

SNACKS

CAULIFLOWER TEMPURA 13
umami chili glaze, cilantro + lime

DATES IN A BLANKET 10.
goat cheese, Nueskes bacon,
pink peppercorn honey

HOUSE FRENCH ONION DIP 9
wavy chips, honey ale onions, chives

APPETIZERS

BRUSSEL SPROUTS 11

tasso ham, honey, grana padano

CITRUS HUMMUS 12

roasted rainbow carrots, harissa glaze, broccolini pistou,
pepitas, crème fraîche, naan bread

CRISPY FRIED GREEN TOMATOES 12

pimento cheese, heirloom cherry tomatoes, pickled onion,
rocket greens, red-wine vinaigrette

FRIED CALAMARI 18

cherry peppers, herbs, corn flour + sweet basil dressing

STEAK TARTARE 18

prime steak, herbs, capers, french mustard, garlic aioli,
pecorino romano + wavy chips

GRILLED GULF SHRIMP 16

avocado, Florida orange, rocket greens, sweet basil dressing

PORK BELLY 14

sherry raisins, pistou, yellow corn grits

OCTOPUS 21

artichoke, potato, roasted red pepper, herbs, garlic aioli

OYSTERS ON THE HALF SHELL 3.00/3.50 ea

chilled, pear mignonette or broiled, maître di butter,
pecorino romano

LOBSTER MAC + CHEESE 21

three cheese mornay, orecchiette, brown butter crumb

BURRATA 16

marinated tomatoes, fresh herbs, sourdough

KNIFE AND FORK CAESAR 13

croutons, tomato, grana padano

THE DAN WEDGE 15

baby iceberg lettuce, Nueskes bacon, roasted
corn, tomato relish, cucumber, pickled egg + blue cheese
buttermilk dressing

MAINS

SHRIMP AND GRITS 31

gulf shrimp, calamari, tasso gravy, gouda-yellow corn grits

CRISPY RED SNAPPER 40

sweet potato andouille hash, asparagus, cider reduction

LOUP DE MAR 38

tomatoes, olives, pickled onion, arugula, parsnip velvet,
herbed salsa verde

TRUFFLE SACCHETTI 27

mascarpone, truffle, asparagus, wild mushrooms,
parmesan cream

LAMB PAPPARDELLE 29

sugo, peas, kale, rosemary, pappardelle, grana padano

CHICKEN FRANCESE 28

parmesan-herb chicken, crisp brussel sprouts, grits +
lemon pan sauce

SHORT RIBS 36

wild mushrooms, asparagus, lardons, truffle cream,
parsnip velvet

SCALLOPS 38

diver scallops, charred sweet corn, peas, mushrooms,
risotto + sweet basil

THE DAN BURGER 19

pimento cheese, Nueskes bacon, pickled onion, arugula

BAVETTE STEAK 40

herb salsa verde, artisan greens, parsnip velvet puree

PORK IBERICO 42

pluma loin, carrot puree, cherry pepper, crisp brussel
sprouts

DELMONICO 65

12 oz. dan sauce, artisan greens, parsnip velvet puree

SIDES

BRUSSEL SPROUTS 7

GOUDA GRITS 6

ASPARAGUS 8

POMME FRITES 6

HOUSE SALAD 8

CAESAR 8

SWEETS

BOURBON BREAD PUDDING PLANTAIN FOSTER 11
sauce, pecans + vanilla gelato

KEY LIME CHEESECAKE 10
strawberry meringue

GELATO 8
vanilla, chocolate, or salted caramel

Wi-Fi "The Dan"
Password: cottoncandy

for the convenience of larger groups, a 20% gratuity will be automatically included in the final bill for parties of eight or more

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.