50**

Sandwiches

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

DUCK CONFIT WRAP
Charred Pork Belly, Confit Duck, Blistered
Shishito Pepper, Pickled Cucumber and
Jalapeño Slaw, Sweet BBQ, Pimento Cheese..... **17.95**

BLUE CHEESE BURGER*
8oz. Angus Patty, Blue Cheese, Tobacco Fried
Onions, House Pickle, Bacon Relish,
BBQ Sauce, Fried Egg **18.95**

PORK PATTY MELT
Pulled Pork, Candied Bacon, Charred Pork Belly,
Coleslaw, House Pickle, Pimento Cheese,
Cajun Aioli..... **18.95**

Sides

FRIED OKRA
Vidalia Onion Ranch..... **6.95**

PARMESAN CRUSTED CAULIFLOWER
Garlic, Herbs..... **7.95**

CHARRED BRUSSELS WITH PORK LARDON
Garlic, Lemon Zest, Honey Bourbon Reduction..... **7.95**

POTATO HASH CAKE
Caramelized Onion, Truffle Aioli..... **8.95**

LARGOS

DRINKS

Craft Cocktails

LARGORITA Tequila Reposado, Black Raspberry Liquor, Fresh Raspberry Purée, Lime Juice, Agave.....	14.95
THE EINSTEIN Tequila Blanco, Mint, Cilantro, Cucumber, Lime Juice, Soda Water.....	14.95
IMPRESSIONIST Butterfly Pea Blossom Empress Gin, Rose's Lime Juice, Lime Twist.....	13.95
STRAWBERRY FIELDS Organic Crop Vodka, Fresh Strawberry Purée, Strawberries, Agave, Spritz, Basil.....	13.95
TEQUILA LEMON DROP Tequila Blanco, Fresh Squeezed Lemon Juice, Limoncello, Sugar Rim	12.95
VENEZUELAN SIDECAR Venezuelan Santa Teresa Rum, Grand Marnier, Lemon Juice, Sugar Rim.....	14.95
MAPLE SMOKED OLD FASHION Bulleit Rye, Angostura Bitters, Rosemary Simple, Orange Peel, Maraschino Cherry	14.95

Beer

MODELO ESPECIAL, 12oz	5.95
COSMIK DEBRIS DOUBLE IPA, 12oz	6.95
JAI ALAI IPA, 12oz	6.95

Dancing Goats Premium Blend

ESPRESSO	4.95
CAPPUCCINO or LATTE	5.95
VANILLA LATTE	6.50
PREMIUM DRIP COFFEE	3.95

Wine List

Glass/Bottle

BUBBLES Cantine Maschio–Vineyards of Treviso, Italy	10.95
Jeio, Bisol Prosecco–Italy	60
Veuve Clicquot “Yellow Label”–Champagne, France.....	145
SAUVIGNON BLANC Mason Cellars “Pomelo”–California.....	9.95/34
Groth–Napa, California	15.95/55
Babich–New Zealand.....	13.95/48
CHARDONNAY Hess Select–Monterey County, California	9.95/35
Mer Soleil Silver (No Oak)–Monterey County, CA...	12.95/45
PINOT GRIGIO Santa Margherita–Italy.....	15.95/64
RIESLING St. Urbans–Hof Mosel, Germany.....	13.95/47
ROSÉ Rodney Strong–Healdsburg, California	12.95/45
PINOT NOIR Cherry Pie “Three Vineyards”–California.....	14.95/51
Benton Lane–Oregon.....	13.95/48
RED BLENDS Hedges “CMS”–Columbia Valley, Washington....	14.95/55
Bacon “Field Blend”–Central Coast, California...	12.95/45
CABERNET SAUVIGNON Clos Du Bois–Sonoma, California.....	15.95/55
Donati Family Vineyard–San Benito, California..	12.95/45
Vineyard 29 “CRU”–Napa, California	165
Adaptation–Napa, California.....	34.95/135
Cade “Howell Mountain”–Napa, California.....	245

PELLEGRINO SPARKLING WATER 33oz	5.95
CORKAGE FEE	15

After- Dinner Drinks

CHOCOLATE MARTINI Organic Crop Vodka, Godiva Chocolate Liquor, Five Farms Irish Cream, Cocoa Powder	13.95
CREAM AND COFFEE Five Farms Irish Cream, Kahlua, Espresso.....	9.95
GRAND MARNIER Delicious Orange and Cognac Liquor	9.95
SARPA DI POLI GRAPPA Sarpa di Poli Grappa	18.95