

KÖLE

CHOPHOUSE

FIVE OLIVES	6
herbs de provence (V/GF)	
THE AVOCADO	12
charred, aji verde, lime dressing, puffed wild rice (V/GF)	
NOT AN ARANCINI	12
roasted tomato, lemon (VG/GF)	

salads	BABY ARUGULA	6 small large 12
	parmesan, lime, croutons (VG)	
	WEDGE	16
	roquefort, cherry bombs, walnuts (VG/GF/N)	

soups	TOMATO & FETA	9
	basil, onions, sherry vinegar (VG/GF)	
	LEMONGRASS	9
	coconut, ginger, sunflower, cayenne (V/GF)	

land	BEEF TARTARE	14
	capers, lemon, bone marrow, shallots, toast	
	SMOKED PORK BELLY	18
	tamarind, onion & ginger glaze (GF)	

sea	MAINE LOBSTER BISQUE	28
	cognac, creme fraiche, lemon (GF)	
	CRAB CROQUETTES	18
	dijon, worcestershire, chives, old bay (GF)	
	TUNA TARTARE	14
	limoncello sauce, calabrian pepper, chive oil (GF)	

The Ice Bar

SHRIMP	8 pc. 20	OYSTERS
cocktail sauce	(GF)	mignonette

GLACIER	34
6 pc shrimp, 6 pc oyster	

From the Jospur Charcoal Grills

At KÖLE, we fire up our Jospur grill with Quebracho charcoal—known as the “axe-breaker” for its intense heat, long burn, and clean fire.

Just like KÖLE, inspired by the Pennsylvania Dutch word for “coals,” it embodies tradition and mastery—fueling every flame with purpose.

CHARRED OCTOPUS	22
wild, taggiasca olives, paprika (GF/N)	

SALMON TERIYAKI	21	32	WHOLE BRANZINO
7oz filet, b&b pickles (GF)			garlic, roasted tomatoes (GF)
KÖLE BRIOCHE BURGER	18	52	NEW S. WALES LAMB
cheddar, house sauce, LTO			15 oz, tarragon, fine herbs (GF)
FIREHOUSE CHICKEN	24	30	DUROC PORK SHANK
cider, espelette, garlic (GF)			wine, sauerkraut, garlic (GF)

DINNER

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy

* raw or undercooked proteins or eggs may increase illness risk | please inform us of any allergies or dietary restrictions | a service charge of 20% will be added to parties of six or more

Salt & Pepper

the only seasoning we add to our steaks,
and letting the magic of charKÖLE do the rest

BLUE *	red, very cold center
RARE *	red, cold center
MEDIUM RARE *	red, slightly warm center
MEDIUM *	pink, hot center
MEDIUM WELL	dull pink center
WELL DONE	chef not recommended :)
PITTSBURGH	extra charred outside

Chops

TAGLIATA	32
14oz new york strip, sliced, whole garlic confit (GF)	
TOP SIRLOIN	48
16oz, sliced thin, brown butter, rosemary (GF)	
FILET AU POIVRE	55
8oz, maître d'hôtel butter, watercress (GF)	
PRIME STRIPLOIN	62
14oz, smoked bone marrow, bordelaise sauce (GF)	
TOMAHAWK	120
50oz, sliced, horseradish cream and chimichurri (GF)	

Shöneck's Prime Angus

ask your server for availability
add a glass of chef's selected wine, 6

Australia Wagyu

DELMONICO	88
15oz, pickled red onions, watercress (GF)	

Japanese Wagyu

SAMURAI	14 per ounce
A5 wagyu, BMS12, aged marbeling (GF)	

Shareable Sides

ROASTED POTATOES	9	MUSHROOMS	12	TRUFFLED MAC & CHEESE	12
rosemary, butter (VG/GF)		butter, chives, garlic confit (VG/GF)		cavatappi, parmesan, cheddar (VG)	
FRIES	4 small full 8	BRUSSELS SPROUTS	11	LOBSTER MAC & CHEESE	32
rosemary, aleppo pepper (VG/GF)		bacon vinaigrette (GF)		baked, roasted tomatoes, bacon	
CARROTS	9	POTATO GRATIN	14	CORNBREAD	8
brown butter, fennel dust (VG/GF)		smoked gouda, thyme (VG/GF)		cayenne, maple butter (VG)	

Enhancements

AJI VERDE (V/GF)	2	AUX POIVRE (GF)	6	ROSEMARY AIOLI (V/GF)	2
CHIMICHURRI (V/GF)	2	BORDELAISE (GF)	6	ROQUEFORT (VG/GF)	3
HORSEY CREAM (VG/GF)	2	BONE MARROW (GF)	12	BURGER SAUCE (V/GF)	2
MOJO ROJO (V/GF/N)	2			TAMARIND & GINGER (V/GF)	2