



LUNCH

SMALL PLATES

Cacio e Pepe 14

Ricotta Gnudi / Pecorino Romano / Three Pepper

Fried Rice 26

Shrimp / Wagyu Pastrami / Kimchi Mayo / Green Onion

Poached Apples 15

Fennel / Arugula / Pecan Brittle / Asher Blue / Maple Vin

Duck Bolognese 18

Casarecce / Pecorino / Portobello

Pimento Cheese 12

Boursin / Goat Cheese / Cheddar / Pork Skins / Scallion

Deviled Eggs 10

Lusty Monk / Bacon / Pork Skin / Chive

BIG PLATES

Hanger Steak* 28

Pomme Frites / Arugula / Parma

Pork Cheeks 24

Rice Grits / Collards + Smoked Ham / Lemon / Chive

Shrimp + Clam Purloo 28

Tasso Ham / Peppers / Carolina Gold / Tomato

Spicy Chicken Sandwich 16

Bibb / Ranch / Pickle / Hot Sauce

Brisket Burger* 22

Cheddar / 247 Sauce / Bacon Jam / Pickle / Frites

PIZZAS

Margherita 16

Alta Cucina / Fior de Latte / Pecorino / Basil

Bianco 18

*Goat Cheese / Boursin / Vincotto /
Garlic / Mushroom / Madeira*

Duck Pastrami 17

*Everything Spice / Mozzarella /
Garlic / Arugula / Mustard Seed*

Pepperoni 18

*Calabrese Salami / Pepperoncini /
Tapenade / Cherry Pepper Sofrito*

Executive Chef - Ashley Moser Chef de Cuisine - Daniel Murray Sous Chef - Benjamin Real

CYPRESS HALL

KITCHEN + BAR



*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We kindly ask to limit menu item modifications to accomodate dietary restrictions or allergies only.

If you use a credit card, we will charge an additional fee 3 % to help offset processing cost. This amount is not more than what we pay in fees. We do not surcharge debit cards.