

About the Menu:

During the roaring 20's there was a resurgence of food, style and culture in America that was reflected on many restaurant menus after the First World War. In the home, meat (especially steak) was still a rarity because almost everything went to the war effort. Mothers and grandmothers had to get creative and use what they had on hand to feed their families.

The restaurant scene, however, was beginning to take a turn towards the lavish, prized ingredients pushing cuisine in an exciting new direction before the great depression put the kibosh on everything...

For this special beer dinner, we wanted to bring together the spirit of a classic 20s steakhouse with some of the necessity driven ideals of a typical home cook; and of course it wouldn't be a Druthers beer dinner without adding some of our own techniques and culture into the mix. I hope you enjoy our takes on some of the cornerstone dishes in American cuisine—bon appetite!

Roaring 20's Beer Dinner

Oysters "Oaxacafeller"

market fresh oysters, wood-fired poblano peppers, scallions, cilantro

Classic Caesar

baby romaine, smoked Caesar dressing, shaved parm, house croutons, anchovies

Pork Wellington

tenderloin of pork, mushroom duxelle, puff pastry, roasted apple puree, moonshine gravy

Salsbury "Steak"

chopped beef, caramelized onion demi-glace, Robuchon potatoes, pea puree

Key Lime Pie

graham cracker crust, lime zest

