LARKIN'S
est. 2005

AFTERNOON & LUNCH DRINKS

LARKIN'S FAVORITES



YUZU SPRITZ
Joto Yuzu sake, Cello prosecco
14



BLOODY MARY
Tito's vodka, bloody mix, pickled okra, olives
15



LARKIN'S MARGARITA
Lunazul reposado tequila, cointreau, lime, agave
14



MIMOSA
Cello prosecco, orange juice
9

ON TAP

STELLA ARTOIS	8
BURIAL SURF WAX IPA	9
LARKIN'S LAGER	7
LIABILITY GNOME BELGIAN BLONDE	9
HIGHLAND BREWING GAELIC AMBER ALE	9

SEASONAL SELECTION

BELL'S OKTOBERFEST	9
BOLD ROCK HONEYCRISP HARD CIDER	9

BOTTLES & CANS

MILLER LITE	5
MICHELOB ULTRA	5
YUENGLING	5
CORONA	5
WICKED WEED PERNICIOUS	8
WIBBY DUNKEL	6
ALLAGASH TRIPEL	6

SELTZER

HIGH NOON - ASSORTED FLAVORS	8
ORGINAL SIN BLACK WIDOW CIDER	8

BY THE GLASS

SPARKLING & ROSÉ

CELLO PROSECCO 10/40
apple, pear, hints of citrus - IT

MAISON RICHE CRÉMANT 12/48
pear, vanilla, and a hint of citrus, Bordeaux, FR

LAUDUN-CHUSCLAN ROSÉ 9/36
frloral, cranberry, orange blossom - Côtes du Rhone, FR

AIX ROSÉ 14/56
floral, strawberry, citrus - Coteaux d'Aix-en-Provence, FR

BY.OTT ROSÉ 16/64
fresh fruit, citrus zest - Côtes de Provence, FR

WHITE

D'ORSARIA PINOT GRIGIO 12/48
citrus, floral, honeycrisp apple - Friuli, IT

RAIMUND PRUM RIESLING 12/48
apricot, white peach, pineapple, green apple - Mosel, DE

MISTY COVE SAUVIGNON BLANC 11/44
lime, lime leaf, grapefruit, hedge row - Marlborough, NZ

LES GLORIES SAUVIGNON BLANC 14/56
lemongrass, tomato vine, grapefruit zest - Loire, FR

ROCO CHARDONNAY 15/60
green apple, meyer lemon, rosemary - Willamette Valley, OR

FICHET "CHATEAU LONDON" CHARDONNAY 18/72
apricot, citrus, honeycomb, limestone - Burgundy, FR

RED

MASI BUONACOSTA VALPOLICELLA 14/56
leather, bing cherry, cedar - Veneto, IT

HAZELFERN PINOT NOIR 18/72
cherry, red currant, rose - Willamette Valley, OR

ALHAMBRA RESERVE MALBEC+CAB 10/40
raspberries, blueberries, cherries, earth - Mendoza, ARG

PAUL JABOULET "PARALLELE 45" 13/52
earth, pepper, cassis - Côtes du Rhône, FR

NO LOVE LOST CABERNET SAUVIGNON 17/68
black fruits, blackberry, black currant - Napa Valley, CA

0% ALCOHOL

BURIAL N/A BEER	8
PILSNER	
IPA	

MOCKTAILS

POMEGRANATE MULE 13
Ritual N/A whiskey, lime, pomegranate molasses, ginger beer

ITALIAN SPRITZ 12
Dhōs N/A bittersweet, orange, soda

MARGARITA

— YOUR MIX —

- ◯ TRADITIONAL
- ◯ SPICY
- ◯ PRICKLY PEAR



$13

— Crafted with —
Mock One N/A Tequila

Our cellar program balances Old World classics with approachable New World discoveries

LUNCH MENU

Starters

AVOCADO TOAST 18
avocado, hard boiled egg, pickled red onions, everything bagel spice, ancient grain bread

ROAST CARROT DIP 17
pumpkin seed crumble, pistachio, fresh herbs, smoked paprika oil, grilled naan

JUMBO LUMP CRAB CAKE GLUTEN FREE 26
lemon-dill beurre blanc, crispy capers

JUMBO SHRIMP COCKTAIL GLUTEN FREE 16
turmeric, pickled okra, remoulade, bloody mary cocktail sauce, lemon

AHI TUNA POKE NACHOS* 18
avocado mousse, chili jam, soy, micro cilantro, pickled fresno, sesame seed, wonton, radish

FRIED CALAMARI 18
parmesan, baby sweet peppers, pepperoncini, calabrian aïoli

KOREAN FRIED CHICKEN WINGS 19
ssam sauce, scallion, sesame, marinated cucumbers, kimchi ranch

CRISPY BRUSSELS SPROUTS 18
whipped brown butter ricotta, maple-black garlic glaze, pickled apple, spiced pecans, sage, micro mustard greens

OYSTERS* 18/36
bloody mary cocktail, horseradish, mignonette, lemon, old bay crackers

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any allergies or dietary restrictions. We cook all our dishes to order, but consuming raw or undercooked ingredients is done at your own risk.

