

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 14 roasted tomato, lemon (VG/GF)
salads	BABY ARUGULA 6 small large 12 parmesan, lime, croutons (VG)
	CLASSIC WEDGE 20 lardons, roquefort, cherry bombs, walnuts (GF/N)
land	COFFEE ROASTED BACON 18 maple syrup, smoked paprika, soy sauce (GF)
sea	OCTOPUS CARPACCIO 18 giardiniera vinaigrette, green lemon oil (GF)
	CRAB CROQUETTES 22 dijon, worcestershire, chives, old bay (GF)
	TUNA TARTARE 20 limoncello sauce, calabrian pepper, chive oil (GF)

The Ice Bar

OYSTERS 20 8pc., mignonette	SHRIMP 20 8pc., cocktail sauce
---------------------------------------	--

best enjoyed with a crisp glass of
henri poiron muscadet sèvre & maine – loire valley, france
glass, 13

GLACIER 34 6 pc shrimp, 6 pc oyster

From the Josper Charcoal Grills

We grill over Quebracho charcoal—nicknamed the “axe-breaker” for its intense heat and clean, lasting burn. Like our name, drawn from the Pennsylvania Dutch word for “coals,” it reflects purpose and tradition

GRILLED MAINE LOBSTER MKP whole, chili & lime compound butter	KōLE BRIOCHE BURGER 18 cheddar, house sauce, LTO
SALMON TERIYAKI 28 7oz filet, b&b pickles (GF)	FIREHOUSE CHICKEN 26 cider, espelette, garlic (GF)
GREEK BRANZINO 42 boneless, herbs, caperberries (GF)	NEW S. WALES LAMB 52 15oz, tarragon, fine herbs (GF)
“SAN FRAN” CIOPPINO 28 seafood, tomato, butter, saffron	STEAK HACHÉ POIVRE 38 8oz wagyu & dry-aged beef blend, frites (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	36	
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	130	
50oz, sliced, horseradish cream and chimichurri (GF)		
THE JULIE	48	
16oz sirloin, sliced thin and served pink, sizzling brown butter		
100% GRASS FED RIBEYE	68	
16oz, chimichurri, tallow (GF)		
Shareable Sides		
TALLOW FRIES	12	
rosemary, himalayan salt (GF)		
ROASTED POTATOES	10	
rosemary, butter (VG/GF)		
POTATO GRATIN	18	
smoked gouda, thyme (VG/GF)		
TRUFFLED MAC & CHEESE	12	
cavatappi, parmesan, cheddar (VG)		
BICOLOR CORN	10	
chives, butter, espelette (VG/GF)		
CARROTS	10	
beurre noisette, fennel dust (VG/GF)		
MUSHROOMS	12	
butter, chives, garlic confit (VG/GF)		
BRUSSEL SPROUTS	11	
butter, garlic confit, sherry vinegar (VG)		
Enhancements		
AJI VERDE (V/GF)	2	
CHIMICHURRI (V/GF)	2	
HORSEY CREAM (VG/GF)	2	
AUX POIVRE (GF)	6	
BORDELAISE (GF)	6	
CREAMY ROQUEFORT (VG/GF)	5	
BONE MARROW (GF)	12	

(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