

**FIRST COURSE**

*MADE TO ORDER SPRING PEA SOUP  
PEAS, CARROT, BLACK FOREST HAM  
MINT CRÈME FRAICHE*

**SPRING SALAD**

**ENGLISH PEAS, ASPARAGUS, FAVA BEANS, ROAST BEETS AND RADISH  
MEYER LEMON VINAIGRETTE**

**ASPARAGUS TART**

**WHIPPED BURRATA CHEESE, BASIL, TOASTED PUMPKIN SEEDS  
CASTELFRANCO AND CHIVE SALAD, BANYULS VINAIGRETTE**

**SHRIMP COCKTAIL**

**SWEET SHRIMP, SPICY TOMATO MARINADE, SALTINE CRACKERS  
TOMATO, CUCUMBER, RED ONION, CILANTRO**

**MAIN COURSE**

*LOBSTER SALAD*

*TANGERINE, RED ONION & BUTTER LETTUCE WITH TANGERINE VINAIGRETTE*

*COMPOUND PASTRAMI SANDWICH*

*OUR OWN CURED, ROASTED, AND SMOKED PASTRAMI*

*CORN RYE BREAD & BEER-BRAISED SWEET ONIONS*

*HORSERADISH-MUSTARD MAYONNAISE & CABBAGE SLAW & CHIPS*

**THE COMPOUND BURGER**

**8 OZ. PRIME ANGUS BEEF**

**LETTUCE, TOMATO, GRILLED RED ONIONS & AIOLI WITH FRENCH FRIES**

**AVAILABLE WITH ROASTED POBLANOS AND CHEDDAR CHEESE**

**SUBSTITUTE ONION RINGS**

*CHICKEN SCHNITZEL*

*CAPERS, PARSLEY, LEMON & SAUTÉED SPINACH*

*"STACKED SALAD"*

*ROMAINE, TOMATO, HAM, BLUE CHEESE, FETA CHEESE, & HARD COOKED TAOS EGGS*

*AVOCADO RANCH DRESSING*

*ADD FRIED CHICKEN TENDER*

*ADD LOBSTER*

*ADD SHRIMP*

**SHRIMP AND GRITS**

**CAROLINA WHITE GRITS, SMOKED PAPRIKA-PIQUILLO PEPPER SAUCE, PARSLEY, LEMON**

*FULL CIRCLE FARMS MUSHROOMS AND ORGANIC STONE GROUND POLENTA*

*BLACK TRUFFLE RELISH, SHAVED PARMESAN & ORGANIC WATERCRESS*

**DESSERTS**

*CHOCOLATE TORTE*

*MANGO-BASIL SALAD, CRÈME FRAICHE, MANGO SORBET*

*LEMON CURD*

*BLUEBERRY GELEE, BLUEBERRY DUST*

*TOASTED MERINGUE*

**RHUBARB SORBET**

**BLACK PEPPER-PISTACHIO STREUSEL, STRAWBERRY GASTRIQUE, WHIPPED MASCARPONE**

*MENU ITEMS ITALICIZED*

*PART OF CELEBRATING CHEF MARK KIFFIN AND 25 YEARS OF THE COMPOUND RESTAURANT*