



# LUNCH

## SMALL PLATES

Cacio e Pepe 14

*Ricotta Gnudi / Pecorino Romano / Three Pepper*

Fried Rice 26

*Shrimp / Wagyu Pastrami / Kimchi Mayo / Green Onion*

Grilled Peaches 22

*Burrata / Thai Basil / XO Sauce / Tomato / Chevre Cornbread*

Steak Poblanas\* 20

*Corn / Ricotta Salata / Casarecce / Chicharrones / Crema*

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 accommodate 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.