

W.A  
FROST  
AND  
COMPANY

Dinner Menu

Executive Chef: Grant Nelson

|                                                             |                                                                                           |        |
|-------------------------------------------------------------|-------------------------------------------------------------------------------------------|--------|
| (DF,GF)                                                     | Squash Bisque ~ Spiced Pepitas / Pumkin Oil                                               | 9 / 14 |
|                                                             | Bread Plate ~ Baguette / Multigrain / Whipped Sea Salt Butter                             | 13     |
| (DF,GF)                                                     | Butter Lettuce Salad ~ Apple / Grape / Honey Clover Gouda / Candied Walnuts               | 15     |
| (GFP)                                                       | Caesar ~ Romaine Hearts / Garlic Crumble / Parmesan                                       | 16     |
| (GF, DF)                                                    | Fall Harvest Salad ~ Lentils / Brussels / Craisins / Sweet Potato / Cranberry Vinaigrette | 17     |
|                                                             |                                                                                           |        |
| (GFP)                                                       | Deviled Eggs ~ Dill / Ranch / Fried Pickle                                                | 11     |
| (GF,DFP)                                                    | Beet & Burrata ~ Orange Balsamic / Frisee / Roasted Beets                                 | 15     |
| (GF)                                                        | Twice Baked Potato ~ Bacon / Cheddar / Green Onion                                        | 15     |
|                                                             | Grilled Cheese & Tomato Soup ~ Brioche / 3 Cheese Blend                                   | 17     |
|                                                             | Salt Cod Churros ~ Yuzu Aioli / Lemon                                                     | 18     |
| (DF)                                                        | Fried Brussels Sprouts ~ Fish Sauce Caramel / Lime Mayo / Pickled Jalapeño / Walnut       | 18     |
| (GF,DF)                                                     | Shrimp Cocktail ~ Chilled Shrimp / Cocktail Sauce / Lemon                                 | 20     |
| (DF)                                                        | Chicken & Mushroom Wonton soup ~ Roasted Chicken Broth / Shitake / Lemongrass             | 22     |
| (GF)                                                        | Mushroom Shepherd's Pie ~ Mushroom / Root Vegetables / Tomato / Mashed Potatoes           | 21     |
|                                                             | Brie en Croûte ~ Fig / Puff Pastry / Fresh Berries                                        | 22     |
| (GFP)                                                       | Spinach Artichoke Dip ~ Cilantro / Mozzarella / Parmesan / Jalapeño / Lahvosh             | 23     |
| (GFP)                                                       | Charcuterie ~ 3 Local Meats / 3 Local Cheeses / Accompaniments                            | 35     |
|                                                             |                                                                                           |        |
|                                                             | Pumpkin Cream Pasta ~ Fusilli / Sage / Brown Butter / Squash                              | 31     |
| (GF)                                                        |                                                                                           | 42     |
| (GF)                                                        | Elk Osso Bucco ~ Garlic Herb Grits / Roasted Carrots / Blueberry                          | 45     |
| (GF,DFP)                                                    | Tomahawk Pork Chop ~ Apple / Fennel / Ham Hock / Apple Cider Reduction                    | 48     |
| (GF,DFP)                                                    | Pheasant ~ Brasied Greens / Cranberry / Pheasant Jus                                      | 50     |
|                                                             | Steak Frites* ~ 6oz Zabuton / Creamed Spinach / Fries / Béarnaise                         | 58     |
|                                                             | Frost Burger ~ Roasted Mushrooms / Swiss Foam / Garlic Aioli / Potato Bun                 | 22     |
|                                                             |                                                                                           |        |
| Add Protein- Chicken / 9, Shrimp(2) / 12, Sliced Steak / 14 |                                                                                           |        |
| Accompaniments                                              |                                                                                           |        |
| (GF)                                                        | Creamed Spinach                                                                           | 12     |
| (GF,DFP)                                                    | Braised Greens                                                                            | 12     |
| (GF)                                                        | Cheesy Grits                                                                              | 12     |
| (DF)                                                        | Fries                                                                                     | 12     |
| (GF,DFP)                                                    | Roasted Carrots                                                                           | 12     |

Allergen Info (GF) Gluten Free, (GFP) Gluten Free Possible, (DF) Dairy Free, (DFP) Dairy Free Possible

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*\*For your convenience, a 20% gratuity will be automatically applied to the final bill for parties of six or more guests. We appreciate your understanding and support of our service team.

\*\*If you use a credit card, we will charge an additional 3.0% to help offset processing cost. This amount is not more than what we pay in fees. We do not surcharge for debit cards or cash payment.