

# SEVERANCE HALL RESTAURANT



## APPETIZERS

### CRAB CAKE 16

Lump crab cake/ roasted garlic-lemon aioli/  
mixed greens/ red tobiko

### CALAMARI 15

Graham cracker/ citrus zest/ anchovy-caper aioli

### SPRING BRUSCHETTA 13

Pickled red onion/ pancetta/ English peas/ boursin

### ARTISAN CHEESE BOARD 16

Weekly cheeses/quince paste/  
wholegrain porter mustard/ crostini/ dried fruit  
Add cured meats: \$7

## SALADS

### WEDGE 11

Romaine/ crumbled blue/ bacon lardons/ blue cheese  
crema/ toasted pine nuts/ chives

### GRILLED CAESAR 10

Petite romaine/ asiago crisp/ herbed croutons/  
shaved asiago/ house-made Caesar dressing

### LOCAL GARDEN MIX 9

Strawberries/ candied almonds/ orange supremes/  
feta cheese/ aged balsamic vinaigrette

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.

## ENTRÉES

### BRAISED SHORT RIB STROGANOFF 29

Tagliatelle pasta/ wild mushroom ragout/ herbed crème  
fraiche

### LEMON TROUT ALMONDINE 27

Mediterranean salad/ lemon rice/ shaved red onion/ baby  
heirloom tomatoes/ green goddess

### VEAL MEATLOAF 28

Herb roasted redskin potatoes/ haricot vert/  
charred onion gravy

### CRISPY CHICKEN PAILLARD 28

Arugula/ blistered tomatoes/ fried capers/ lemon aioli/  
shaved red onion/ orchids

### PAPPARDELLE 25

Andouille sausage/ shaved fennel/ arugula/ ricotta/  
parmesan broth/ fine herbs

### VEGAN RISOTTO 24

Grilled seasonal vegetables/ spinach puree/ sautéed  
spinach/ olive oil

### BRAISED LAMB SHANK 33

Confit fingerlings/ brussel sprout leaves/ baby carrots/  
blistered tomatoes/ red wine pan jus

## DESSERTS

### SEASONAL CRÈME BRÛLÉE 9

### KEY LIME TART 10

### CHOCOLATE LAVA CAKE 10

### HOUSE-MADE BLONDIE 9