

Appetizers

Escargot \$10

confit garlic, stuffed red bliss potato,
mushroom, garlic butter

Braised Octopus \$12

red lentil hummus, cured orange vinaigrette, olives, feta

Crab Cakes Mille Feuille \$12

green masala, marinated peppers

Duck Pate & Foie Gras Torchon \$15

pâté de canard, foie gras torchon, spiced apple,
dijon, pickled vegetables

3-Course Menu \$37

(includes salad, entrée, & dessert)

First

Butternut Squash Bisque

parsley purée, marinated shrimp, paprika oil

Cauliflower Wedge

bacon, pecans, tomato, cucumber, pickled onions, buttermilk

Classic Caesar

pickled red onion, parmesan, romaine, croutons, anchovy

Golden Beet Salad

spinach, goat cheese, pickled fennel, pistachio,
white balsamic vinaigrette

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

Entree

Organic Roasted Hen

butterbean & fines herbes risotto, asparagus

St. Augustine Flounder

lemon spaetzle, english peas, pearl onions,
green tomato-caper relish

Club Cut New York Strip

warm potato salad, bacon vinaigrette,
green beans, rainbow carrots

Yellowfin Tuna

red masala, parsnip, butternut squash,
parsley, pickled vegetables

Duroc Pork Chop

baked gemelli pasta, smoked sausage, cheddar, broccoli

North Atlantic Salmon

tomato fumet, parisian gnocchi, shaved fennel,
artichoke

Braised Lamb

red lentil falafel, cauliflower, almond, lemon, & herbs

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

- Benchmark **7**
- Old Forrester Rye **7**
- Jack Daniel's **8**
- Crown Royal **8**
- Devlin Irish Whiskey **9**
- High West Double Rye **10**
- Rowan's Creek **10**
- Buffalo Trace **10**
- Willet Pot Still Reserve **10**
- Four Roses Single Barrel **12**
- Woodford Reserve **12**
- Angel's Envy **12**
- Basil Hayden **13**
- Basil Hayden Rye **14**
- 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

- Pueblo Viejo **7**
- 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 Amaretto **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

Strawberry Mule 10

vodka, strawberry shrub, ginger beer
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

Peach

Old Fashioned 10

rye, crème de peche, triple sec,
bitters
with woodford reserve 15

Midnight Manhattan 11

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

Craft Beer

Best Day Ever Pineapple Vanilla Soft Serve Sour

16oz \$9

First Magnitude,
Gainesville, FL (6%)
sour ale with pineapple, soft-
serve mix, vanilla & lactose.

Turbid 7

Hazy NE IPA 16oz \$10

Green Bench,
St Pete, FL (6.7%)
Triple dry, fruit forward IPA has a juicy
body with a soft and silky mouthfeel

Corona Extra \$4.50

Bud light \$3

Square American Lager 16oz \$9

First Magnitude,
Gainesville, FL (4.2%)
light bodied, crisp and
refreshing

Backwoods Bastard Bourbon-Barrel Aged Scotch Ale \$8

Founders Brewing Co.,
Grand Rapids, MI (11%)
smells of single malt scotch,
oaky bourbon barrels, smoke,
sweet caramel and roasted
malts, a bit of earthy spice and a
scintilla of dark fruit