



DINNER

SMALL PLATES

Cacio e Pepe 14

Ricotta Gnudi / Pecorino Romano / Three Pepper

Fried Rice 26

Shrimp / Wagyu Pastrami / Kimchi Mayo / Green Onion

Duck Bolognese 18

Casarecce / Pecorino / Portobello

Seashore Oysters* 18

Watermelon + Lemon Granita

Deviled Eggs 10

Lusty Monk / Bacon / Pork Skin / Chive

Pimento Cheese 12

Boursin / Goat Cheese / Cheddar / Pork Skins / Scallion

Poached Apples 15

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

Lighthouse Shoal Oysters* 18

Corn Souffle / Sunflower Dukkah

BIG PLATES

Brisket Burger* 22

Cheddar / 247 Sauce / Bacon Jam / Pickles / Frites

Pork Cheeks 30

*Collard Greens / Tidewater Grain Co. Rice Middlins /
Lemon + Chive*

Seared Tuna* 38

Parsnip / Bok Choy / Pancetta / Coconut + Cashew Satay

Branzino 30

Maple / Miso / Sweet Potato / Green Bean / Almond

Hanger Steak* 42

*Butternut Vichyssoise / Mushroom Au Poivre /
Potato / Asher Blue*

Red Snapper 44

Shrimp / Clam / Sausage / Tomato / Potato / Corn

Poulet Rouge 32

Butter Chicken / Cashew / Raita

PIZZAS

Margherita 16

Alta Cucina / Fior de Latte / Pecorino / Basil

Duck Pastrami 17

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

Bianco 18

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

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.