

# Dear

RESTAURANT &  
BUTCHERY

## Charcuterie Boards

### House-Cured Meats

Coppa  
Bacon  
Salame di Manzo  
Mortadella

### Our Favorite Cheeses

Mimolette  
Capriole Juliana  
Point Reyes

### Tinned Goods

Chicken Liver Pâté | \$8  
Smoked Salmon | \$21  
Smoked Halibut | \$22

Parker House Rolls | \$8

## Starters

Clam Chowder | \$16  
potato, bacon, cream

Carrot Bisque | \$12  
carrot & potato tuile, lemon oil

Roothouse Green Salad | \$16  
toasted seed, green goddess dressing, heirloom lettuce

Winter Green & Citrus Salad | \$17  
kohlraabi, brussels sprouts, mandarin orange

Caesar Salad | \$15  
fried sourdough, white anchovy,  
grana padano, romaine

## Pasta

Lamb Bolognese Pappardelle | \$33  
fennel, grana padano, mint

Spaghetti alla Chitarra | \$24  
basil pesto, horseradish, walnut

Chicken Polpetti en Brodo | \$20  
gnochetti, tarragon, truffle

## Entrées

Duck Bangers & Mash | \$30  
sweet potato, foie gravy

Hot Italian Sausage | \$29  
pomodoro, fennel, percorino

Grilled Salmon | \$38  
red pepper, pine nuts, chickpea fries

Roasted Halibut | \$48  
romanesco, brown butter, lemon, caper berry

Pork Chop | \$29  
cottage ham-style, potato, carrot, peas

Rich Life Farm Grilled Mushroom | \$28  
creamy polenta, miso gravy

Roasted Chicken Cushion | \$36  
tarragon-truffle sausage, cassoulet

## Steaks

Served with herb salt & caramelized onions  
6-ounce Tenderloin | \$46  
8-ounce Club-cut New York strip | \$48  
8-ounce Ribeye | \$54

(+ bordelaise | \$4.50)  
(+ béarnaise | \$3)

## Seafood

Lobster Roll  
Maine Style | \$21/42  
Connecticut Style | \$15/30

Dear R&B Oyster | \$5  
apple, olive oil, white pepper

Raw Oyster | \$5  
cocktail, mignonette, lemon

Oyster Rockefeller | \$6  
spinach, parmesan, breadcrumb

## Sides

Fried Potatoes | \$5  
twice-cooked, chicken salt

Celery Root | \$9  
french curry, black pepper-honey

Cabbage Wedge | \$12  
hazelnut, bourbon, bacon

Fried Mushroom | \$14  
chili crunch, B&B pickles

Sweet Potato Mash | \$10  
olive oil, roasted garlic, sea salt

Polenta | \$8  
miso gravy

Cassoulet | \$12  
bacon, duck confit, white bean

## Sandwiches

Smoked Sirloin | \$28  
aioli, bbq, cheddar, fried onions

Dear Burger | \$25  
nana's pimento cheese, lettuce,  
caramelized onion, combat sauce

Porchetta | \$24  
giardiniera, lemon & roasted garlic  
aioli, arugula

Fried Chicken | \$20  
bread & butter pickles, hot maple

