



# CARPENTERS HALL FAMILY STYLE MENU



FOR GROUPS OF 6+ GUESTS

## STARTERS

CHOOSE 2  
CHOOSE 3 + \$10 PER GUEST

### CRISP GEM LETTUCE SALAD

pickled onion ranch, avocado,  
toasted "bird seed"

### HUSH PUPPIES ELOTES STYLE

grilled corn, pickled pepper  
mayo, cotija, kettle corn powder

### BEEF TARTARE \*

pickled mustard seed mayo,  
bottarga, grilled sourdough

### SPICY CAESAR SALAD \*

collard greens, garlic crumbs,  
white anchovy dressing

### SHISHITO PEPPERS

coffee mayo, fennel seed dukkah

### SMOKED PARTY WING

white alabama BBQ sauce,  
pickled okra

### DEVILED EGGS

crispy & smoked, pimentón  
mayo, fresh herb salad

### FENNEL & ENDIVE SALAD

smoky peanuts, medjool  
dates, clothbound cheddar,  
fennel vinaigrette

### LOADED CRISPY POTATOES

grilled green onion tahini, red wine  
vinaigrette, bulgarian feta, dill



## ENTRÉES

CHOOSE 2  
CHOOSE 3 + \$10 PER GUEST

### BRICK CHICKEN

crispy skin, maple hot sauce  
butter, mustard frills, citrus

### STEAK CUT BURGER \*

two 3oz smash patties, pickle,  
white onion, smash sauce, & fries

### IDAHO TROUT PECADINE

toasted local pecans, pole  
beans, brown butter, lemon

### RICOTTA DUMPLING GNUDI

smoky tomato sugo, pork belly,  
roasted corn, hoja santa

### PORK SCHNITZEL \*

warm potato salad, caviar,  
smoky dijonaise

### STEAK FRITES \*

koji rubbed hanger steak,  
Hall fries, salsa verde



## DESSERT

CHOOSE 2  
CHOCOLATE CAKE  
CARROT CAKE  
PUMPKIN PIE



\$45 PER GUEST AND 20% SERVICE CHARGE, + APPLICABLE TAXES

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk  
of foodborne illness, especially if you have  
certain medical condition.