



Dinner Menu

Vegetables & Such

- Vegetable Carpaccio . . . . . 8
Shaved veggies, caper, lemon, Parmesan
Roasted Beets . . . . . 9
House ricotta, pomegranate, walnuts
Kale Caesar . . . . . 7
Crispy chicken skin, lemon, sourdough crouton
Fritto Misto . . . . . 6
Market veggies, herb aioli
Roasted Brussels Sprouts . . . . . 8
Bacon, Stilton, walnuts
Grilled Scallions . . . . . 7
Romesco sauce
Sweet Potato Ravioli . . . . . 12
Brown butter, sage, pecans
Roasted Cauliflower . . . . . 8
Tahini, lemon, cilantro, pickled peppers
Squash Flatbread . . . . . 12
Roasted squash, mushroom, mozzarella
Polenta al Forno . . . . . 14
Tomato porcini sauce, fontina, arugula

Housemade bread and butter are available upon request.

Meat & Fish

- Oysters (Half Dozen) . . . . . 18
On the half shell, mignonette
Tuna Crudo . . . . . 18
Blood orange, radish, lemon oil
Beef Tartare . . . . . 14
Grilled bread, quail egg, herb salad
Charred Octopus . . . . . 14
Fennel, citrus, olive, saffron
Mussels . . . . . 12
Chorizo, cilantro, lime, white beans, grilled bread
Squid Ink Chittara . . . . . 14
Tomato, saffron, chili, bread crumbs
Duck Sausage . . . . . 16
Brussels sprouts salad, persimmon, fish sauce, fried shallot
Lamb Meatballs . . . . . 15
Tomato, yogurt, olive, mint
Grilled Quail . . . . . 16
Chestnut puree, radicchio, pickled cranberries
Celery Root Agnolotti . . . . . 16
Short rib ragu, mushroom conserva
Shrimp a la Plancha . . . . . 14
Grits, chow chow
Whole Grilled Trout . . . . . 28
Fennel, fingerling potatoes, salsa verde
Pork Shoulder Confit . . . . . 20
Spaetzle, cabbage, apple mostarda
Steak Frites . . . . . 20
Hanger steak, bitter greens, shallot butter

Beverages

- Bottled Sodas . . . . . 4
Mexican Coke, Abita Root Beer
Iced Tea or Diet Coke . . . . . 2
Anthology Coffee . . . . . 4
La Esperanza Caturra, Guatemala
Espresso / Cappuccino . . . . . 3 / 4
La Esperanza Caturra, Guatemala
Joseph Wesley Teas . . . . . 3
Dian Hong Congfu (black) or Da Hong Pao (oolong)

Dessert

- Cheese Plate . . . . . Varies
Choice of 1, 2, or 3 w/ house crisps and preserves
Pear Frangipane . . . . . 9
Toasted almonds, brown sugar cream
Fruit, Nut & Spice Sundae . . . . . 7
Brandy caramel sauce, brown butter ice cream
Dark Chocolate Pot de Creme . . . . . 10
Honeyed creme fraiche, caramelized white chocolate
Pain d'Epices . . . . . 8
Salted caramel sauce, fire-roasted apples
Ice Cream . . . . . 6
Vanilla or Brown butter
Sorbet . . . . . 6
Spiced fruit, Pineapple, or Chocolate

Selden Standard is grateful to work with the following farms and producers

- Bald Mountain Mushrooms • Cinzori Farms • Double L Farms • Food Field • Full Circle Lamb Farm • Guernsey Dairy • Holtz Farms
Idyll Farms • Mindo Chocolate • Recovery Park • Tantre Farms • Westwind Milling

A Brief Word from the Government
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.