

Appetizers

Foie Gras Torchon \$15

spiced pickled apple

Escargot \$10

mushroom, parmesan, potato, herbed butter

Oxtail \$10

chimichurri, butterbean hummus

Crab Cakes Mille Feuille \$10

green masala, marinated peppers

3-Course Menu \$37

(includes salad, entrée, & dessert)

First

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

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

Entree

North Atlantic Salmon

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

Duroc Pork Chop

pickled green tomato, garlic kale, stone ground grits

Organic Roasted Hen

pumpkin & saffron puree, crispy za'atar cauliflower,
tahina, pepper

Sea Scallops

spinach crepe, mushroom, leek, mornay sauce,
english peas, bacon

Hanger Steak

mashed potatoes, asparagus, pearl onion au poivre

Grouper

parmesan risotto, broccoli, beurre blanc

Sweetbreads

fingerling potatoes, mushroom, brussels sprouts, mustard

Dessert

Rotating Daily Selection

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
- Macallan 12, Single Malt 18
- Glenfiddich 15, Single Malt 18

Rum

- Ron Carlos 7
- Captain Morgan 7
- Flor de Caña, Nicaragua 8
- Zaya Gran Reserva 12 yr, Trinidad 9

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
- 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

Pulp Friction,

Grapefruit IPA \$6

Motorworks, Bradenton, FL
(6.3%)

citrus forward with a piney-malty
backbone, finishes clean, perfect
for Florida

Bud light \$3

Corona Extra \$4.50

Can-O-Bliss Hazy IPA

\$6

Oskar Blues, NC and CO
(7.2%)

hopped up and hazed out, this IPA
features multiple hop varieties and
is packed full of flavor

KBS Stout,

\$8

Founders, Michigan (12%)
dark, silky, and irresistible, this
beer is made with roasted coffee
and chocolate malts, then bourbon
barrel aged to perfection