KōLE

CHOPHOUSE

small plates

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)

ROASTED RADISH & RICOTTA (GF/N) 14
sorrento lemon vinaigrette, pistachio duqqa

salads

BABY ARUGULA 6 small | large 12
parmesan, lime, croutons (VG)

CLASSIC WEDGE 18
lardons, roquefort, cherry bombs, walnuts (GF/N)

land

SMOKED PORK BELLY 18
tamarind, onion & ginger glaze (GF)

sea

OCTOPUS CARPACCIO 18
giardiniera vinaigrette, green lemon oil (GF)

CRAB CROQUETTES 18
dijon, worcestershire, chives, old bay (GF)

TUNA TARTARE 16
limoncello sauce, calabrian pepper, chive oil (GF)

The Ice Bar

SHRIMP 8 pc. 20 (GF)
cocktail sauce

OYSTERS
mignonette

GLACIER 34
6 pc shrimp, 6 pc oyster

From the Josper Charcoal Grills

At KōLE, we fire up our Josper grill with Quebracho charcoal—known as the "axe-breaker" for its intense heat, long burn, and clean fire.

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

GRILLED MAINE LOBSTER MKP
whole, chili & lime compound butter

SALMON TERIYAKI 21
7oz filet, b&b pickles (GF)

KōLE BRIOCHE BURGER 18
cheddar, house sauce, LTO

FIREHOUSE CHICKEN 24
cider, espelette, garlic (GF)

WHOLE BRANZINO 34
boneless fillets, garlic (GF)

NEW S. WALES LAMB 52
15 oz, tarragon, fine herbs (GF)

DUROC PORK SHANK 30
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 charKōLE 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

Executive Chef Max Fanton

Chops

TAGLIATA 34
14oz new york strip, sliced, whole garlic confit (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)

THE JULIE 48
16oz sirloin, sliced thin and served pink, sizzling brown butter

Chicago Style Dry-Aged

RIBEYE 78
16oz, chimichurri, watercress (GF)

Australia Wagyu

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

Japanese Wagyu

MIYAZAKI MKP
A5 wagyu, BMS12, aged balsamic (GF)

Shareable Sides

TALLOW FRIES 12
rosemary, himalayan salt (GF)

ROASTED POTATOES 9
rosemary, butter (VG/GF)

POTATO GRATIN 14
smoked gouda, thyme (VG/GF)

CARROTS 9
beurre noisette, fennel dust (VG/GF)

MUSHROOMS 12
butter, chives, garlic confit (VG/GF)

WILTED SPINACH 11
stem-on, garlic, touch of cream (VG/GF)

TRUFFLED MAC & CHEESE 12
cavatappi, parmesan, cheddar (VG)

LOBSTER MAC 32
cheddar, sauce américaine

CORNBREAD 8
cayenne, maple butter (VG)

Enhancements

AJI VERDE (V/GF) 2
CHIMICHURRI (V/GF) 2
HORSEY CREAM (VG/GF) 2
MOJO ROJO (V/GF/N) 2

AUX POIVRE (GF) 6
BORDELAISE (GF) 6
BONE MARROW (GF) 12

ROSEMARY AIOLI (V/GF) 2
ROQUEFORT (VG/GF) 3
BURGER SAUCE (GF) 2
TAMARIND & GINGER (V/GF) 2

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