

# Dear

RESTAURANT &  
BUTCHERY

## Charcuteries Boards

### House Meats

Speck Alto Adige  
Soppressata  
Salame di Manzo  
Mortadella

### Our Favorite Cheeses

Mimolette  
Mt Tam  
Julianna Capriole

### Tinned Goods

Smoked Halibut | \$18  
Smoked Salmon | \$18  
Pimento & Bacon Jam | \$10

## Starters

Asparagus Bisque | \$12  
tahini, sesame, creme fraiche

Romaine and Squash Blossom Salad | \$15  
toasted seed, green goddess dressing, roothouse aquaponics lettuce

Grilled Vegetable Tartine | \$17  
brioche, vanilla carrot puree, spring vegetables

Strawberry & Mache Salad | \$17  
benton's country ham, beaujolais vinegar

## Pasta

Lamb Bolognese Tagliatelle | \$36  
fennel, grana padano, mint

Spaghetti alla Chitarra | \$28  
basil pesto, horseradish, walnut

Spring Carbonara | \$34  
sugar snap pea, benton's country ham

Cavatelli Sardi | \$32  
pulled chicken, dandelion greens, toasted sunflower

## Entrées

Mett Bangers & Mash | \$32  
foie gras gravy, sweet potato mash

Hot Italian Sausage | \$30  
pomodoro, fennel, pecorino

Grilled Salmon | \$38  
grilled red bokchoy, green harissa,  
green plum, pickled mustard seeds

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

"Cottage Ham Style" Pork Chop | \$32  
potato, carrot, pea

Grilled Rich Life Mushrooms | \$28  
polenta, miso gravy

## Steaks

Served with herb salt & caramelized onion

6-ounce Filet Tenderloin | \$46  
10-ounce Delmonico Ribeye | \$54

(+ foie butter | \$4.50)

## Oysters

Dear R&B Oyster | \$5  
strawberry, verjus, marigold

Raw Oyster | \$5  
cocktail, mignonette, lemon

Oyster Rockefeller | \$6  
spinach, parmesan, breadcrumb

## Sides

Fried Fingerling Potatoes | \$14  
vadouvon curry, fleur de sel, pistou

White Sweet Potato Mash | \$11  
roasted garlic, olive oil

Polenta | \$9  
miso gravy

Fried Mushrooms | \$14  
kewpie, chili crunch, pickles

Braised Dandelion Greens | \$12  
pork and chicken stock

## Sandwiches

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

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

Beer Battered Tilapia | \$21  
anchovy herb tartar sauce,  
bibb lettuce

Fried Chicken | \$20  
bread and butter pickles,  
basil ranch, bibb lettuce

(+ thick-cut amish greenhouse  
tomato slice | \$1.00)

