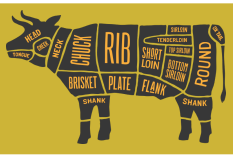


COMMUNITY BREW & TAP

PRIME STEAK AND SEAFOOD

BEGINNINGS (SHAREABLE)

WOODFIRED ARTICHOKE DIP 15
grilled artichoke hearts, fontina, gruyere, grana

GRILLED BACON (GF) 16
crispy smoked pork belly, sweet and spicy glaze, toasted benne seeds

OYSTERS ROCKEFELLER 17
lemon cream cheese, spinach, shallots, garlic, parmesan, bacon, James River oysters

WAGYU CARPACCIO* 24
Wagyu eye of round, truffle miso aioli, cured egg yolk, scallion salad, garlic chips

SHRIMP COCKTAIL* 19
6 jumbo white shrimp, house cocktail, Tennessee Louie

MUSSELS 19
Prince Edward Island mussels, Calabrian and white wine garlic broth, sourdough bread

CRAB AND LOBSTER BISQUE (GF) 24
rich and creamy, marsala, lobster, crab roe, 2oz blue crab meat

GREENS (SHAREABLE)

CLASSIC CAESAR 15
hearts of romaine, black pepper caesar, garlic parmesan crouton crumbs

GARDEN CHOPPED SALAD (GF) 15
arugula, shaved roots, beemster xo cheese, sunflower seed clusters, pharaoh lemon vinaigrette

STEAKHOUSE WEDGE 15
creamy gorgonzola dressing, asher bleu cheese, heirloom tomato, crispy pork belly, pickled red onion

SHARE SIDES $14

HAND CUT HOUSE FRIES (GF)
truffle salt, ketchup, garlic aioli

MASHED POTATOES (GF)
confit garlic, plugra butter, cream

LOADED BAKED POTATO
butter, crème fraîche, Tillamook cheddar, lardon, chives, garlic aioli

BRULEÈD SWEET POTATO (GF)
sweet potato, maple butter, bourbon matured maple syrup

TEMPURA ONIONS
colossal sweet onion, chili sorghum, grana cheese

SMOKED CREAMED CORN (GF)
charred sweet yellow corn, smoked tilamook, cream

SMOKED CHEDDAR MAC & CHEESE
aged cheddar cheese, orecchiette, truffle crumbs

CRISPY BRUSSELS SPROUTS
flash fried, truffle miso aioli, benne seeds

TRI COLOR CARROTS
tri color carrots, honey bourbon soy glaze, benne seeds, micro greens

SAUTÉED WILD MUSHROOMS (GF)
mixed seasonal mushrooms, bourbon, plugra

BROCCOLINI (GF)
pan roasted with garlic, calabrian chili, parmesan

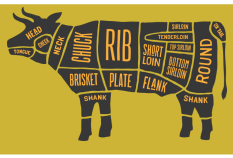
ASPARAGUS
wood-fire grilled, bearnaise sauce

BUTTERS & SAUCES $6

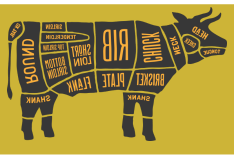
cowboy butter | garlic parmesan butter | bourbon demi | bone marrow bordelaise | horseradish cream | green peppercorn béarnaise | chimichurri

ITEMS WITH AN ASTERISK (*) MAY BE SERVED RAW OR UNDERCOOKED. THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE



COMMUNITY CB BREW & TAP



PRIME STEAK AND SEAFOOD

STEAKHOUSE CLASSICS

ROASTED CHICKEN (GF) 25
Springer Mountain Farms airline breast, pan roasted garlic mashed potatoes, brussel sprouts, chicken jus

STEAKHOUSE BURGER* 22
BBQ tillamook cheddar, bacon mustard jam, house burger sauce, arugula, milk bread bun, spicy bread & butter pickle, house cut fries

SCOTTISH SALMON* (GF) 30
Scottish salmon, broccolini, piccata sauce

MUSHROOM RISOTTO (GF) 28
local mushrooms, parmesan cheese, wine syrup

BONE-IN PORK CHOP 29
12oz pork chop, blueberry shishito glaze, broccolini, mashed potatoes

STEAK FRITES 35
butchers steak, cut and topped with béarnaise, house cut fries

SHRIMP ALFREDO 27
white shrimp, confit garlic alfredo sauce, fresh pasta

SHRIMP AND GRITS 29
white jumbo shrimp, cheddar jalapeno grits, bacon whiskey gravy

SURF AND TURF 72
8oz wagyu baseball, lobster tail grilled or fried

WET AGED PREMIUM STEAKS

BUTCHERS STEAK* 32
8oz USDA black angus

WAGYU BASEBALL* 39
8oz american wagyu, Chatel Farms

FILET* 8oz|62 12oz(bone-in)|72
USDA black angus

PRIME NEW YORK STRIP* 65
14oz USDA prime black angus, Chatel Farms

PRIME RIBEYE* 82
16oz USDA prime black angus, abundant marbling

FEATURED PREMIUM STEAKS

DRY AGE PRIME COWBOY CUT RIBEYE* 115
22oz bone in prime ribeye, abundant marbling, 45 day dry aged

ROASTED PRIME RIB* (FRI & SAT ONLY) 65
14oz USDA prime black angus, slow roasted, abundant marbling, served with mashed potatoes and au jus

STEAK FOR TWO

36 OZ BONE-IN TOMAHAWK RIBEYE* 155
36oz black angus bone-in Tomahawk Ribeye, cut table-side, chimichurri on side

Steaks cooked on a wood fire grill have a slight char that enhances the flavor.

STEAK ENHANCEMENTS

Wagyu Bone Marrow $15
wood fire grilled, tender and buttery

Shrimp Scampi $ 18
garlic, white wine, calabrian chili

Crab Oscar $20
colossal blue crab, grilled asparagus, béarnaise

Blue Crab Tapenade $19
colossal blue crab, roma tomato, herbs, cream

Lobster Tails $45
8oz maine tails, on the grill or crispy tempura

Blue Cheese Crust $12
blue cheese, parsley, bread crumbs, seasoning

BLUE RARE very red, cold center | **RARE** red, cool center | **MEDIUM RARE** red, warm center | **MEDIUM** pink, hot center
MEDIUM WELL dull pink, hot center | **WELL DONE** no pink, hot center

(We do not guarantee steaks ordered medium well and above.)