

Langdon's

RESTAURANT AND WINE BAR

LIGHTER FARE

CHEF'S SOUP OF THE DAY

8

BEEF TENDERLOIN CARPACCIO WITH CAPERS, RED ONION, FENNEL,
PECORINO ROMANO AND LEMON-HORSERADISH VINAIGRETTE

11

HAWAIIAN AHI TUNA WITH ASIAN SLAW, AVOCADO AND GINGER VINAIGRETTE

17

CHEF'S DAILY CHEESE SELECTION WITH LOCAL WILDFLOWER HONEY

11

FRESH BABY GREENS WITH TEARDROP TOMATOES, RED ONION, AND CRUMBLED
BUTTERMILK BLUE CHEESE TOSSED IN A WHITE BALSAMIC VINAIGRETTE

8

BABY ARUGULA WITH GOAT CHEESE, CARAMELIZED BOSCH PEARS
AND SMOKY BACON-SHALLOT VINAIGRETTE

9

WEDGE OF ICEBERG LETTUCE WITH APPLEWOOD SMOKED BACON, BOILED EGG,
SCALLIONS, RIPE TOMATOES AND CREAMY BLUE CHEESE DRESSING

11

ADD SHRIMP, BEEF TENDERLOIN, OR SALMON TO YOUR SALAD

6

HAND HELD

SERVED WITH HAND CUT FRIES OR PETITE BABY GREENS SALAD

WOOD-GRILLED ANGUS BURGER TOPPED WITH WISCONSIN CHEDDAR,
CARAMELIZED ONIONS, LETTUCE, VINE RIPE TOMATOES,
MAYONNAISE AND WHOLE GRAIN MUSTARD

12

SHAVED PROSCIUTTO WITH ARUGULA, CABLANCA GOAT GOUDA, OVER-EASY FARM EGG
AND GARLIC-BASIL AIOLI ON ITALIAN BREAD

10

GARLIC- SEARED LOCAL SHRIMP
IN A WHOLE WHEAT WRAP WITH AVOCADO, RED CABBAGE, CUCUMBER
AND A SWEET & SPICY DIPPING SAUCE

14

DUCK CONFIT WITH PICKLED PEPPERS, FONTINA, SWEET CHERRY WHOLE GRAIN MUSTARD AND
ARUGULA ON TOASTED ITALIAN BREAD

10

MAIN PLATES

WOK-SEARED BOK CHOY, SHIITAKES, SCALLIONS AND PEPPERS OVER AROMATIC
JASMINE RICE WITH CHOICE OF LOCAL FISH, SHRIMP, OR BEEF TENDERLOIN

12

CHEF'S DAILY FRESH FISH PREPARATION

MARKET PRICE

PAN SEARED DIVER SCALLOPS WITH SMOKED TOMATO GRITS, SWEET CORN CREAM AND BASIL
OIL

16

ORANGE-SOY GRILLED SALMON WITH CRISP CUCUMBER SALAD AND JASMINE RICE

16

FRESH TAGLIATELLE BOLOGNESE WITH BASIL AND PECORINO ROMANO

15

FRESH LOCAL SAUTÉED SHRIMP WITH PROSCIUTTO, RIPE TOMATOES, AND
SPINACH OVER CREAMY STONE GROUND GRITS

14

EXECUTIVE CHEF/OWNER
PATRICK LANGDON OWENS

CHEF DE CUISINE
JEFF BROOKHART