

- oysters** / jalapeño-grapefruit mignonette \* 18
- mushroom toast** / local mushroom conserva, herbed ricotta, honey, truffle 15
- rapini** / garlic aioli, pecans, pickled red onion 14
- guava pork belly** / citrus salad, cilantro, pistachio, tajin 17
- hamachi crudo** / apple verjus, turnips, basil, wasabi \* 20
- pappardelle** / beef ragu, bechamel, breadcrumb 16
- spring pea burrata** / almond, kale, crispy wonton, mint, citrus-turmeric vinaigrette 20
- greek** / tomato, pepper, onion, cucumber, kalamata, feta, vinaigrette 18
- caesar** / romaine, radicchio, parmesan, croutons, fried capers, pickled egg, caesar dressing \* 15  
dressing contains raw egg
- strand burger** / served all the way with bacon, roasted jalapeño, & blue cheese dressing  
on brioche bun, fries 20
- pork milanese** / arugula, parmesan, tomato, lemon 26
- steak frites** / 12 oz. ribeye, au jus, herb butter, balsamic pearl onion \* 52  
we cannot guarantee preparation of medium-well or above
- red snapper** / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 36
- duck confit** / polenta cake, green beans, orange-rosemary reduction 34
- alabama chicken** / dry-rubbed chicken breast, fried mac and cheese, corn & collard salad, white sauce 29
- mustard-crusting salmon** / lentils, marinated vegetables, salmoriglio, herbs 33
- braised beef short ribs** / smashed yukon gold, rapini, demi glace, za'atar 35

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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

