

The Conche

DINNER

Chef's selections, à la carte



Chef's Highlights

*For a limited time · limited quantities available
daily*

CRISPY CRAB ROLLS

Grille marinated jumbo lump crab, horseradish
remoulade

SQUASH BLOSSOMS

Jumbo lump crab, crème fraîche, preserved lemon,
whole grain mustard butter sauce

CHARRED OCTOPUS

Braised cannellini bean purée, Calabrian chili
vinaigrette, mojo verde

WATERMELON FETA SALAD

Compressed watermelon, honey-citrus dressing, dill oil,
candied walnuts, feta cheese, pickled red onion

Starters

THE CONCHE SIGNATURE CAESAR SALAD

Romaine lettuce, parmesan croutons, cocoa nib brittle
shards, house Caesar dressing

CATALONIA SHRIMP

Tomato, lemon-garlic & pimento pepper sauce,
toasted brioche, shaved Manchego, garlic chips

PEACHES & BURRATA SALAD

Micro red-watercress, farro, peach vinaigrette, brown
butter & herb crumble, oven roasted brown sugar
peaches

SPRING-BERRY AVOCADO FLATBREAD

Smashed avocado, strawberry feta cream, blueberry &
baby arugula pesto, pickled pearl onions, ruby port
gastrique

CRISPY CALAMARI

Cocoa beer batter, Fresno pepper aioli, pickled radish

SWEET & SOUR CAULIFLOWER

Crispy kale, ginger-garlic sauce, fried cauliflower

MERGUEZ LAMB CIGARS

Chermoula labneh, tupelo honey

GRILLED CHEESE & CREAMY TOMATO SOUP

Cabot white cheddar on Pullman bread, creamy
tomato soup

BRUSSEL SPROUTS

Honey miso sriracha butter, toasted sesame, crispy
shallots, candied pecans, cotija cheese

Vegetarian Selections

*Vegan options available — please consult your
server*

POTATOES AND CAULIFLOWER SIZZLER

Harissa, muhammara, basil couscous, feta, labneh

CAMPANELLE PASTA

Mushroom cream, seasonal vegetables, parmesan

PESTO PASTA

Pesto cream, vegetable medley, parmesan

For Young Guests

12 & under

HANDBREADED TENDERS

Parmesan chicken tenders

FRITES

Rosemary-parmesan or plain fries

PASTA PERFECTO

Butter or marinara pasta, parmesan cheese

MINI MELT & TOMATO BISQUE

Creamy tomato soup, Cabot white cheddar cheese,
Pullman bread

CLASSIC BURGER

Beef burger, lettuce and tomato, sharp Vermont
cheddar

Signature Plates

Prime cuts

BRAISED SHORT RIBS

Goat cheese potato puree, crispy onions, red wine
braised cremini mushroom, chocolate burgundy
reduction, seasonal vegetables

OSSO BUCCO

Red wine braised veal, creamy mascarpone polenta,
seasonal vegetables, gremolata, chocolate burgundy
reduction

COCOA-RUBBED FLAT-IRON STEAK & FRITES

Prepared Medium or Above

Peppercorn sauce, herb butter, served with fries

THE CONCHE BURGER

Braised short rib, bacon, shallot jam, Vermont cheddar,
creamed spinach, chocolate BBQ sauce

Seasonal Highlight

RIBEYE

Goat cheese potato puree, seasonal vegetables,
chocolate burgundy sauce, herb butter

Poultry

HARISSA CHICKEN SIZZLER

Brined boneless chicken thighs, harissa, muhammara,
basil couscous, roasted young potatoes, feta, labneh

From the Sea

PAN-SEARED SALMON

Chermoula white beans, citrus apple fennel salad,
lemon beurre blanc

GINGER-CITRUS CRUSTED SCALLOPS

Market price

Soy miso brown butter, morello cherry and charred
fennel, white chocolate chestnut & cauliflower puree

SHRIMP & GRITS

Cajun spiced garlic shrimp, Spanish pork chorizo,
creamy cheddar grits, herb infused shrimp jus

Artisanal Pasta

SHORT RIB CAMPANELLE PASTA

Red wine braised short ribs, wild mushroom cream,
parmesan

ARUGULA-BASIL PESTO GNOCCHI

Asparagus, sungold tomatoes, toasted ciabatta
crumble

Sides

ROSEMARY-PARMESAN OR SRIRACHA FRIES

CREAMED SPINACH

ROASTED BABY POTATOES

GARLIC INFUSED POTATO PURÉE

CHERMOULA SPICED WHITE BEANS

RED WINE BRAISED CREMINI MUSHROOMS

APPLEWOOD SMOKED BACON

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