

ROUNDHOUSE

SNACKS & APPETIZERS

Wedge of Caesar Salad 17
baby gem lettuce, anchovy,
reggiano parmesan, crushed
croutons, olive tapenade (mgf)

PEI Mussels 23
curried coconut sauce, cilantro,
thai red chili, pickled red onions,
green onion, naan bread (mgf)

Spring Salad 18
mixed color carrot ribbons, baby
kale, clementines, cilantro, mint,
almonds, orange miso vinaigrette
(v, mve, gf)

Brussels Sprouts 17
sesame, nori seaweed,
sweet chili (v, ve, gf)

Grilled Octopus 25
cannellini beans, chorizo,
spinach, smoked paprika,
chorizo sauce (gf)

**Cambozola Blue Cheese
Crostiti 16**
bosc pear, onion jam, local
honey, crispy sage, red
watercress, apple cider
vinaigrette(v)

Jumbo Lump Crab Cakes 29
lemon remoulade, lemon confit,
pickled red onions, rainbow
micro greens

Potato Croquettes 16
gruyere, chives, toasted cashews,
aji sauce (v)

Warm Goat Cheese Brioche 20
windridge farms mushrooms,
three cheese fondue,
lingonberry (v)

Steamed Dumplings 17
chicken, lemongrass, cabbage
slaw, soy ginger

Deviled Eggs 16
candied bacon, pickled red
onion, chives (gf, mv)

Yellow Fin Tuna Tartar 22
avocado, crispy nori, rice paper,
sriracha remoulade,
yuzu pearls (gf)

Smoked Pork Tostado 19
confit tomato, corn tortilla,
jalapeño, chipotle remoulade,
chive cilantro oil

Burrata 20
golden kiwi purée, rosa radicchio,
frisee, baby arugula, balsamic
pearls, crostiti (mgf, v)

Lobster Tempura Lollipops 26
red watercress salad, orange
remoulade, chili crunch,
champagne vinaigrette

Warm Baguette 10
brushed with melted butter, sea
salt, extra virgin olive oil, pesto
(v, mve)

BURGERS & SANDWICHES

Buttermilk Crispy Chicken Sandwich 23
black pepper aioli, guacamole, bacon jam,
pepperjack cheese, crispy tots

Salmon Burger 25
ginger, scallions, wasabi mayo, kimchi,
french fries

Roundhouse Burger 24
boston lettuce, tomato, caramelized onion,
havarti, remoulade, french fries

Open Faced Flat Iron Steak Sandwich 27
baby arugula, brie du pommier, red onion jam,
chimichurri, casa bread, garlic truffle parmesan
fries

ENTRÉES

RH Mac n' Cheese
classic 18 (v)
cajun shrimp, corn, spinach, bread crumbs 26
wild mushroom, pickled red onion, green onions 23

Pan Roasted Duck Breast 39
spring vegetables, toasted rye berries,
orange gastrique

Gemelli Pasta 32
smoked chicken, thai red chili, tomato confit,
spinach, toasted pinenuts

Ramen 28
smoked pork, pork belly, chicken sausage, maitake
mushrooms, scallion, soy egg, bok choy, ginger
lemongrass broth

Pan Seared Faroe Island Salmon 36
red quinoa crust, israeli couscous, tomato, fava
beans, red onion, cucumber, curry, fish fume,
charred lemon

16oz Tomahawk Pork Chop 42
spaetzle, sauerkraut, bacon, caramelized onions,
red cabbage gel

Herb Roasted Atlantic Cod 36
ratatouille, roasted fingerlings, evoo (mgf)

Pennoni Pasta 32
lamb ragout, fennel, tomato, spinach,
rosemary ricotta

Braised Oxtail & Red Lentil Bowl 36
purple sweet potatoes, roasted parsnips, carrots,
mushrooms, charred pearl onions

Sauteed Colossal Shrimp 36
english pea risotto, yellow pea shoots, prosciutto di
parma, lemon zest (gf)

Roasted Organic French Breast Chicken 33
sweet potato, carrots, baby kale, chili pepper,
coconut lime leaf curry sauce (gf)

Steak Frites 48
12 oz black angus ny sirloin, french fries,
bordelaise sauce

Grilled Chilean Boneless 16oz Wagyu Ribeye 72
bacon jam, roasted sunchoke, sugar snap peas,
potato mille-feuille (gf)

please inform your server of any food allergies or special dietary requirements
(v) vegetarian, (ve) vegan, (gf) gluten free,
(mv) can be made vegetarian, (mve) can be made vegan, (mgf) can be made gluten free