

PREVIEWS

WAGYU CORN DOGS 14

Yellow corn batter, house ketchup, pickled mustard seed

BUFFALO HUSH PUPPIES 13

Spicy chicken, onion + celery filled,
cheezy crusted hush puppy, spicy ranch

MUSHROOM PESTO FLATBREAD 16

Shimeji mushrooms, basil caper pesto, goat cheese crumbles,
shredded white cheddar, balsamic glaze (VG)

HOUSE HUMMUS PLATE 13

Garlic beet house made hummus, raw veggies, pita bread (VG)

CRISPY BURRATA 14

Spicy marinara, breaded burrata,
basil caper pesto, toasted bread (VG)

SHORT RIB EGGROLL 16

Caramelized onion, white cheddar, wasabi aioli

SHRIMP COCKTAIL 18

Black tiger shrimp, cocktail sauce, wasabi aioli,
burnt lemon, pickled mustard seed (GF)

CREAMY ARTICHOKE + BRUSSELS SPROUT DIP 14

Caramelized artichokes + Brussels sprouts, bread (VG)

MEAT + CHEESE BOARD 25

Chef selected local meats and cheeses, olives, crackers, seasonal jam, seasoned nuts

GARDEN

CAESAR SALAD 10

Romaine lettuce, red onion, roasted
garlic chickpea croutons, caesar blend
cheese, pesto caesar dressing (GF/VG)

PREWITT SALAD 10

All the lettuce, shredded kale, chickpea,
roasted cherry tomato, farro, Italian cheese,
choice of dressing (VG)

SEASONAL SALAD 12

Arugula, blood orange supremes,
goat cheese, balsamic dressing (GF/VG)

Add chicken, steak, shrimp or salmon to any salad +7

Salad Dressings: Buttermilk Basil, House Italian, Bleu Cheese, Pesto Caesar, House Balsamic, Ranch, Seasonal Vinaigrette

MAIN FEATURES

SHORT RIB BOWL 33

Soy braised short rib, rice noodles, baby broccolini,
asparagus, shimeji mushrooms, teriyaki sauce

Suggested Pairing: Overstone Sauvignon Blanc

CHICKEN SCALLOPINI 28

Pan seared breaded chicken breast, sauteed mushrooms,
pancetta, truffle mash, brown gravy, grilled broccolini

Suggested Pairing: Stillman Chardonnay

GRILLED SWORDFISH 38

Grilled Atlantic swordfish, coconut risotto,
pineapple jalapeno chutney, light curry

Suggested Pairing: St. Roch Rosé

KING SALMON 35

Pan seared King salmon filet, tomato cous cous,
fennel dill beurre blanc sauce

Suggested Pairing: C.H. Berres Riesling

SPINACH ALFREDO 21

Penne pasta, creamy spinach alfredo sauce, bell peppers,
kalamata olives, parmesan, grilled bread (VG)

Add chicken, steak, shrimp, short rib or salmon +7

Suggested Pairing: Terra d'Oro Pinot Grigio

STEAKS

RIBEYE 44

12 ounce, Fischer Farms, hand cut, dry aged (GF)

SIRLOIN 21

6 ounce, hand cut, grass fed (GF)

includes choice of a la carte side

FILET 48

8 ounce, hand cut, USDA Prime (GF)

NEW YORK STRIP 34

10 ounce, hand cut, USDA Prime (GF)

CARAMELIZED BLEU CRUST +3

PARMESAN COMPOUND BUTTER +3

STEAK ADDS

GARLIC CONFIT BUTTER +3

THREE GRILLED SHRIMP +7

GRIPS

PREWITT BURGER 16

House blend steak smashed patties,
white cheddar, bacon jam,
caramelized onions, shrettuce,
garlic aioli, brioche bun, side tallow fries

CHICKEN SANDWICH 14

Grilled or fried chicken breast, orange
chili jam, goat cheese, shrettuce, mayo,
brioche bun, tallow fries on side

