



HOT + COLD APPETIZERS

spring pea soup: 9

Maine lobster, peas,
bacon lardons, lemon creme fraiche,
local feta cheese

classic caesar: 7

romaine hearts, shaved parmesan, garlic croutons
with grilled chicken: 12
with white anchovies: 10

Korean style pork belly: 8

dashi, housemade kimchi,
crispy pork belly, fried oyster,
spicy aioli

gorgonzola blue cheese soufflé: 9

asparagus, baby artichokes, roasted red peppers,
arugula, bacon crisps, Birch Run Hills blue cheese,
honey + white balsamic vinaigrette

yellowtail crudo: 12

thinly sliced raw yellowtail,
marinated artichokes, red pepper coulis,
ricotta mousse, lemon zest

Thai shellfish tasting: 14

soft shell crab, muddleneck clams,
cilantro marinated prawns, papaya + jicama salad,
toasted peanuts, red curry emulsion

“tuna salad”: 10

confit albacore tuna, pearl pasta salad,
arugula, pine nuts, caper aioli,
sauce grabiche

tandoori spiced chicken: 6

boneless thigh, tomato + red pepper stew,
curry, Riverview Farm’s goat milk yogurt,

garden vegetable baby mix green salad: 8

Golden Harvest Farm baby mix greens,
fresh garden vegetables,
champagne vinaigrette

“turf on surf”: 16

lobster cake, braised beef short rib,
pickled pearl onion, lobster hollandaise,
make it fly: 28

AT SPOON, WE CONSTANTLY STRIVE TO SOURCE FRESH, LOCAL, SUSTAINABLE PRODUCTS WHENEVER POSSIBLE. WE ARE PROUD TO SUPPORT WESTERN PENNSYLVANIA’S FARMERS AND ARTISANAL PURVEYORS:

Parma Meats
McConnell’s Farm
La Prima Espresso
One Woman Farm
Pennsylvania Assoc. for Sustainable Agriculture
Wild Purveyors

Fede Pasta
Green Grocer
Strip District Meats
Penn’s Corner Farm Alliance
Pittsburgh Seltzer Works
Mediterra Bakery



ENTRÉES

***duo of lamb: 29**

olive crusted loin, braised shoulder, goat cheese + mushroom bread pudding, rainbow Swiss chard, spring onion puree, natural reduction

***marinated grilled quail: 28**

seared foie gras, sunny side up egg, fingerling potato hash, parsnip puree, Jamaican spice essence

chicken two ways: 19

seared chicken breast, confit chicken leg, barley risotto, braised artichokes, toasted oats, natural reduction

day boat scallops: 28

potato mousseline, sauteed pea tendrils, roasted locally foraged mushrooms, crispy chicken skin, braised spring onions, truffle beurre blanc

“miso hungry”: 26

miso glazed escolar, Chinese 5 spice braised pork, congee, pickled vegetables

braised rabbit + fresh made pasta: 21

English peas, fava beans, pickled crimini mushrooms, sauteed ramps, honey glazed carrots, goat cheese, pea shoot pesto, natural reduction, rillette crostini

**vegetarian option available - ask server for details*

***Spoon burger: 14**

8 oz. Kobe beef, aged white cheddar cheese, parmesan + herb fries, challah bun
with foie gras: **26**

wild Pacific halibut: 29

“crab cake” stuffed shrimp, potato rosti, sauteed asparagus, jalapeno hollandaise, pineapple + fava bean + andouille sausage relish

***pork two ways: 24**

grilled tenderloin, citrus + chipotle braised cheek, Anson Mills white cheddar polenta, sauteed broccolini, poblano poppers, tomatillo sauce

***dry aged NY strip + short ribs: 32**

duck fat whipped potatoes, baby arugula + bleu cheese salad, roasted baby vegetables, natural reduction

etc.

roasted fingerling potatoes: 5

sesame broccolini: 7

duck fat whipped potatoes: 5

roasted baby vegetables: 6

Spoon's 5 course tasting menu 65/person
(requires participation of entire table)

Complete the experience with sommelier-paired wines 35/person

**consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.
Parties of 8 or more will be presented with a single check, including a 20% gratuity.*