



PERSIMMONS

RESTAURANT

LUNCH MENU

HANDHELD

All sandwiches except short rib grilled cheese served with fries and a pickle.

SHORT RIB GRILLED CHEESE AND CREAMY TOMATO SOUP	\$15
Sourdough bread, American Cheese	
CRISPY CHICKEN SANDWICH	\$15
Gochujang mayo, pickles, slaw, warm brioche	
GRILLED CHICKEN BREAST SANDWICH	\$15
Garlic mayo, red onion, shredded lettuce, vine ripened tomato, crispy bacon	
CALIFORNIA TURKEY BACON "CLUB"	\$13
Thinly sliced turkey breast, shredded lettuce, tomato, applewood bacon, avocado, mayo, sourdough bread	
THE TB "SMASH" BURGER	\$16
Two 1/4 lb. beef patties, shredded lettuce, American cheese, vine ripened tomato, shaved red onion, burger sauce	
REUBEN	\$15
NY State National corned beef, sauerkraut, swiss, thousand island dressing, rye bread	
STEAK SANDWICH	\$17
Sliced 6oz New York Strip, roasted mushrooms, gouda, roasted garlic aioli, ciabatta bread, au jus	

SMALL PLATES

GRILLED CHICKEN AND BACON QUESADILLA	\$12
Scallions, chipotle mayo, cilantro, cheddar	
CRISPY POTATOES	\$9
Parmesan cheese, vinegar powder, chives, garlic mayo	
MINI SHORT RIB TACOS	\$11
Manchego, salsa fresca, avocado sour cream	
ROASTED GARLIC HUMMUS	\$11
Tri color cauliflower, heirloom carrots, grilled pita, sumac, olive oil	

GREENS

ADD CHICKEN +\$7, SALMON +\$11, STEAK +\$9, SHRIMP +\$8

PERSIMMON'S CAESAR SALAD	\$11
Romaine, baby kale, creamy caesar dressing, garlic croutons, shaved parmesan cheese, cherry tomatoes	
THE WEDGE SALAD	\$12
Baby iceberg lettuce, blue cheese, scallions, tomato, aged balsamic, crispy bacon	
BEET SALAD	\$12
Mixed lettuces, roasted beets, candied walnuts, rosemary honey goat cheese, maple vinaigrette	
CHINESE CHICKEN SALAD	\$15
Edamame, cabbage, sweet peppers, cilantro, cashews, mandarin oranges, chow mein, mustard vinaigrette	
COBB SALAD	\$14
Hardboiled egg, red onion, crispy bacon, tomato, avocado, white balsamic dressing	

SOUPS

SHRIMP & CORN CHOWDER	\$8
CREAMY TOMATO	\$6
DAILY SOUP	\$6

SWEET ENDINGS

CARROT CAKE	\$13
Oranges, Caramel Sauce, Candied Walnuts	
PUMPKIN TIRAMISU	\$10
Ladyfingers, Coffee, Pumpkin Mousse, Gingersnap	
HOUSE MADE ICE CREAM AND SORBET	\$7
Served in a tuile cup, ask about our daily flavors	
CHOCOLATE & PEANUT BUTTER TOWER	\$12
Chocolate and PB Mousse, PB Shortbread, Concord Grape Coulis, Sugar Garnish	



PERSIMMONS

RESTAURANT

DINNER MENU

STARTERS

CRISPY BRUSSEL SPROUTS	\$10
Sriracha-agave gastrique, golden delicious apples, raisins, pecans	
SHRIMP AND CRAB EGGROLLS	\$15
spicy mayo, green onion	
MINI SHORT RIB TACOS	\$11
Manchego, salsa fresca, avocado sour cream	
BASIL PESTO ARANCINI	\$12
Spicy tomato sauce, basil, parmesan reggiano	
KOREAN BBQ PORK BELLY	\$15
Crispy pork belly, sesame, pickled vegetables, cilantro and Korean BBQ sauce	
TRUFFLE PARMESAN FRIES	\$12
Garlic mayo and herbs	
CRAB CAKE	\$15
Arugula, tomato, remoulade, Cajun dust	
CREAMY TOMATO SOUP	\$6
SHRIMP & CORN CHOWDER	\$8
SOUP OF THE DAY	\$6

CHEESE & CHARCUTERIE

Daily selection of locally and internationally sourced cheese and meats.	\$14
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GREENS

ADD CHICKEN \$7, SALMON \$11,
STEAK \$9, SHRIMP \$8

PERSIMMON'S CAESAR SALAD	\$11
Romaine, baby kale, creamy caesar dressing, garlic croutons, shaved parmesan cheese, cherry tomatoes	
THE WEDGE SALAD	\$12
Baby iceberg lettuce, blue cheese, pickled shallots, tomato, aged balsamic, crispy bacon	
BEET SALAD	\$12
Mixed lettuces, roasted beets, candied walnuts, rosemary honey goat cheese, maple vinaigrette	
CHINESE CHICKEN SALAD	\$15
Edamame, cabbage, sweet peppers, cilantro, cashews, chow mein, sesame ginger	
CAPRESE SALAD	\$13
Fried Buffalo mozzarella, heirloom tomatoes, basil pesto, balsamic reduction	

RAW BAR

COLOSSAL POACHED SHRIMP MARTINI	\$16
Spicy cocktail sauce, lemon	
FRESH OYSTERS	MARKET PRICE

MAIN DISHES

SCALLOPS AND BACON \$31	GRILLED AUKRA SALMON \$29	CRISPY CHICKEN MILANESE \$25
U-10 Scallops, crisp pork belly, succotash, chive oil, romesco sauce	Roasted beets, chive rice, honey bourbon glaze	Parmesan panko breaded chicken cutlets, baby arugula, roma tomatoes, shaved fennel, mozzarella, lemon vinaigrette
CHICKEN RIGGIES \$25	LUCY'S BOLOGNESE \$26	PESTO-RICOTTA GNOCCHI \$24
Spicy cream sauce, peppers, onions, rigatoni, chicken	Pappardelle, parmesan reggiano, herbed breadcrumbs	House made gnocchi, peeled cherry tomato, basil pesto, parmesan cheese
GRILLED CHICKEN BREAST SANDWICH \$15	SHORT RIB GRILLED CHEESE & CREAMY TOMATO SOUP \$15	CRISPY CHICKEN SANDWICH \$15
Garlic mayo, red onion, shredded lettuce, vine ripened tomato, crispy bacon	Sourdough bread, American cheese, provolone	Gochujang mayo, pickles, slaw, warm brioche bun
TB SMASH BURGER \$16	LAND & SEA \$40	GRILLED 12OZ ANGUS RESERVE STRIP STEAK \$42
Two 1/4 lb. beef patties, shredded lettuce, American cheese, vine ripened tomato, shaved red onion, burger sauce	4 OZ PETITE FILET MIGNON & SHRIMP	Whipped yukon gold potatoes, lemon chili broccolini, red-wine demi
	Saffron couscous, roasted rainbow carrots, chimichuri sauce	

SIDES

GRILLED BROCCOLINI	\$7	FRENCH FRIES	\$6
CRISPY FINGERLING POTATOES	\$9	SWEET POTATO FRIES WITH RANCH	\$6
Parmesan, vinegar powder, chives, garlic mayo		SIDE SALAD	\$7
YUKON GOLD WHIPPED POTATOES	\$6		