



from the raw bar

Oysters | Half Dozen 20 / Full Dozen 38 | mignonette, smoked cocktail sauce, lemon

Caviar Oyster | 9ea plum, crème fraîche, american sturgeon caviar

Tuna Tartare | 22 ponzu, avocado, miso, scallion, chili, sesame, taro root chips

cold

Strawberry-Arugula Salad | 16 strawberries, arugula, goat cheese, walnuts, meyer lemon vinaigrette

Summer Gem Salad | 17 heirloom tomato, cucumber, corn, avocado, onion strings, peppercorn ranch

Melon-Prosciutto Salad | 19 cucumber, pistachio, burrata, peach balsamic vinaigrette

Marsala Chicken Liver Mousse | 16 pain de mie toast, pickled mustard seeds, mushroom, herbs

Cheese Plate | 24 candied nuts, fruit preserves, toast, honey

Watermelon & Yellow Tomato Gazpacho | 16 cucumber, red onion, herbs

hot

Popovers | 9 beef drippings, green goddess butter

Niman Ranch Pork Belly | 19 green strawberries, cashews, fermented peppers, hot honey, miso vinaigrette

Soy-Ginger Pork Ribs | 19 plum, scallion, cilantro, hoisin, peanuts, chili threads

Fried Brussels Sprouts | 17 parmesan, za'atar, caesar

Grilled Beets | 18 labneh, dukkah, feta, cara cara, pomegranate molasses

pasta

Mushroom Campanelle | 32 spinach, leeks, parmesan cream

Radiatori Bolognese | 34 ragu of pork, beef & lamb, tomato, parmesan, oregano

main plates

Grilled Salmon | 35 miso glaze, okinawan sweet potato purée, bok choy, shiitaki mushrooms, sesame, pepitas

Smoked Long Island Duck Breast | 40 cherries, chai parsnip purée, snap peas, frisée & confit salad, hazelnuts

Brandt Flat Iron Steak | 40 sweet onion purée, chimichurri, zucchini, greens beans, tomato, fingerling potatoes

Cauliflower Al Pastor | 30 rice, black beans, haricot vert, corn and pineapple salsa, queso fresco, cilantro

Wood-Grilled Half Giannone Chicken | 32 mashed potato, chicken jus, sweet corn succotash

Ledger Double Burger | 23 special sauce, american cheese, pickles, lettuce, sesame seed bun, onion, fries
smashed Brandt beef patties - served pink or no pink

Chef/Owner Matthew O'Neil  **Executive Chef** Daniel Gursha

Pastry Chef Erin Barry

LEDGER'S 3% KITCHEN APPRECIATION AND EDUCATION PROGRAM

THIS 3% FEE, APPLIED TO EACH BILL, ALLOWS OUR KITCHEN STAFF TO SHARE IN THE SUCCESS OF THE RESTAURANT AND CREATES A BETTER GUEST EXPERIENCE. IT HELPS US ATTRACT AND DEVELOP TOP TALENT, FOSTERS TEAMWORK, REWARDS CONSISTENCY, ENCOURAGES CREATIVITY, AND ELEVATES THE EXPECTATIONS OF OUR ENTIRE STAFF. WE HOPE YOU FEEL ITS POSITIVE IMPACT EVERY TIME YOU DINE WITH US. MORE INFORMATION CAN BE FOUND ON THE INSERT OF OUR CHECK PRESENTER.

CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS.