

CARVE GROUPS & PARTIES DINNER MENU

\$45 PER PERSON

STARTERS

SELECT TWO, SHARED BY ALL

HOG HEAVEN 🌿

Smoked bacon-wrapped pork belly with sherry bacon vinaigrette and braised red cabbage with Granny Smith apple

TENDERLOIN TOAST*

Shaved beef tenderloin with bacon jam, finished with horseradish cream

CALAMARI FRITTI

With Asian slaw, Thai dipping sauce and roasted peanuts

MARYLAND SAUTÉED CRABCAKE SQUARE*

With celery slaw, lemon aioli and celery sprouts
\$8 supplement per person

SOUPS/SALADS

SELECT TWO

HATCH GREEN CHILE CHICKEN TORTILLA SOUP (SMALL) 🌿

CARROT GINGER SOUP (SMALL) 🌿 🌱

WOOD-CHARRED CAESAR

With smoked cheese

WEDGE WHEEL 🌿

Cross cut iceberg wheel with buttermilk vinaigrette, bacon, bleu cheese and cherry tomatoes

HEIRLOOM TOMATO & AVOCADO SALAD 🌿 🌱

With dijon vinaigrette
\$1 supplement per order

ENTRÉES

SELECT UP TO THREE

SIGNATURE WAGYU MEATLOAF CUPCAKES

With mashed potato "icing"

FIRE-ROASTED CHICKEN

Brick oven half chicken with roasted smashed fingerling potatoes

BLACKENED CHICKEN PENNE PASTA

With oven-roasted tomatoes and caramelized fennel

SALT & PEPPER FRIED SHRIMP

With cilantro, Fresno chiles and french fries

18 OZ. LONG BONE CHICKEN-FRIED PORK CHOP

(pre-order required)

COWBOY-STYLE

With creamy pan sausage gravy



GARDEN-STYLE

Topped with salad

VEGAN SALISBURY STEAK 🌱 🌿

Smothered in crimini mushroom gravy and served with roasted garlic cauliflower puree and wood-charred asparagus

SALMON VERDAD* 🌿

Grilled chili-rubbed salmon served with lime crema, zucchini noodles and red rice
\$4 supplement per order

12 OZ. CARVE SMOKED SLICED NY STRIP*

With Truffle Merlot and caramelized onions
\$12 supplement per order

8 OZ. BACON-WRAPPED CHERRY-SMOKED FILET MIGNON*

Cherry smoked then broiled to perfection, served with caramelized onions and topped with CARVE Steak Butter
\$14.5 supplement per order

22 OZ. BONE-IN COWBOY RIBEYE*

Wood-fired, served with caramelized onions and topped with CARVE Steak Butter
\$21 supplement per order

ADDITIONAL SIDES

EACH SIDE SERVES 2 | \$7 PER SIDE

SMOKED MAC & CHEESE | SWEET JALAPEÑO CORN BRÛLÉE 🌿 🌱 | WOOD-CHARRED ASPARAGUS 🌿 🌱 🌿
KIMCHI FRIED RICE 🌿 🌱 | TRUFFLE STEAK FRIES 🌿 | SWEET SRIRACHA BRUSSELS SPROUTS 🌿

DESSERTS

SUPPLEMENT OF \$9 PER PERSON | SELECT TWO

BUTTERSCOTCH BUDINO 🌿 🌱 | BANANA CREAM PIE 🌿 | CAB & CHEESE TART 🌿
SMOKED CHOCOLATE KAHLUA PUDDING 🌿 🌱 | SMOKY S'MORE



*Pricing does not include beverages, tax, gratuity or service fee

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.