



from the raw bar

Jumbo Shrimp Cocktail : 1/2 Dozen | 20 smoked cocktail sauce, lemon
Tuna Tartare | 22 ponzu, avocado, miso, scallion, chili, sesame, taro root chips

cold

Fall Arugula Salad | 16 roasted pumpkin, mushrooms, herb ricotta, pesto dressing, pumpkin seed granola
Crispy Gem Salad | 17 cucumber, cabbage, snap peas, peanuts, sesame, ginger dressing
Peach Toast | 16 brioche, whipped ricotta, prosciutto, hot honey, pistachio, thai basil
Cheese Plate | 24 candied nuts, fruit preserves, toast, honey

hot

Popovers | 9 beef drippings, pumpkin-maple-sage butter
Squash Bisque | 16 lime, red curry, coconut, thai basil, mint, cilantro, pepitas
Niman Ranch Pork Belly | 19 peaches, cashews, pickled peppers, hot honey, miso vinaigrette
Fried Brussels Sprouts | 17 parmesan, za'atar, caesar
Grilled Beets | 18 labneh, dukkah, feta, cara cara, pomegranate molasses

pasta

Mushroom Campanelle | 32 spinach, leeks, parmesan cream
Radiatori Bolognese | 34 ragu of pork, beef & lamb, tomato, parmesan, oregano

main plates

Grilled Salmon | 35 miso glaze, okinawan sweet potato purée, bok choy, shiitaki mushrooms, sesame, pepitas
Smoked Long Island Duck Breast | 40 huckleberries, chai parsnip purée, snap peas, frisée & confit salad, hazelnuts
Brandt Flat Iron Steak | 40 sweet onion purée, chimichurri, carrots, mushrooms, onion, smashed potatoes
Cauliflower Al Pastor | 30 rice, black beans, haricot vert, corn and pineapple salsa, queso fresco, cilantro
Wood-Grilled Half Giannone Chicken | 32 mashed potato, chicken jus, spicy broccolini
Ledger Double Burger | 23 special sauce, american cheese, pickles, lettuce, sesame seed bun, onion, fries
smashed Brandt beef patties - served pink or no pink

Chef/Owner Matthew O'Neil  **Executive Chef** Daniel Gursha
Pastry Chef Erin Barry

LEDGER'S 3% KITCHEN APPRECIATION AND EDUCATION PROGRAM

THIS 3% FEE, APPLIED TO EACH BILL, ALLOWS OUR KITCHEN STAFF TO SHARE IN THE SUCCESS OF THE RESTAURANT AND CREATES A BETTER GUEST EXPERIENCE. IT HELPS US ATTRACT AND DEVELOP TOP TALENT, FOSTERS TEAMWORK, REWARDS CONSISTENCY, ENCOURAGES CREATIVITY, AND ELEVATES THE EXPECTATIONS OF OUR ENTIRE STAFF. WE HOPE YOU FEEL ITS POSITIVE IMPACT EVERY TIME YOU DINE WITH US. MORE INFORMATION CAN BE FOUND ON THE INSERT OF OUR CHECK PRESENTER.

CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS.