

Appetizers

Escargot \$10

confit garlic, brioche, mushroom, garlic butter

Conch Fritters \$11

red pepper and dill crème fraiche , pickled okra

Octopus Ceviche \$12

citrus, cilantro, pickled pepper, flatbread cracker

Pâté Basque \$10

dijon mustard, pickled vegetables

3-Course Menu \$37

(includes salad, entrée, & dessert)

First

Corn & Ham Hock Chowder

bacon, local okra, florida potatoes

Crispy Okra Salad

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

Classic Caesar

pickled red onion, parmesan, romaine, croutons, anchovy

Marinated Eggplant and Peppers

white acre peas, manzanilla olive,
saffron pickled cucumber, goat cheese panna cotta, basil oil

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

Entree

Roasted Hen

corn and parmesan risotto, grilled squash

Crispy Tripletail

roasted garlic potatoes, broccoli, remoulade, corn salad

North Atlantic Salmon

farro pilaf, cucumber, golden beets, horseradish yogurt

Stuffed Pork Loin

wild rice, mushrooms, and spinach,
crispy onions & peppers, ham hock tomato jus

Amberjack

summer vegetable succotash, roasted red pepper relish

Club Cut New York Strip

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

Braised Lamb

parisian gnocchi, smoked eggplant,
tomato sauce, squash, basil oil

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**
- Barr Hill Barrel Aged **12**

Vodka

- New Amsterdam **7**
- Tito's **9**
- Manifest **9**
- Grey Goose **12**
- Barr Hill **12**

Whiskey

- Benchmark **7**
- Ezra Brooks 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**
- Old Potrero Rye **14**
- Templeton Barrel Strength 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 Spiced **7**
- Flor de Caña, Nicaragua **8**
- Don Q Spiced Puerto Rico **8**
- Zaya Gran Reserva 12 yr, Trinidad **9**
- Ron Zacapa 23 yr Guatemala **14**

Tequila

- Pueblo Viejo **7**
- El Mayor Blanco **8**
- El Mayor Reposado **9**
- El Mayor Añejo **10**
- Chinaco Reposado **13**
- Don Nacho Añejo **12**
- Herradura Silver **9**
- Herradura Reposado **11**
- Herradura Añejo **16**

After Dinner

- Limoncello **6**
- Gozio Amaretto **6**
- Irish Cream **6**
- Trader Vic's Coffee Liqueur **6**
- Delaforce Ruby Port **8**
- Taylor Fladgate 10yr Tawny **9**
- Broadbent "Rainwater" Madeira **9**
- Remy Martin VSOP **11**

Featured Cocktails

Bird of Paradise 12

pilar dark rum, pilar sherry cask rum,
campari, pineapple, 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

Craft Beer

Hop in Hand

Tropical IPA \$6

Breckenridge, Colorado (7.7%)
notes of lemon, pineapple, and
mind with a dry crisp finish

Panther Cub Porter \$9

Founders, Grand Rapids, MI (9.2%)
bourbon barrel aged porter with
vanilla extract and maple syrup

Combat Wombat

Sour Hazy IPA \$9

Rogue, Newport, OR (6.7%)
sour northeast style IPA brewed
with blood orange and grapefruit

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

Frost Proof

Belgian Style White \$6

Cigar City, Tampa, FL (7.5%)
wheat beer brewed with orange
peel and coriander

Stone ///Fear.Movie.Lions

Hazy Double IPA \$7

Stone Brewing, Richmond, VA
(8.5%)
a medley of fresh fruit with juicy,
fresh hops and a hint of
pineapple.

Corona Extra \$4.5

Bud light \$3

High Noon Hard Seltzer \$5

black cherry, grapefruit, pineapple,
or watermelon

Clausthaler N/A \$3