

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

FIRST COURSE

CHEF'S DAILY CHEESE SELECTION wildflower honey, house-made preserves	15
LOCAL GOAT CHEESE GNOCCHI prosciutto, roasted tomatoes, spinach + basil	15
SEARED FOIE GRAS NC apple, pomegranate bbq, spiced pecans, fried capers	24
DUCK-PORCINI MEATBALLS marsala, heirloom peppers + heritage grits	13
BEEF TENDERLOIN TARTARE* capers, fennel, red onion, + horseradish aioli	14
SAUTEED SHRIMP crispy scallion polenta cake, andouille, + spicy bacon cream	14
CHEF'S SEASONAL CRUDO*	18

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

OWENSDININGGROUP.COM

All items are subject to availability

Langdon's

RESTAURANT & WINE BAR

ENTREES

BONE-IN PORK CHOP* warm Brussels, walnuts, blue cheese, apple + whole grain mustard-bourbon glaze	34
ORANGE-SOY GLAZED SALMON* aromatic Jasmine rice + crisp cucumber salad	32
SHRIMP prosciutto, roasted tomatoes, scallions + smoked bacon over stone ground grits	29
MARKET FISH house spice dusted, pimento grits, lemon-chive beurre blanc + seasonal vegetable	38
TAGLIATELLE fresh pasta with Bolognese + Parmigiano-Reggiano	21
RACK OF LAMB* Dijon-rosemary encrusted, Gruyere potato + mint-jalapeno gastrique	56
MAPLE LEAF FARMS DUCK BREAST* harissa duck sausage, broccolini, freekeh + ginger-plum glaze	32
HAWAIIAN TUNA* Asian slaw, avocado, spicy ponzu + ginger vinaigrette	38

BLACK SKILLET STEAKS

CENTER CUT FILET 9oz*	46
CENTER CUT FILET 12oz*	59
PRIME NY STRIP 14oz*	52
BONE-IN DRY AGED RIBEYE 18oz*	69

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 + 18 | Lobster + 27

EXECUTIVE CHEF / OWNER
Patrick Langdon Owens

CHEF DE CUISINE
Jeff Brookhart

OWENSDININGGROUP.COM

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