

Appetizers

Escargot \$10

confit garlic, brioche,
mushroom, garlic butter

Braised Octopus \$12

romesco, potato, mint aioli, cherry tomato

Crab Cakes Mille Feuille \$12

green masala, marinated peppers

Duck Sausage with Green Chile \$11

black-eyed peas with ham hock, pickled green tomatoes

3-Course Menu \$37

(includes salad, entrée, & dessert)

First

Seafood Stew

smoked duck, summer vegetables, scallop, shrimp

Crispy Okra Salad

mixed greens, buttermilk, local cherry tomato,
pickled banana peppers and watermelon rind

Classic Caesar

pickled red onion, parmesan, romaine, croutons, anchovy

Golden Beet Salad

mixed greens, goat cheese, pickled fennel, pistachio,
white balsamic vinaigrette

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

Entree

Pink Porgy

shrimp & sausage hush puppy, corn,
local banana pepper, remoulade

Club Cut New York Strip

whipped butterbeans and garlic, green beans,
marinated peppers, feta

North Atlantic Salmon

tomato fumet, parisian gnocchi, shaved fennel,
artichoke, local cherry tomato

Crispy Pork Schnitzel

warm bacon potato salad,
green bean gratin with crumbled shortbread,
mustard crème fraiche

Roasted Hen

chive crêpe, mushroom, lemon, ricotta,
green peppercorn, mushroom jus

Braised Lamb

red lentil falafel, multi-color carrots,
almonds, 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
- West Cork 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

Featured Cocktails

Hemmingway Daquiri 10

pilar blonde rum, grapefruit,
cherry, lime

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

Neon Pools Hazy IPA 16 oz. \$9

Ommegang, NY (6.5%)
an IPA with juicy hops perfect for
summertime

Wakulla Wheat \$6

First Magnitude,
Gainesville, FL (5.4)
refreshing local, Belgian-style
hefeweizen

Cumulonimbus Double IPA 16 oz. \$9

First Magnitude,
Gainesville, FL (8.1%)
hazy, juicy, and delicious

Matte Black

Coffee Lager \$6

Brew Bus.,
Tampa, FL (5%)
made with cold-brewed
Guatemalan coffee, this
German-style lager has a velvety
rich texture

Blackberry Bramble

Berliner Weiss \$7

Florida Avenue,
Wesley Chapel, FL (4.0%)
berliner weiss brewed with
blackberries, lemon zest, and
juniper

Corona Extra \$4.50

Bud light \$3

Clausthaler N/A \$3