

- warm pretzel** / pimento cheese spread 6.5
- snapper cakes** / comeback sauce 9.5
- cheese board** / mobay, Point Reyes Toma, Saint André,  
tomato jam, toasted nuts, crostini 16
- prosciutto & melon** / macerated blueberry, mint 14
- tortellini** / arugula pesto, sun-dried tomato, pignoli, cured ham 14
- broccoli & labneh** / salsa macha, sesame seeds \* contains almonds \* 16
- wasabi deviled eggs** / smoked trout roe, furikake 13
- pan con tomate** / cotija, basil, olive oil 11
- fried local mushrooms** / dashi aioli, honey, togarashi 13
- spring pea burrata** / pistachio, kale, crispy wonton, mint, citrus-turmeric vinaigrette 17
- caesar** / romaine, radicchio, parmesan, croutons, fried capers, pickled egg, housemade  
caesar dressing \* dressing contains raw egg \* 13.5
- greek** / local tomatoes, peppers, onion, cucumber, kalamata, feta, vinaigrette 16
- crispy brussel & apple** / kale, sunflower seeds, asiago, lemon-tahini dressing \* dressing contains raw egg \* 14.5
- red snapper** / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 34
- miso-marinated ny strip** / farro verde, pak choi, mushrooms, charred scallion \* 36
- seared duck breast** / eggplant panzanella, pickled ramp, peach & white wine reduction 34
- mustard-crusteD salmon** / lentils, marinated vegetables, salmoriglio, herbs 31
- alabama chicken** / dry-rubbed chicken breast, fried mac & cheese, corn succotash, white sauce 27
- grilled spanish octopus** / new potatoes, citrus-paprika vinaigrette, bell pepper aioli 34
- 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

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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 / sous chef: Noah Hendricks

