

Daingerfield's

FINE DINING

Beginnings

Honey Butter Yeast Rolls 10
homemade rolls, whipped butter

Roasted Carolina Gold Oysters 24
ramp butter, fried saltines, lemon*

Wagyu Beef Rillettes 24
pickles, red wine dijon,
quail egg, brioche

Butter Poached Blue Crab Claws 24
herb butter, limas, mushrooms*

Seared Foie Gras 24
turnip mousseline, apple, chanterelle,
brioche, cider vinegar caramel

Herb Roasted Trout 19
smoked tomato, creamed peas*

Charcuterie & Cheese 32
traditional accompaniments

Greens

Little Gem Caesar 18
bacon, parmesan, tamari crumb

Southern Panzanella 19
cornbread croutons, country ham, burrata

Roasted Beets 20
brioche, brie, sunflower shoots, herb oil,
balsamic

Fish

Black Grouper 56
rosemary corn cream, local potatoes, asparagus,
wild mushrooms *

Pan Roasted Halibut 54
sweet potato, turnip & country ham, roasted
cauliflower-caper sauce*

Roasted Shrimp & Scallops 50
crispy saffron-chorizo paella rice, beans, baby
tomatoes, herb butter*

Meat & Game

Poulet Rouge 48
herb pomme puree, lemon roasted asparagus,
truffle jus*

Pork Ribeye Puttanesca 48
crisp polenta, garlicky broccoli rabe*

Grilled Elk Striploin 62
roasted farro, tomato marmalade, brussels*

Daingerfield Steaks
yukon potato puree, haricot vert, jus*

- 8oz Hanger 58
- 6oz Wagyu Ribeye 72
- 8oz Prime Tenderloin 72
- A-5 Japanese Wagyu Striploin 30 per oz
(3oz minimum cut)

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