



NINETEEN 57

BAR & RESTAURANT

SHARED PLATES

CRUDITÉS | 14

coal-roasted pistachio hummus | spring vegetables | artisan bread

DAILY OYSTERS | 23

6 oysters | raw or grilled

FIRE ROASTED ORGANIC ARTICHOKE | 15

shrimp dip | salt and vinegar chips

BROKEN ARROW RANCH SAUSAGE TASTING | 16

wild texas venison and wild boar sausage | spicy nectarine chutney | smoked onion mustard

SWEET POTATO RICOTTA AGNOLOTTI | 17

citrus brown butter | parmesan | bacon pistachios

SOUP & SALAD

BUTTERNUT SQUASH SOUP | 10

smoked bacon | green apple | brown butter

LITTLE GEM CAESAR | 11

grana padano | garlic breadcrumbs | anchovy dressing | cured yolk

EMBER ROASTED BEETS | 13

caramelized yogurt | arugula | orange | pistachio brittle | valdeon bleu

ORGANIC GREEN SALAD | 11

local strawberries | candied pecans | goat cheese raspberry vinaigrette

TRADITIONAL WOOD-FIRED COOKING

Our kitchen centers around a wood-burning grill and oven. We use fire, smoke, coals and embers to create dishes that reflect the best of the seasons. We still believe in the value of traditional, small-batch, craft cookery. We take the time to source each of our products and are committed to sustainable foodways and the best ingredients. We work with a community of passionate food producers, importers and makers to ensure a memorable experience. We hope that the restaurant is a vehicle between our patrons and producers that will foster a spirit of craftsmanship and conviviality within The Club at Rancharrah.

ENTRÉES

VERLASSO SALMON PASTRAMI | 31

rye gnocchi | braised red cabbage | dill crème fraiche | mustard

SEA BASS | 33

winter squash | apples | smoked bacon | black kale organic apple cider

BEEF TENDERLOIN | 47

chanterelle mushrooms | romanesco | madeira | watercress

GRILLED NIMAN RANCH PORK CHOP | 30

tomato stuffed eggplant | bloomsdale spinach | preserved lemon oil | smoked eggplant puree

FIG & GOAT CHEESE RAVIOLI | 28

tuscan kale | house cured pancetta | arugula pesto

TASTING OF LOCAL VEGETABLES | 26

green chickpea hummus | lion's mane mushrooms | parmesan sunflower seed risotto

LOCAL ORGANIC CHICKEN | 31

breast, thigh & smoked sausage | chanterelle mushrooms roasted corn | alabama white bbq sauce

RANCHARRAH WOOD FIRE BURGER | 14

aged cheddar | lettuce | tomato | onion | pickles rancharrah sauce | fries

SIDES

ROASTED CANDIED YAMS | 9

pecans | parmesan

CRISPY MARBLE POTATOES | 9

aji amarillo aioli | cotija | cilantro

CRISPY BRUSSELS SPROUTS | 10

honey aioli | brown bread croutons

POTATO PURÉE | 8

local organic potatoes | parmesan | chives

A 20 percent service charge will be added to all meals. Thank you for supporting our service staff! Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne disease, especially if you have certain medical conditions.