

## *Appetizers*

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### **Braised Octopus \$10**

potato dauphine, tomato-saffron puree,  
roasted garlic aioli

### **Duck Terrine \$10**

Mustard, Pickled Vegetables

### **Crab Cakes Mille Feuille \$12**

green masala, marinated peppers

### **Escargot \$10**

mushroom, parmesan, puff pastry, herbed butter

## ***3-Course Menu \$37***

*(includes salad, entrée, & dessert)*

### *First*

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### **Turnip Bisque**

crushed savory shortbread, smoked paprika oil

### **Classic Caesar**

pickled red onion, parmesan, romaine, croutons, anchovy

### **Bistro Salad**

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

### **Golden Beet Tartare**

egg yolk, horseradish,  
frisée, pickled fennel

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

## *Entree*

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### **Sea Scallops**

crêpe, mushroom, leek, mornay sauce,  
english peas, pearl onion, pancetta

### **St. Augustine Amberjack**

butterbean risotto, cauliflower, beurre blanc

### **North Atlantic Salmon**

lentil falafel, red pepper coulis, shaved fennel  
orange, olive, tahina

### **Organic Roasted Hen**

confit parsnip, butternut squash, broccoli

### **Duroc Pork Chop**

sweet potato, feta, pickled celery,  
orange-rosemary jus

### **Club Cut Strip Steak**

fingerling potatoes, asparagus, mushrooms,  
horseradish crème

### **Braised Lamb**

spinach gemelli, ricotta, preserved lemon,  
braised fennel, parsley

## *Dessert*

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**Rotating Daily Selection**

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# 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

- Benchmark 7
- 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

- Racho Alegre 7
- El Mayor Blanco 8
- El Mayor Reposado 9
- gEl 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

### **Batsquatch \$6**

First Magnitude, Gainesville,  
FL (6.7%)  
hazy, juicy IPA

### **Vega Blonde Ale \$6**

First Magnitude, Gainesville,  
FL (4.9%)  
easy drinking and refreshing  
blonde ale

### **Drift English Mild \$6**

First Magnitude, Gainesville,  
(4.4%)  
medium to light body with  
chocolate malt notes

**Corona Extra \$4.50**

**Bud light \$3**