

# CAST IRON BEFORE FIVE

## THE VERY BEGINNING

<b>CAST IRON CORN BREAD</b> fresh out of the oven in a cast iron pan topped with melted roasted chile butter	6.00
<b>DRESSED ARTISAN BREAD</b> locally made sourdough is scored deep, dressed with herb oil, parmesan, and fresh garlic, then baked	4.00

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## JUST STARTING OUT

<b>CALAMARI</b> strips of calamari breaded with seasoned panko and fried; served with spicy meyer lemon tartar sauce, and a garnish salad	9.50
<b>OYSTER SHOOTERS</b> 6 oysters with house made cocktail sauce, and fresh lemon; fortify your shooters with black pepper vodka \$4.00	9.00
<b>SAUSAGE MIXED GRILL</b> from Fairfield's own Schwarz Fine Sausage Co.; andouille, Louisiana hot, smoked bratwurst, and garlic sausages grilled; served with roasted garlic whole grain mustard	10.50
<b>ROCK SHRIMP &amp; CRAB CAKES</b> served with a mizuna and frisée salad with meyer lemon aioli	12.00

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## FROM THE GARDEN

<b>LOCAL GREENS SALAD</b> a colorful mix of artisan lettuce tossed in herb-balsamic vinaigrette, shallots, sliced tomatoes, and cucumbers	7.00
<b>WEDGE SALAD</b> crisp iceberg all dressed up with avocado, tomato, julienne carrots and chunky bleu cheese dressing	7.00
<b>CAESAR SALAD</b> hearts of romaine, mizuna, shaved parmesan, and croutons; add chicken breast \$3   add shrimp \$5	7.50
<b>CALIFORNIA COBB SALAD</b> mixed lettuce with diced tomatoes, black olives, sliced hardboiled egg, applewood smoked bacon, marinated and grilled chicken breast, avocado, and choice of dressing	11.50
<b>SOFTSHELL CRAB SALAD</b> softshell crab is lightly tempura battered and fried; served over butterlettuce and a napa cabbage 'chopped salad'. with tomato, cucumber, pickled radish, julienne carrots, and roasted forest mushrooms dressed in a ginger-sesame vinaigrette	13.75
<b>SEARED AHI TUNA SALAD</b> fresh sashimi grade yellow-fin tuna is lightly marinated and seared, served over a salad of spinach, arugula, persian cucumber, enoki mushrooms, and avocado; dressed with a 'yuzu' citrus vinaigrette	14.50

## TODAY'S SOUP

BOWL OF SOUP 5.00

CUP OF SOUP 3.00



# CAST IRON GRINDERS

served with choice of fries or fuji apple coleslaw

SHIRLEY'S TUNA MELT PANINI	8.75
premium line-caught albacore tuna salad with melted cheddar and tomatoes on grilled sour dough	
FRIED CHICKEN SANDWICH	9.00
all natural chicken packed with flavor and double-batter fried, topped with dressed greens and fresh herb aioli	
PULLED PORK SANDWICH	9.25
dry rubbed pork shoulder hickory smoked for 12 hours topped with coleslaw and crisp pickles	
PASTRAMI	10.75
house-cured and smoked brisket pastrami served with sliced pickles, garlic-horseradish cream, and swiss cheese on grilled rye bread	
FLAT IRON STEAK 'SANDWICH'	11.50
8 oz of tender, marinated flat iron steak is char-grilled and served open-faced on garlic bread	
ROAST BEEF MELT	11.00
thinly sliced slow-roasted angus prime rib served on toasted sliced sour dough with Swiss cheese, caramelized onions, and garlic-horseradish cream sauce	
THE PURIST BURGER	11.00
¾ pound ground chuck burger, well seasoned and grilled; topped with cheddar or Swiss cheese and roasted garlic mayo in a locally made kaiser roll	
WEST COAST BACON BURGER	11.00
½ pound chuck burger, well seasoned and grilled; topped with bacon, crispy lettuce, tomato, caramelized onions, and our bbq sauce; roasted garlic mayo and whole grain mustard served on the side; choice of cheddar or Swiss cheese	
SOFTSHELL CRAB SANDWICH	11.75
softshell crab is seasoned and fried in a light tempura batter and placed in a sweet roll with sliced pickles, herb aioli tomato, and market greens	

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## PASTA

CAPPELLINI POMODORO	11.00
angel hair pasta with sautéed tomatoes, garlic, basil, olive oil and parmesan cheese add grilled chicken \$3   add prawns \$5	
MAC & CHEESE	9.00
our version of this comfort food classic with smoked gouda, asiago, and ham	
PORTOBELLO RAVIOLI	14.00
portobello and porcini mushrooms encased in tender pasta and tossed in a light cream sauce of roasted black peppercorns, sautéed leek, and herbs; topped with pecorino cheese, truffle oil, and served with garlic bread	

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## ENTREÉS

JUMBO JAMBALAYA	15.00
shrimp, andouille, and chicken served in this delta classic over rice	
CHICKEN BREAST	14.50
8 oz of lemon-thyme brined chicken breast pan seared and served with pan jus, buttermilk mashed potatoes and seasonal vegetables	
CAST IRON MEATLOAF	13.50
buttermilk mashed potatoes topped with 9 oz of our famous bacon wrapped meatloaf and pan gravy	
"KALBI" KOREAN STYLE SHORT RIBS	12.75
thinly cut beef short ribs seasoned in our kalbi marinade and char-grilled; served with steamed rice, seasonal vegetables, and spicy napa cabbage slaw	

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## SIDES

REGULAR FRIES	3.00
SWEET POTATO FRIES	3.00
SMALL MAC & CHEESE	4.00
ADD A SMALL HOUSE SALAD OR CUP OF SOUP TO YOUR MEAL	3.00

18% Gratuity will be added to parties of 8 or more  
and only one check will be presented

