

LYONSHARE

PUBLIC HOUSE

RAW BAR

SELECTION OF EAST COAST OYSTERS TRADITIONAL GARNISHES

6 OYSTERS \$18, 12 OYSTERS \$36

SMALL PLATE

BUTTER & BLUE BUTTERHEAD LETTUCES, MARINATED TOMATOES, BLUE CHEESE-BUTTERMILK DRESSING, BACON \$15

LOCAL LETTUCES CIDER SHALLOT VINAIGRETTE, LOCAL APPLES, TOASTED PUMPKIN SEEDS \$12

PENICILLIN CHICKEN, BROTH, VEGETABLES & MATZO BALLS \$14

VEGETABLE FRITTERS CRISPY HEN OF THE WOODS MUSHROOMS, BRUSSEL SPROUTS, CHILI SAUCE \$12

MAC & CHEESE THE BEACON BLEND, TUBE-TYPE NOODLES, TOASTED CRACKER CRUNCH \$13

MAINS

THE BURGER DRY AGED & CUSTOM BLENDED, AMERICAN CHEESE, RAW ONION,

TOASTED POTATO BUN WITH FRENCH FRIES, VINEGAR PICKLES \$24

HALF FRIED CHICKEN SHARP & CREAMY SLAW, BISCUITS, BUTTER AND HONEY \$29

MIXED GRAIN RISOTTO BUTTERNUT SQUASH, OLIVE OIL, LEMON, AND HERBS \$26

GOLDEN TILEFISH FRENCH LENTILS, BRUSSEL SPROUT SALAD, FRESH HERBS \$31

STEAKS

BUTCHER CUT 32 OZ PORTERHOUSE FOR TWO \$120

NY STRIP STEAK \$44

*ALL STEAKS ARE CHAR-GRILLED & SERVED WITH GARLIC CONFIT, STEAK BUTTER, BROWN SAUCE

SIDE DISHES \$12

CURRY CAULIFLOWER W/ WALNUT HERB DRESSING, BISCUITS, BUTTER & HONEY,

FRENCH FRIES, SAUTEED SPINACH & GARLIC, LYONSHARE MASHED POTATOES

SWEETS \$12

WARM CHOCOLATE-CHUNK COOKIE BAKED TO ORDER

APPLE TART SALTED CARAMEL, ICE CREAM

ROOT BEER FLOAT PROPRIETARY ROOT SYRUP & SODA, WHIPPED CREAM IN A FROSTED MUG

ICE CREAM ANY 2 SCOOPS FROM THE DAILY LIST

