

- snapper cakes** / comeback sauce 9.5
- cheese board** / pistachio pecorino, manchego, Gloucester, tomato jam, nuts, crostini 19
- oysters rockefeller** / spinach, cream, parmesan, pernod 18
- guava pork belly** / fennel, citrus, onion, cilantro, pistachio, tajin 17
- pasta nero** / crab, creamy truffle dressing, crispy shallot, green onion 18
* served chilled * dressing contains raw egg *
- pan con tomate** / cotija, basil, olive oil 11
- burrata** / butternut squash, kale, tomato, chili pepper, marcona almond, crouton 20
- fried mushrooms** / dashi aioli, honey, togarashi 14
- caesar** / romaine, radicchio, parmesan, croutons, fried capers, pickled egg, caesar dressing * dressing contains raw egg * 14.5
- crispy brussel & apple** / kale, seeds, asiago, lemon-tahini dressing * dressing contains raw egg * 16
- red snapper** / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 34
- coffee-rubbed ny strip** / patatas bravas, zucchini, bordelaise * 38
- seared duck breast** / flageolet, fennel, bok choy, orange reduction 34
- mustard-cruste salmon** / sweet potato, cauliflower & carrots, black-eyed peas, turnip greens, grains 31
- alabama chicken** / dry-rubbed chicken breast, fried mac & cheese, corn succotash, white sauce 28
- strand burger** / served all the way with bacon, roasted jalapeño, & blue cheese dressing on brioche bun, fries 18
- buttermilk chicken** / bacon, lettuce, tomato, pickles, honey mustard on brioche bun, coleslaw 17
- steak frites** / chimi sauce, seasonal vegetable * 28
- fried fish** / fresh catch of the day, fries, coleslaw 22

We are a chef-driven establishment and respectfully decline substitutions or modifications. Please alert us of any allergies, as some items contain ingredients that are not listed. Because our offerings are prepared daily from scratch in limited quantities, we cannot always guarantee full menu availability * the consumption of raw or undercooked foods such as meat, seafood, shellfish, & egg may increase your risk of foodborne illness * cheers! – the Strand

chef/owners: Alda & Joe Rees

