AMELIA'S

FALL MENU 2025

STARTERS & SHARED PLATES

-PARKER HOUSE ROLLS **9**-

Black Garlic-Thyme Butter

-HUMMUS & FLATBREAD **14**-

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-SLOW ROASTED CARROTS (GF) **15**-

Brie & Onion Fondue, Chimichurri, Almonds, Red Onion

-BUTTERNUT SQUASH FRITTERS **14**-

Pumpkin Seed Agrodolce, Yuzu-Garlic Aioli

-SWEET POTATO CANNELLONI **19**-

Lump Crab, Apple, Gruyere, Toasted Pecan

-SHRIMP & GRITS **16**-

Roasted Shrimp, Crispy Grit Cakes, Burnt Carrot Mojo, Brown Butter Vinaigrette, Horseradish

-*ATLANTIC SALMON CRUDO **17**-

Cilantro-Coconut Milk Emulsion, Yuzu, Salsa Macha, Fried Leeks

-CHARRED SPANISH OCTOPUS (GF) **25**-

Duck Chorizo, Fingerling Potato, Frisee, Carrot-Ginger Hot Sauce

APPLE CIDER BRAISED PORK BELLY (GF) **19**-

Brussel Sprout Baba Ghanoush, Red Cabbage, Pickled Apple, Parsley, Mustard Oil

-*PHO SPICED BEEF TARTAR **22**-

Ginger, Lime, Fish Sauce, Quail Egg, Rice Paper Cracker

-WOOD FIRED EMPANADAS **14**-

Ground Beef, Root Vegetables, Smoked Mozzarella, Garlic Aioli

SALADS

-BUTTERHEAD LETTUCE & CHICORIES (GF) **14**-

Roasted Acorn Squash, Pistachio, Orange Zest, Caramelized Pear Vinaigrette

-LEMONY KALE SALAD (GF) **12**-

Grana Padano, Lemon, Olive Oil, Pine Nuts

-FRIED BRUSSEL SPROUTS PANZANELLA **16**

Cornbread, Bacon, Pickled Pomegranate Seed, Smoked Gouda, Buttermilk-Peppercorn Vinaigrette

-WOOD OVEN ROASTED BEETS (GF) **16**-

Pistachio-Basil Pesto, Goat Cheese, Orange, Maple-Walnut Brittle, Bulls Blood Greens

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

AMELIA'S

ENTREES

-*WOOD GRILLED TOMAHAWK RIBEYE FOR TWO **160**-

Tallow Fried Sweet Potato, Braised Red Cabbage, Chimichurri, Bordelaise

(Allow 45 Minutes to Medium Rare)

–-ROASTED SEA SCALLOPS (GF) **44**-

Curried Butternut Puree, Harissa Roasted Cauliflower, Lemon Crème Fraiche

-*CAMPFIRE ATLANTIC SALMON (GF) **37**-

Coconut Braised Collard Greens, Chanterelles, Pickled Mustard Seeds

-HAND CUT PAPPARDELLE **37**-

Pumpkin Carbonara, Guanciale, Sage, Grana Padano

-DUCK CONFIT & RICOTTA RAVIOLI **45**-

Chanterelles, Sun Dried Cherry, Chicken Glace, Shaved Foie Gras

-BUTTERMILK FRIED QUAIL **38**-

Warm Potato Salad, Candied Bacon, Fig Mostarda, Quail Egg Gribiche, Madeira Jus

-BAROLO BRAISED BEEF SHORT RIB **52**-

Cauliflower Puree, Confit Shallot, Root Vegetable Hash, Duck Fat Streusel

-*CHERRY BLOSSOM SHOYU & JUNIPER BRINED NEW ZEALAND RED DEER **65**-

Parsnip, Chanterelles, Sour Cherry Granola, Chocolate-Chili Jus

-*8 OZ WOOD GRILLED FILET MIGNON (GF) **60**-

Maple Dijon Glazed Carrots, Herb Roasted Bliss Potato, Bordelaise

–FORAGER 2023 | *Cabernet Sauvignon* | Oakville, Napa Valley, CA....**18 gl**

DESSERTS

APPLE CRISP

Ginger, Cinnamon, Oat Crumble, Vanilla Ice-Cream ***-14 -***

DARK CHOCOLATE BREAD PUDDING

Brioche, Bourbon-Chocolate Anglaise, Pepitas ***-14 -***

BANANAS FOSTER **GF*

*Cacao Rum, Crème de Banana, Vanilla Ice Cream, Walnuts-**11 -***

ORANGE PHYLLO CAKE

Kataifi, Pineapple Miso Ice-Cream, Orange Syrup ***- 13 -***

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5% Kitchen Service Charge will be added to your bill