



from the raw bar

Oysters | Half Dozen 20 / Full Dozen 38 | mignonette, smoked cocktail sauce, lemon
Caviar Oyster | 9ea compressed melon, crème fraîche, american sturgeon caviar, chervil
Tuna Tartare | 23 ponzu, avocado, miso, scallion, chili, sesame, taro root chips

cold

Arugula Salad | 16 fennel, citrus, goat cheese, pistachio, citrus vinaigrette
Chicory Salad | 17 frisée, endive, radicchio, pear, bay blue cheese, candied walnuts, honey-lemon vinaigrette
Stone Fruit Toast | 17 brioche, brie, prosciutto, balsamic, almond, thai basil
Cheese Plate | 24 candied nuts, fruit preserves, toast, honey

hot

Popovers | 10 beef drippings, honey-garlic butter
Squash Bisque | 16 lime, red curry, coconut, thai basil, mint, cilantro, pepitas
Duck French Onion Soup | 19 confit duck, duck fat crouton, gruyère, chives
Niman Ranch Pork Belly | 20 sugar plums, cashews, pickled peppers, hot honey, miso vinaigrette, herbs
Fried Brussels Sprouts | 18 parmesan, za'atar, caesar
Grilled Sweet Potatoes | 18 labneh, harissa, chermoula, walnuts, mint, cilantro

pasta

Mushroom Campanelle | 34 spinach, leeks, parmesan cream
Radiatori Bolognese | 36 ragu of pork, beef & lamb, tomato, parmesan, oregano

main plates

Grilled Salmon | 37 miso glaze, okinawan sweet potato purée, bok choy, shiitaki mushrooms, sesame, pepitas
Pork Osso Bucco | 34 Marsh Hen Mill Grits, brown butter brussels, bacon breadcrumbs, citrus fennel salad
Shawarma-Spiced Dew Drop Cabbage | 32 lentils, tahini, sheep milk feta, pickled rhubarb salad, herbs
Brandt Flat Iron Steak Frites | 42 sweet onion purée, chimichurri, mixed greens, mushroom, onions, truffle vinaigrette
Wood-Grilled Half Giannone Chicken | 34 mashed potato, chicken jus, delicata, carrots, onion, turnip
Ledger Double Burger | 23 special sauce, american cheese, pickles, lettuce, sesame seed bun, onion, fries
smashed Brandt beef patties - served pink or no pink

Chef/Owner Matthew O'Neil  **Executive Chef** Daniel Gursha
Pastry Chef Erin Barry

LEDGER'S 3% KITCHEN APPRECIATION AND EDUCATION PROGRAM

THIS 3% FEE, APPLIED TO EACH BILL, ALLOWS OUR KITCHEN STAFF TO SHARE IN THE SUCCESS OF THE RESTAURANT AND CREATES A BETTER GUEST EXPERIENCE. IT HELPS US ATTRACT AND DEVELOP TOP TALENT, FOSTERS TEAMWORK, REWARDS CONSISTENCY, ENCOURAGES CREATIVITY, AND ELEVATES THE EXPECTATIONS OF OUR ENTIRE STAFF. WE HOPE YOU FEEL ITS POSITIVE IMPACT EVERY TIME YOU DINE WITH US. MORE INFORMATION CAN BE FOUND ON THE INSERT OF OUR CHECK PRESENTER.

CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS.