

Dinner



Menu

Salads & Soups

Chinese Chopped Salad  
Peanuts, Clementines, Cabbage, Carrot XO Dressing (v)  
15

Romaine Endive Salad  
Feta, Preserved Lemon, Caesar Dressing  
15

Wedge Salad  
Beefsteak Tomato, Cucumber, Bacon, Blue Cheese (gf)  
16

Lobster Bisque  
Black Truffle Dumplings, Herb Cream  
16

Tomato Florentine Soup  
Orzo Spinach Pasta, Parmesan, Basil (v)  
15

Appetizers

H&A Steak Tartare\*  
Smoked Mushrooms, Parmesan, Sourdough  
17

Braised Meatballs  
Polenta, Tomato Ragu, House "Boursin"  
17

P.E.I. Mussels\*  
Cioppino Broth, Shishitos, Cilantro (gf)  
19

Popcorn Chicken  
Country Gravy, Collard Greens, Pickled Okra  
18

Carrot Cashew Dip  
Smoked Beet, Chili Raisin Tahini, Pita (vegan)  
16

Entrees

Hickory Grilled Salmon\*  
Spanish Chorizo, Sweet Potato Hash,  
Spinach, Parsnip (gf)  
32

Braised Short Ribs  
Cheddar Polenta, Broccolini,  
Smoked Tomato, Horseradish (gf)  
33

Colorado Lamb Shank  
Farrotto, Feta, Snap Peas  
Pepper Jam  
34

Double Double Burger\*  
Fancy Sauce, Relish  
American Cheese, Fries  
19

Chicken & Dumplings  
Buttermilk, Country Ham,  
Nashville Hot Oil, Shallots  
27

Bourbon & Coke Pork Chop\*  
Sweet Potato, Pecan, Celery Root,  
Gouda (gf)  
32

Bison Bolognese  
Cavatelli, Burrata, "Charc" Butter

Butternut Squash Schnitzel  
Roasted Cabbage, Spaetzle,  
Beet Bordelaise (v)  
25

Cajun BBQ Shrimp\*  
Crab Squash Tortellinis, Cauliflower,  
Asparagus, Dirty Rice  
34

Hanger Steak Frites\*  
Chimichurri, Watercress  
Triple Cooked Fries (gf)  
32

Steaks

Served with our H&A Steak Sauce

6 oz. Filet Mignon\* 35

8 oz. NY Strip Loin\* 32

16 oz. Ribeye\* 48

Twice Baked Mac & Cheese Cheddar, Bacon, Scallions	6	Crispy Brussels Sprouts (gf, v) Smoked Cherry, Hazelnut, Gorgonzola	7	Herb Chimichurri (gf, vegan) Basil, Horseradish	4
Triple Cooked Fries (gf, vegan) Fine Herbs	5	Grilled Asparagus (gf, vegan) Tomato Jam, Salsa Verde	7	Au Poivre Rye, Green Peppercorns	5
Mash Potatoes (gf, v) Butter, Butter, More Butter	5	Charred Baby Carrots (gf, v)		Blue Cheese Butter (gf, v) Red Wine, Shallots	

**\*\*At Hickory & Ash, we automatically charge a gratuity of 20% to all parties of 6 or more guests**

*\*Please note, any menu items marked with an asterisk (\*) may contain raw food products.*

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



# Beverage

# Menu

## Specialty Cocktails

### **The Mayor**

Four Roses Bourbon, Bing Cherry  
Hickory Smoked Bitters  
15

### **H&A Seltzer**

Vodka, Hibiscus, Ginger  
10

### **Elote Camote**

Vago Elote Mezcal, Campari,  
Sweet Potato, Chipotle  
16

### **The Harvest**

Barr Hill Gin, Beet, Grapefruit,  
Pomegranate, Rhubarb  
16

### **The Billie Holiday**

Probitas Rum, Allspice Dram,  
Passionfruit, Amaretto  
16

### **Stem & Crown**

Law's Rye Whiskey, Aperol,  
Poblano, Pineapple  
16

### **Royal Street**

Laws Rye, Benedictine, Absinthe,  
Peychaud's, Barrel Aged Maple  
16

### **Rotating Cocktail Special**

Ask your server for details.  
14

## Wine by the Glass



## Wine by the Bottle



## Seasonal Beer Selections



## Dessert Menu



## Kids Menu



<u>NA Beverages</u>		<u>Coffee &amp; Espresso</u>	
Coke	4	Coffee	4
Diet Coke	4	Hot Tea	4
Sprite	4	Espresso	6
Dr. Pepper	4	Double Shot	7
Green Tea	4	Latte	5
Lemonade	4	Cappuccino	5
San Pellegrino 1L	7	Americano	5
Fiji 1L	6		