



THE
KEEP
 KITCHEN & LIQUOR BAR



STARTERS

CHARCUTERIE 26.

local and imported cheeses, meats, nuts,
honey, pickles, mustard, jam

FRENCH ONION SOUP 9.

gruyere, baguette

VEGETABLE DUMPLINGS 12.

handmade, miso/sake broth

SHRIMP COCKTAIL (GF) 19.

four oversized shrimp, signature cocktail sauce

BRUSSELS SPROUTS (GF) 12.

bacon, local honey, feta

SPREADS & BREADS 14.

rotating spread trio, rustic breads

FALAFEL (V) 14.

naan, cucumber avocado dip

MAINS

STEAK FRITES 30.

bordelaise, truffle aioli, hand-cut parmesan fries

JUJEH KABAB 26.

chicken kababs, saffron rice, maast yogurt, sabzi

CAULIFLOWER SATAY (GF, V) 22.

cauliflower, mushrooms, lentils, raita

8oz FILET (GF) 49.

bordelaise, asparagus, hasselback potato with crisped pancetta

DAY BOAT MKT.

today's catch, curated seasonal accoutrements

SHRIMP LINGUINI 32.

bacon, sweet pea, mushroom, smoked crème au vin blanc

SHORT RIB 34.

gouda mac, spinach, horseradish emulsion

PORK CHOP 36.

house-brined, bacon jam, corn bread, collard greens

SEA SCALLOPS (GF) 32.

broiled, champagne beurre blanc, local sprouts,
spring pea risotto

GREENS

+chicken 7. +salmon 9.

THE KEEP SALAD (GF, V) 12.

fresh greens, berries, cherry vinaigrette

BEET SALAD (GF, V) 13.

arugula, goat cheese, citrus vinaigrette,
cipollini onion

KALE SALAD (GF, V) 12.

grapes, lemon vinaigrette, pistachios

CHINOIS SALAD (V) 12.

chopped salad, nuts, sesame soy vinaigrette

