LUNCH

SMALL PLATES

PASTAS

Cacio e Pepe 14
Ricotta Gnudi / Pecorino Romano / Three Pepper

Steak Poblanas* 20
Corn / Ricotta Salata / Casarecce / Chicharrones / Crema

Gnocchetti Puttanesca 18
Shrimp / Sungold Tomato / Basil / Caper / Olive / Kimchi

Deviled Eggs 10
Lusty Monk / Bacon / Pork Skin / Chive

Pimento Cheese 12
Boursin / Goat Cheese / Cheddar / Pork Skins / Scallion

Grilled Peaches 22
Burrata / Thai Basil / XO Sauce / Tomato / Chevre Cornbread

BIG PLATES

Hanger Steak* 28
Pomme Frites / Arugula / Parma

Pork Cheeks 22
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 15
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.