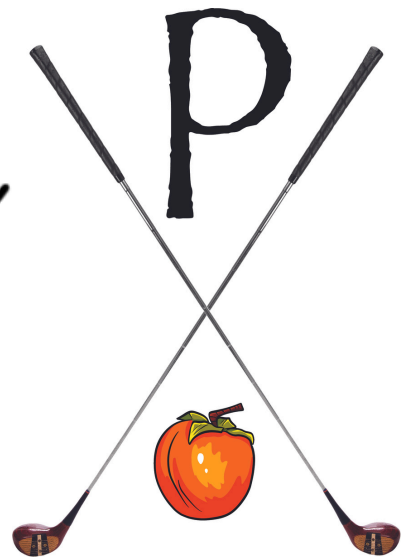


DINNER

menu



PERSIMMONS RESTAURANT

STARTERS

BLACKENED CHICKEN EGGROLLS | 16
roasted red peppers, grilled corn, smoked gouda, queso dipping sauce

SAUTEED MUSSELS | 18
garlic, shallots, white wine, red peppers, cilantro butter

3 SMASH TACOS | 20
pico de gallo, american cheese, lettuce, spicy mayo

CRISPY BRUSSELS SPROUTS | 14
served with maple chipotle dipping sauce

WARM PIMENTO CHEESE DIP | 14
crispy tortilla chips, carrots, celery

MEDITERRANEAN HUMMUS | 16
loaded with cucumbers, tomatoes, olives, red onion, feta, fresh herbed vinaigrette, served with naan bread dippers

BURRATA CHEESE, WARM CRANBERRY COMPOTE, & TOASTED PISTACHIOS | 18
served with crackers

SOUPS

SOUP OF THE DAY | 7

LOBSTER BISQUE | 13
garnished with creme fraiche and chives

SALADS

ADD CHICKEN 7 | SALMON 14 | STEAK 13 | SHRIMP 9

CAESAR SALAD
SIDE SALAD 8 | FULL-SIZE 14
romaine, garlic croutons, parmesan, lemon

WEDGE SALAD
HALF-WEDGE 9 | FULL-SIZE 16
Baby iceberg, blue cheese, tomato, bacon, crispy shallots

STRAWBERRY RHUBARB SALAD | 19
chicken, strawberries, spinach, toasted almonds, red onion, rhubarb vinaigrette

ASIAN CHICKEN SALAD | 20
edamame, cabbage, sweet peppers, cilantro, cashews, chow mein, mandarin oranges, sesame ginger vinaigrette

HANDHELDS

TB SMASH BURGER | 18
two 1/4 lb. beef patties, shredded lettuce, American cheese, tomato, shaved red onion, burger sauce, housemade chips

CHICKEN BREAST SANDWICH | 18
choice of grilled or crispy chicken, roasted garlic aioli, lettuce, tomato, red onion, crispy bacon, housemade chips

SUBSTITUTE
FRESH CUT FRENCH FRIES | 2
SWEET POTATO FRIES | 3
GLUTEN FREE ROLL | 2

MAIN DISHES

CARAWAY CRUSTED AUKRA SALMON | 34
turnips, autumn squash, farro, kale, toasted pumpkin seeds, golden raisin vinaigrette

BACON WRAPPED BOURSIN
STUFFED CHICKEN | 28
whipped potatoes, asparagus, sage pan jus

CRISPY MILANESE | 26
lemon panko breaded chicken cutlet, baby arugula, cherry tomatoes, shaved fennel, red onion, mozzarella pearls, lemon vinaigrette, balsamic glaze, shaved parmesan

CREAMY SHRIMP & SMOKED GOUDA GRITS | 28
black eyed peas, bell peppers, onions, cilantro, lime, andouille sausage, cajun spice

VEAL SCALLOPINI | 43
parmesan panko crusted, wild mushroom, preserved lemon, broccoli rabe risotto, brown butter

HOUSEMADE PASTAS

CHICKEN RIGGIES | 25
spicy cream sauce, peppers, onions, rigatoni

LAMB BOLOGNESE | 28
carrots, garlic, onion, celery, tomato. red wine, fettuccine, asiago and pecorino cheese

EGGPLANT CAPONATA | 22
fettuccine, tomato, celery, onions, capers, olives

ADD SAUSAGE 6 | CHICKEN 7 | SHRIMP 9
SUBSTITUTE GLUTEN FREE PENNE PASTA | 2

BUTCHER BLOCK

grilled or blackened | sides al a carte

12oz RIBEYE | 43

8oz BRAISED SHORT RIB | 24

6oz FILET MIGNON | 49

8oz CLASSIC CUT SIRLOIN | 24

16oz LAMB RACK | 44

SELECT A SAUCE
red wine demi, black garlic, garlic butter, blue cheese, blackened

SIDES

HOUSE SIDE SALAD | 8

WHIPPED POTATOES | 6

FRESH CUT FRIES | 6

TRUFFLE PARMESAN FRIES | 9

SWEET POTATO FRIES | 7

MAC N CHEESE | 9

BROCCOLINI | 7

BRUSSELS SPROUTS | 8
pancetta, brown butter

ASPARAGUS | 7
with shaved parmesan

DESSERTS

CARROT CAKE | 13
cream cheese frosting, candied walnuts, fresh orange, caramel sauce

CHOCOLATE CHERRY NAMELAKA (GF) | 11
Cherry soaked chocolate cake, cherry compote, dark chocolate and mascarpone namelaka

BANANA PEANUT BUTTER CAKE | 12
Served with house made brown butter ice cream

CREME BRULEE TRIO (GF) | 12
blood orange, vanilla bean, lemon

HOUSEMADE ICE CREAM & SORBETS | 7
served in a tuile cup, ask about our daily flavors

BAR

scan the QR code, request a drink menu, or visit our website to explore our full selection of cocktails, beers, wines, and spirits

PERSIMMONSTB.COM

**ALLERGEN INFORMATION FOR MENU ITEMS ARE AVAILABLE. ASK YOUR SERVER FOR DETAILS.*