SMOKED S.L.T. 18

Pepper crusted house smoked salmon,
arugula, roma tomato, wasabi aioli,
sourdough, tallow fries on side

A LA CARTE SIDES

TRUFFLE MASH 7

FRIED BRUSSELS 7

CHARRED CARROTS 7

SOUP OF THE DAY 7

COCONUT RISOTTO 7

SIDE SALAD 7

GRILLED ASPARAGUS 7

TALLOW FRIES 7

ENJOY DESSERT OR AFTER DINNER DRINKS IN OUR LOUNGE

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

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

BREAKFAST

PREWITT PLATE 15

Three eggs, sausage or bacon, house hash browns, toast (GF)

COUNTRY FRIED STEAK 19

6 ounce fried sirloin, sausage gravy, two buttermilk biscuits
add a farm egg +3

OMELET 15

Shimeji mushrooms, onions, red peppers, white cheddar
with choice of chicken, sausage, bacon or short rib,
side of house hash browns

SEASONAL FRENCH TOAST 15

French toast with seasonal fruit, seasonal syrup (VG)
add sausage or bacon +4

CHICKEN + BISCUITS 14

Buttermilk biscuit, fried chicken breast,
hot honey, house hash browns

PASTRY

CINNAMON ROLL 6

Home made roll with icing (VG)

HOUSE MUFFIN 6

Ask your server about today's selection (VG)

HOUSE PASTRY 6

Ask your server about today's selection (VG)

A LA CARTE

TWO FARM EGGS 6

FRUIT BOWL 6

SAUSAGE 6

BACON 6

HOUSE HASH BROWNS 6

TOAST + JAM 6

BISCUIT + GRAVY 9

TWO PANCAKES 8

BRUNCH COCKTAILS

HOUSE BLOODY MARY 14

MIMOSA 12

CASTAWAY 14

ESPRESSO MARTINI 14

BOTTLE OF BUBBLY 25

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

LUNCH

SMOKED S.L.T. 18

Pepper crusted house smoked salmon, arugula, roma tomato,
wasabi aioli, sourdough, tallow fries on side

CHICKEN SANDWICH 14

Grilled or fried chicken breast, orange chili jam, goat cheese,
shrettuce, mayo, brioche bun, tallow fries on side

MUSHROOM FLATBREAD 16

Shimeji mushrooms, basil caper pesto, goat cheese crumbles,
shredded white cheddar, balsamic glaze (VG)

PREWITT BURGER 16

Two dry aged beef smashed patties, white cheddar cheese,
jalapeño bacon jam, caramelized onions, shrettuce, black
garlic aioli, brioche bun, tallow fries on side **add a farm egg +3**

SHORT RIB GRILLED CHEESE 17

Brie cheese, black garlic aioli, caramelized onions,
tallow fries on side **add a farm egg +3**

GARDEN

CAESAR SALAD 10

Romaine lettuce, red onion, roasted garlic chickpea croutons,
caesar blend cheese, pesto caesar dressing (GF/VG)

PREWITT SALAD 10

All the lettuce, crispy chickpea, roasted cherry tomato, farro,
Italian cheese, buttermilk basil vinaigrette (VG)

SEASONAL SALAD 12

Arugula, blood orange supremes, goat cheese,
balsamic dressing (GF)

Add chicken, steak, shrimp or salmon to any salad +7

Salad Dressings: Buttermilk Basil, House Italian, Bleu Cheese,
Pesto Caesar, Ranch, House Balsamic, Seasonal Vinaigrette

LET US HOST YOUR NEXT EVENT IN ONE OF OUR PRIVATE EVENT SPACES

The **Chef's Study** located upstairs with a large window facing down-
town Plainfield, perfect for parties of 14 or less.

The **Parlor** located upstairs, great for larger parties with capacity of
24 seated and 40-50 standing. This space features a TV with HDMI
hookup, private bar and is attached to our **Rooftop Dining** area, also
available for events during warmer months.

Email info@prewittdining.com for all event inquiries