

## *Appetizers \$10*

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### **Crab Cakes Mille Feuille**

green masala, marinated peppers

### **Escargot**

mushroom, parmesan, parisian gnocchi, herbed butter

### **Smoked Duck**

savory chive waffle, apricot, turmeric, pickled jalapeño, pepitas

### **Country Pâté**

dijon mustard, assorted pickled vegetables

## ***3-Course Menu \$35***

*(includes salad, entrée, & dessert)*

### *First*

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### **Cauliflower Bisque**

mushroom au jus, parsley

### **Classic Caesar**

pickled red onion, parmesan, romaine, croutons, anchovy

### **Bistro Salad**

spinach, potato, plumped raisins, blue cheese, bacon vinaigrette, soft boiled egg

### **Poached Apple Salad**

beets, goat cheese, walnut, arugula, spiced apple vinaigrette

## *Entree*

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### **North Atlantic Salmon**

farro, shaved fennel, orange supreme, arugula,  
pickled mustard vinaigrette

### **Lamb Rack**

fingerling potatoes, brussel sprouts,  
rosemary-horseradish creme

### **Grouper**

parmesan risotto, asparagus, beurre blanc

### **Roasted Hen**

saffron-pumpkin puree, za'atar cauliflower

### **Scallops in Spinach Crepe**

confit leeks, mushrooms, english peas, mornay sauce

### **Club Cut Prime New York Strip**

creamed spinach, mushroom, pearl onion,  
warm potato salad, bacon vinaigrette

### **Duroc Pork Chop**

cheddar grits, green beans, dijon aioli

## *Dessert*

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### **Rotating Daily Selection**

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**\*12% service fee will be added to final bill**

# Spirits

Listed pricing is for a single 2 oz pour

## Gin

- New Amsterdam 7
- Death's Door 8
- Manifest 9
- Bombay Sapphire 9
- Uncle Val's Botanical 9
- Tanqueray Ten 10
- Hendrick's 11

## Vodka

- New Amsterdam 7
- Tito's 9
- Manifest 9
- Grey Goose 10

## Whiskey

- Old Forrester Rye 7
- Jack Daniel's 8
- Crown Royal 8
- Devlin Irish Whiskey 9
- High West Double Rye 10
- Buffalo Trace 10
- Willet Pot Still Reserve 10
- Four Roses Single Barrel 12
- Woodford Reserve 12
- Angel's Envy 12
- Basil Hayden 13
- Breckenridge Port Cask Finish 14
- E.H. Taylor Single Barrel 24

## Scotch

- Famous Grouse, Blended 10
- Chivas, Blended 11
- Macallan 12, Single Malt 18
- Glenfiddich 15, Single Malt 18

## Rum

- Captain Morgan 7
- Flor de Caña, Nicaragua 8
- Zaya Gran Reserva 12 yr, Trinidad 9
- Don Q Gran Añejo, Puerto Rico 13
- Dos Maderas PX, Barbados 10

## Tequila

- El Mayor Blanco 8
- El Mayor Reposado 9
- El Mayor Añejo 10
- Herradura Silver 9
- Herradura Reposado 11
- Herradura Añejo 16

## After Dinner

- Limoncello 6
- Gozio Ameretto 6
- Irish Cream 6
- Trader Vic's Kona Coffee Liqueur 6
- Frangelico Hazelnut 7
- DeLaforce Ruby Port 8
- Taylor Fladgate 10yr Tawny 9
- Broadbent "Rainwater" Madeira 9
- Remy Martin VSOP 11
- Remy Martin XO 31

## Featured Cocktails

### **Clover Club Cosmo 10**

vodka, raspberry liqueur, cranberry  
*with tito's 12*

### **Aviation 12**

uncle val's gin, crème de violette,  
fresh lime

### **Classic Margarita 9**

tequila, triple sec, house sour mix  
*with el mayor 10*

### **Port Old Fashioned 9**

bourbon, ruby port, triple sec,  
bitters  
*with woodford reserve 14*

### **Midnight Manhattan 11**

rye, amaro, sweet vermouth,  
bitters  
*with high west rye 14*

## Craft Beer

### **Wakulla, Hefeweizen**

**\$6**

First Magnitude, Gainesville,  
FL (5.4%)  
hazy and refreshing belgian style  
wheat beer

### **Party Wave, Hazy IPA**

**\$6**

Intuition, Jacksonville, FL  
(6%)  
balanced ale with notes of pine  
and citrus bitterness  
with a malty caramel finish

### **Spruce, IPA 16oz**

**\$7**

First Magnitude, Gainesville  
FL (7.2%)  
brewed with spruce tips. juicy IPA  
with resinous green aromas.

### **Xocerveza Imperial Stout**

**\$6.50**

Stone, San Diego, CA (8.1%)  
inspired by mexican hot chocolate  
mixed with coffee, a spiced  
mocha-esque beer brewed  
minutes from the mexican border