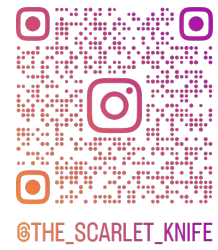


Now taking reservations for holiday parties.
 Have your next event here at the Scarlet Knife- showers, weddings, rehearsal dinners, business dinners and birthday celebrations.



@THE_SCARLET_KNIFE

LUNCH

September 9, 2023

SMALL PLATES

Parmesan Truffle Fries 16

Yucca fries, truffle oil, Parmesan cheese, pink Himalayan sea salt, garlic aioli

Bacon Wrapped Filet Tips 18

Tenderloin tips, apple smoked bacon, roasted cipollinis, Bayley Hazen blue cheese cream sauce

Fried Rock Shrimp Flatbread 18

Whipped feta, pickled vegetables, honey sriracha, frisée, house made crust

Lobster Mussels 25

Steamed PEI mussels, Maine lobster, spring leeks, lobster bisque, grilled baguette, GF

House Smoked Sea Scallops 18

Friseé arugula mix, cucumber, Peruvian peppers, cilantro, lemon vinaigrette

Fresh Shucked Oysters (six or twelve)

Bloody Mary cocktail sauce, mango mignonette

East Coast 18 / 32

West Coast 24 / 44

Charcuterie Board 24

Prosciutto, Schiacciata Piccante, Porchetta, Bayley Hazen Blue, Jasper Hill Farm Little Hosmer, Castelvetro olives, pickled shallots, Peruvian sweet peppers, bourbon onion jam, fresh crusty bread, Marcona almonds

Cheese Board 20

Jake's Gouda aged 6 months, Grafton Village cloth bound cave aged cheddar, Jasper Hill Farms Little Hosmer, bourbon onion jam, grapes, crackers

Mezze Platter 18

Baba Ganoush, Mahammara, Artichokes, pickled mushrooms, grapes, olives, assorted fresh vegetables house made naan bread, Vegan, GF available

SOUP & SALAD

House Caesar 14

Roasted garlic Caesar, ice cold romaine, croutons, toasted pine nuts, confit tomatoes, Parmesan tuile

Strawberry Spring Mix Salad 16

Forts Ferry Farm spring mix, fresh strawberries, R&G goat cheese, candied pistachios, roasted beets, strawberry vinaigrette, GF

Add 3 grilled shrimp 15

Add seared salmon 19

Add grilled chicken 9

Shrimp Corn Bisque 14

Grilled sweet corn, shrimp, chive oil

Roasted Wild Mushroom Onion Soup 12

Collar City Mushrooms, sherry, Gruyère, crouton

Paul Dimm **Executive Chef**

Carly Yezzo **Sous Chef**

Julia Aiello **Pastry Chef**

LARGE PLATES

Truffle Croque Monsieur 18

Smoked ham, Gruyère, Parmesan, truffle bechamel, country bread

Lobster Roll 27

Maine lobster, aioli, parker house bun, house cut fries

Tuna Wrap 19

Seared Ahi Tuna, cucumber, avocado, shredded lettuce, wasabi aioli, flour tortilla, poke dipping sauce, house cut fries

Eggplant Caprese Sandwich 17

Fried eggplant, kale pesto, fresh mozzarella, arugula, sliced tomato, ciabatta, house cut fries

Pastrami Melt 18

Peppered pastrami, melted Gruyère, miso mustard, house made pak dong, marble rye, house cut fries

USDA Prime Chuck Cheeseburger 18

Flame broiled, Grafton Village cave aged cheddar, charred leek aioli, lettuce, tomato, pretzel knot roll, house cut fries

Add ons

Bayley Hazen Blue 5

Caramelized onions 2

Sauteed mushrooms 2

Sliced avocado 4

Grilled Steak Sandwich 25

Prime sirloin, Collar City Mushrooms, caramelized onions, Jakes Aged Gouda, garlic aioli, ciabatta, house cut fries

Grilled Chicken Sandwich 17

Bacon bourbon tomato chutney, lettuce Jasper Hill Farm Whitney cheese, ciabatta, house cut fries

Sides

Duck fat Brussels sprouts 8

Truffle mac and cheese 12

Lobster mac and cheese 18

House cut French fries 6

Side salad 5

LIBATIONS

Kir Royale 15

Prosecco, crème de cassis

Bellini 14

Peach puree, Prosecco

Sparkling Sangria 15

Fruit, ginger, brandy, Prosecco

I Love You Ginny 16

Empress Gin, St. Germain, lemon, ginger

Carrot Old Fashioned 16

Buffalo Trace Bourbon, carrot, Angostura bitters

Blanco Spritz 14

Curamia Blanco, lime, honey, ginger, cucumber

Margarita: Sweet or Spicy

Scarlet Mango 17

Casamigos Blanco, lime, mango, Cointreau, pomegranate

Pineapple Express 14

Tanteo Jalapeño, Casamigos Mezcal, Triple Sec, lime, pineapple, honey, ginger, soda