

STUDIO LOUNGE
MENU

To Share ... or not



Large Plates

PRETZEL PANZANELLA SALAD / 11

*arugula, red onion, grape tomato,
soft pretzel "croutons",
guinness/mustard vinaigrette*

MAC 'N' CHEESE / 13

*bacon mac 'n' cheese,
cheese wafer crust,
sri-ranch-a*

CORN DOG TRIO / 14

*three mini-corn dogs
(duck, pheasant, boar),
-accoutrements-*

MOZZTINI / 14

*house made sticks,
rose livornaise*

LOW KEY GNOCCHI / 15

*toasted ricotta gnocchi, smoked tomato-sherry
vinaigrette, charred corn, pickled red onion,
sweet potato straws, ricotta salata*

DEVEILED STEAK 'N' EGGS / 15 

*cold smoked beef tartare,
deveiled vinaigrette*

BONE MARROW BRUSCHETTA / 16

*house boursin, pickled grapes, charred fennel,
garlic confit, balsamic, arugula*

MINI PORK WELLINGTON / 17

*tenderloin, charcuterie duxelles, apple, dijon,
puff pastry served with smoked apple butter,
arugula aux lardons*

BAR NUTS / 6

bourbon, rosemary, honey glaze

SEASONAL SALAD / 13

*ask your server for today's selection
chicken 6 | fish 7*

SL BURGER / 18

*8oz, pepperjack, sliced onion,
marie's meat hot, local stout dijonnaise,
house fries*

CHICKEN & GRITS / 23

*buttermilk fried chicken breast,
crispy grit cake, spiced red pepper coulis,
bbq corn salad, balsamic*

CORN RISOTTO / 22 

*corn essence, charred corn,
fresh corn salad, corn filaments*

MARKET FISH / MP

ask your server for today's selection

MARKET STEAK / MP

ask your server for today's selection



EXECUTIVE CHEF - JASON THRIVES + SOUS CHEF - BRETT LOFTON

18% GRATUITY ADDED TO PARTIES LARGER THAN SEVEN GUESTS.
A 4% CONVENIENCE FEE IS ADDED TO ALL CREDIT CARD TRANSACTIONS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.