Soup & Salads

SHE-CRAB SOUP
CUP 12 | BOWL 16
blue crab, crab stock, crab roe, sherry, cream
Our signature recipe since 2005
GLUTEN FREE

SOUP DU JOUR
CUP - 8 BOWL - 12
seasonally prepared bisque, chowders and stews

FALL HARVEST GLUTEN FREE 18
mixed greens, roasted pear, stracciatella, pomegranate seeds, spiced pecan, pickled red onion, prosciutto, maple-sherry vinaigrette

STRAWBERRY & BEET GLUTEN FREE 18
diced red and gold beets, local strawberries, mint, chive, arugula, pistachio, goat cheese mousse, strawberry vinaigrette

CAESAR SALAD 14
baby gem, crouton, parmesan

BACON, LETTUCE & TOMATO GLUTEN FREE 18
Tyger River bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice, sherry vinaigrette

ADD SALMON* 16 | SHRIMP 10 | SCALLOPS 30 | CHICKEN 8 | STEAK* 20



WAGYU BURGERS

all burgers served with Larkin's truffle fries

MUSHROOM 25
I See Fungi mushrooms, onions, basil pesto, swiss

SMOKEHOUSE 25
house BBQ sauce, pimento cheese, crispy onion rings

KIMCHI 25
ssam sauce, kimchi aïoli, marinated cucumber, white cheddar

PREMIUM WAGYU BEEF | NO HORMONES | NO ANTIBIOTICS | HUMANELY RAISED

Crafted Sandwiches

SMASH BURGER 19
white american, grilled onion, pickles, larkin's burger sauce, toasted brioche

FRIED CHICKEN BLT 16
garlic aïoli, bacon, lettuce, tomato, pickles, brioche bun

STEAK SANDWICH 18
grilled peppers and onions, white cheddar sauce, hoagie roll

DOUBLE DOWN BLT 18
fried green tomato, lettuce, tomato, arugula, bacon and bacon jam

BRASSTOWN REUBEN 18
sauerkraut, russian dressing, grilled marble rye, swiss

OPEN FACE RATATOUILLE 16
summer squash, heirloom tomato, provolone, balsamic glaze, microgreens, Travelers Baking Co. - roasted garlic sourdough

TURKEY 17
roast turkey breast, fig jam, apple, arugula, whipped boursin cheese, Travelers Baking Co. - fig & walnut sourdough

Grain Bowls & Wraps

ASIAN BEEF BOWL* GLUTEN FREE 26
kimchi-marinated beef, jasmine rice, edamame, napa cabbage, i see fungi mushrooms, radishes, red onion, sesame seed, crispy leeks, kimchee aïoli, scallion

CHICKEN CAESAR WRAP 18
grilled chicken, romaine, parmesan, crouton crumble, garlic and herb wrap

SALMON CAPRESE WRAP 18
smoked salmon, quinoa, heirloom tomato, mozzarella pearls, arugula, balsamic glaze, tomato basil wrap

SUMMER VEGETABLE BOWL 21
farro, summer squash, radish, roasted corn, bell pepper, red onion, sugar snap peas, green goddess yogurt

MEDITERRANEAN BOWL GLUTEN FREE 22
quinoa tabbouleh, cucumber, baby heirloom tomato, roasted red pepper, beetroot hummus, feta, lemon-tahini vinaigrette

SANDWICHES & WRAPS INCLUDE WAFFLE CHIPS

SUBSTITUTE FRIES 2
ADD FRIED EGG* 2
ADD BACON 3

Lunch Entrées

STEAK FRITES* 32
flat iron steak, shallots, compound butter, pommes frites, garlic aïoli

BLACKENED MAHI GLUTEN FREE 27
cilantro-lime rice, pineapple pico, chili oil, red pepper emulsion, micro cilantro

CAJUN SHRIMP & GRITS 25
dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion

CHICKEN CONFIT GLUTEN FREE 22
Joyce Farms' chicken, roasted carrots, summer squash, heirloom tomatoes, carrot purée, mustard seed-chicken jus

WESTER ROSS SALMON* GLUTEN FREE 25
sugar snap peas, summer squash, fennel, couscous, yogurt pistou

MUSHROOM RAVIOLI 20
I See Fungi mushrooms, parmesan, toasted pine nut pesto

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