

AMERICAN SON

19 78

SECOND GENERATION

DINNER MENU

(SERVED FROM 4PM to 11PM)

BITES

Easter Egg Radishes (V / GF) _____ \$8

Whipped Radish Ash Butter | Maldon

Potato Croquette (V*) _____ \$8

Local Baby Arugula | Bottarga | Preserved Blood Orange

Charred Shishito (V* / GF) _____ \$10

Anchovy Aioli | Togarashi | Grilled Lemon

Wood-fired Smelts _____ \$12

Castelvetrano Olives | Lemon | Herbed Panko

Housemade Pickles (Vg / GF / W) _____ \$10

Housemade Ferments

Roasted Hen-of-the-Woods Mushrooms (V / GF) _____ \$8

Pickled Ramp Aioli

VEGETABLES

Tofu Gnocchi _____ \$28

White Miso Beurre Monte | Sweet Corn | Sunchoke | Chive | Sunchoke Chip

| Corn Shoots | Summer Truffle

Charred Summer Squash (Vg*) ----- \$18

Rooftop Herbs | Yogurt | Charcoal Crumble | Heirloom Cherry Tomato

Fairytale Eggplant (GF / Vg*) ----- \$16

Romesco | Charred Scallion Pistou | Scallion Ash Chevre | Pine Nuts

Charred Romaine Caesar (W / Vg*) ----- \$12

Shaved Grana Padano | Boquerones | Focaccia

SEAFOOD

Tilefish (GF) ----- \$26

Green Tomato | Chive-Bacon Dashi | Napa Cabbage | Bonito

Kampachi Crudo (GF) ----- \$22

Mirin Washed | Thai Chili Kosho | Sea Bean | Cantaloupe Consommé

| Toasted Rice Powder

Scallop ----- \$24

Carolina Gold Rice Grits | Smoked Tomato Nage | Pickled Red Pearl Onion

| Pickled Mustard Seed

Softshell Crab (GF) ----- \$22

Red Coconut Curry | Thai Basil | Cucumber | Peanut

MEATS

Beef Cheek (GF) _____ \$26

Anson Mills Perla Bianco | Wood Fired Rapini | Pearl Onions

| *Charred Peach*

Porcelet Duet (GF) _____ \$30

Confit Belly | Basted Loin | Cherry | Baby Fennel | 5 Spice Jus | Pistachio

Hudson Valley Duck Breast _____ \$28

Charred Plum | Maitake Mushroom | Onion Soubise | Bitter Greens | Farro

Verde

Green Circle Chicken _____ \$24

Braised Collards | Skillet Corn Bread | Hot Honey Jus | Pickled Baby Corn

LARGE FORMAT

Shenandoah Valley Lamb Leg Ssam ----- \$75

Butter Lettuce | Sides | Sauces

Roasted Whole Chicken (GF) ----- \$65

Black Vinegar Glazed Carrot | Jus

Bone-In Ribeye (GF) ----- \$145

Roasted Cipollini | Brussels Sprout | Preserved Ramp & Truffle Butter

Grilled Striped Bass ----- \$75

Papaya Salad | Thai Chili Nuoc Cham

Vegetable Tower (Vg / GF) ----- \$52

Assorted Seasonal Vegetables & Accoutrement