

Langdon's

RESTAURANT & WINE BAR

OYSTERS

ROCKEFELLER* spinach, sambuca, Parmigiano-Reggiano	MARKET
ON THE HALF SHELL* mignonette + cocktail sauces	MARKET
CHEF'S INSPIRATION* Ask about our daily preparation.	MARKET
CAVIAR Chef's selection, blinis, crème fraiche, sieved egg + shallot	128

FIRST COURSE

CHEF'S DAILY CHEESE SELECTION wildflower honey, house-made preserves	21
LOCAL GOAT CHEESE GNOCCHI prosciutto, roasted tomatoes, spinach + basil	18
SEARED FOIE GRAS SC peach, pomegranate bbq, spiced pecans, fried capers	28
DUCK-PORCINI MEATBALLS marsala, heirloom peppers + heritage grits	15
BEEF TENDERLOIN TARTARE* capers, fennel, red onion, + horseradish aioli	17
SAUTEED SHRIMP crispy scallion polenta cake, andouille, + spicy bacon cream	17
CHEF'S SEASONAL CRUDO*	21

SECOND COURSE

CHEF'S SOUP OF THE DAY seasonal	11
BABY ARUGULA goat cheese, caramelized pears, + smoky bacon-shallot vinaigrette	12
LOCAL GREENS Humboldt Fog, NC apple, toasted pecans + cider Szechuan honey vinaigrette	13
ICEBERG WEDGE buttermilk blue cheese, smoked bacon, crumbled egg, tomatoes + green onion	13
BABY GREENS crumbled feta, shaved purple onion, tomatoes + lemon-champagne vinaigrette	11

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All items are subject to availability

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ENTREES

BONE-IN PORK CHOP* warm Brussels, walnuts, blue cheese, apple + whole grain mustard-bourbon glaze	38
ORANGE-SOY GLAZED SALMON* aromatic Jasmine rice + crisp cucumber salad	34
SHRIMP prosciutto, roasted tomatoes, scallions + smoked bacon over stone ground grits	29
MARKET FISH andouille succotash, paprika-Dijon butter + seasonal vegetable	38
TAGLIATELLE fresh pasta with Bolognese + Parmigiano-Reggiano	24
RACK OF LAMB* Dijon-rosemary encrusted, Gruyere potato + mint-jalapeno gastrique	59
MAPLE LEAF FARMS DUCK BREAST* harissa duck sausage, broccolini, freekeh + ginger-plum glaze	36
HAWAIIAN TUNA* Asian slaw, avocado, spicy ponzu + ginger vinaigrette	42

BLACK SKILLET STEAKS

CENTER CUT FILET 9oz*	48
CENTER CUT FILET 12oz*	64
PRIME NY STRIP 14oz*	56
BONE-IN DRY AGED RIBEYE 18oz*	75
MIYAZAKI A-5 KOBE BEEF*	35/oz

Served with seasonal vegetable, whipped potatoes
and choice of sauce:

Béarnaise | Truffle Wild Mushroom Demi | Bourbon-Foie Butter

Langdon's Steak Sauce

Additional Sauce + 3

ADD TO ENTREES

Shrimp + 12 | Foie Gras + 24 | Lobster + 30 | Jumbo Lump Crab + 21

EXECUTIVE CHEF / OWNER
Patrick Langdon Owens

CHEF DE CUISINE
Jeff Brookhart

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*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.