



from the raw bar

- Oysters | Half Dozen 20 / Full Dozen 38** | mignonette, smoked cocktail sauce, lemon
Caviar Oyster | 9ea american sturgeon caviar, crème fraîche, persimmon, shiso
Jumbo Shrimp Cocktail : 1/2 Dozen | 20 smoked cocktail sauce, lemon
Tuna Tartare | 22 ponzu, avocado, miso, scallions, chili, sesame, taro root chips

cold

- Strawberry-Arugula Salad | 16** strawberries, arugula, goat cheese, walnuts, meyer lemon vinaigrette
Chicory Salad | 17 persimmon, dates, walnut, tahini, point Reyes blue cheese
Cheese Plate | 24 candied nuts, fruit preserves, toast, honey

hot

- Popovers | 9** beef drippings, honey-garlic butter
Spicy Pork Belly | 19 citrus, cashews, miso vinaigrette, hot honey, fermented peppers
Squash Bisque | 15 lime, red curry, coconut, thai basil, mint, cilantro, pepitas
Duck French Onion Soup | 19 confit duck, duck fat crouton, raclette, chives
Fried Brussels Sprouts | 17 parmesan, za'atar, caesar
Grilled Beets | 18 labneh, dukkah, feta, satsuma, pomegranate molasses

pasta

- Mushroom Campanelle | 32** spinach, leeks, parmesan cream
Spaghetti 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, pepitas
Smoked Long Island Duck Breast | 40 squash purée, red watercress salad, haricots verts, hazelnut, cranberry mostarda
Brandt Flat Iron Steak | 40 sweet onion purée, chimichurri, carrot, delicata squash, broccolini, smashed fried potatoes
Charred Stuffed Peppers | 30 rice, lentils, eggplant, tomato sauce, chermoula, walnuts
Wood-Grilled Half Giannone Chicken | 32 mashed potato, chicken jus, root vegetables
Ledger Double Burger | 23 special sauce, american cheese, pickles, lettuce, sesame seed bun, onions, 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.