

# HENDRIX

## CUISINE. COCKTAILS. ELEVATED

### Quick Bites

|                                                                                                           |           |
|-----------------------------------------------------------------------------------------------------------|-----------|
| <b>Smoked Nuts (v)</b> – pecans, cashews, pistachios, voodoo salt                                         | <b>5</b>  |
| <b>Deviled Egg (2 halves)</b> – glazed pork belly, Gochujang                                              | <b>4</b>  |
| <b>Smoked Salmon Rillettes</b> – house-smoked, trout roe, crispy wonton chips                             | <b>16</b> |
| <b>Blue Crab Hushpuppies</b> – Calabrian chili aioli                                                      | <b>15</b> |
| <b>Crispy Brussels Sprouts (v)</b> – honey garlic soy, lime, roasted cashews, green onions                | <b>8</b>  |
| <b>Oysters on the Half-Shell*^(6)-</b> (served raw) pomegranate mignonette, horseradish, Fresno hot sauce | <b>18</b> |

### Small Plates and Shareables

|                                                                                                                                                                           |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Summer Salad (v)</b> – FGF mixed lettuce, peaches, blueberries, pickled red onion, sweet corn, goat milk feta, basil-jalapeno vinaigrette                              | <b>16</b> |
| <b>Marinated Quail Caesar</b> – pan roasted quail breast, FGF Romaine, radicchio, buttered croutons, Forx Farm parmesan, classic Caesar dressing                          | <b>25</b> |
| <b>Herb Crusted Salmon Salad*^</b> – orzo, arugula, red onions, kalamata olives, Peruvian baby peppers heirloom cherry tomatoes, goat milk feta, spinach vinaigrette      | <b>25</b> |
| <b>Burrata (v)</b> – heirloom cherry tomatoes, roasted garlic, sour cherries, toasted pine nuts, basil, Calabrian chili oil, toasted bread                                | <b>19</b> |
| <b>Beef Tartare*^</b> – (served raw) grass-fed beef, roasted garlic-basil aioli, quail egg, toasted bread                                                                 | <b>18</b> |
| <b>Artisanal Cheeses (v)</b> – Manchego sheep's milk cheese, Asher bleu, Carolina Moon brie, Forx Farm Gouda, seasonal jams and pickles, toasted bread                    | <b>19</b> |
| <b>Steamed PEI Mussels</b> – Spanish Chorizo, blistered cherry tomatoes, Calabrian chilis, sweet onion, smoked breadcrumbs, white wine-garlic butter sauce, toasted bread | <b>18</b> |
| <b>Shimeji Mushroom Toast (v)</b> – toasted sourdough, black garlic mornay, reduced sherry                                                                                | <b>14</b> |
| <b>SC Shrimp</b> – roasted garlic, piquillo pepper cream, toasted bread                                                                                                   | <b>16</b> |
| <b>Heritage Pork Meatballs</b> – roasted peach and basil soubise, sweet and spicy pickled peppers                                                                         | <b>14</b> |
| <b>Hendrix BLT</b> – FGF lettuce, smoked bacon, heirloom tomatoes, basil aioli, house-made white bread.                                                                   | <b>15</b> |
| <b>Heirloom Tomato Burger</b> – Grass-fed beef, heirloom tomato, FGF romaine, provolone, caramelized shallots, pickled jalapeno aioli, sesame seed brioche bun            | <b>19</b> |
| <b>Spicy Lamb Naan</b> – ground lamb, spiced yogurt, FGF Romaine, gouda, chili crunch, mint, cilantro, house-made naan (limited quantity)                                 | <b>18</b> |
| <b>Cabbage Rolls</b> – ground grass-fed beef, sumac, fennel, tomato agrodolce                                                                                             | <b>14</b> |
| <b>Pan Roasted Lamb Chops*^ (2)</b> – baby spinach, shaved fennel, cucumber, pomegranate, mint-pistachio pesto, pomegranate labneh                                        | <b>20</b> |
| <b>Fried Bradford Okra</b> – cornmeal fried, pickled jalapeno and charred sweet corn relish, roasted tomato aioli                                                         | <b>12</b> |

### Main

|                                                                                                                                                                     |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Grass-Fed NY Strip*^</b> – caramelized onion and gouda stone-ground grits, flash fried Brussels sprouts giardiniera, salsa verde                                 | <b>39</b> |
| <b>Pan Seared Snapper</b> – roasted golden and red beets, baby carrots, pearl cous-cous, toasted almonds, citrus vinaigrette                                        | <b>37</b> |
| <b>Dirty Rice Stuffed Quail (2)</b> – smoked sweet potato puree, braised Bradford collard greens, Benton's bacon, crumbled cornbread, maple jus                     | <b>37</b> |
| <b>Grass-fed Ribeye*^ --</b> piquillo pepper cream, roasted cauliflower and broccoli, caramelized shallots, sunflower seeds, sumac, Espelette butter                | <b>51</b> |
| <b>Gobi 65 (v)</b> – spicy fried cauliflower, basmati rice, Kashmiri chili, red onion, raita                                                                        | <b>25</b> |
| <b>Apple Cider Glazed Pork Chop</b> – smashed fingerling potatoes, roasted broccolini, caramelized onions, brown butter vinaigrette                                 | <b>38</b> |
| <b>Thai Glazed Half Chicken</b> – summer squash, zucchini, heirloom cherry tomatoes, sweet onion, peanuts, Fresno peppers, fish sauce vinaigrette, Thai basil, mint | <b>35</b> |