

Appetizers

Escargot \$10

confit garlic, brioche, mushroom, garlic butter

Duck Sausage \$11

horseradish mustard, pickled vegetables

Crab Cake Mille Feuille \$15

tarragon mustard aioli,
pickled celery & banana peppers

Lamb Frites \$12

merguez lamb sausage,
saffron & red pepper aioli, grana padano

3-Course Menu \$38

(includes salad, entrée, & dessert)

First

Seminole Pumpkin & Shrimp Soup

okra, zipper peas, smoked paprika oil

Crispy Okra Salad

mixed greens, buttermilk, local cherry tomato,
pickled banana peppers & pickled fennel

Classic Caesar

pickled red onion, parmesan, romaine,
croutons, anchovy

Marinated Eggplant & 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

Stuffed Pork Loin

stuffed with wild rice, mushrooms, & spinach,
creamed spinach, mushrooms,
red bliss potato, ham hock jus

Roasted Hen

farro pilaf with fines herbes, broccoli,
roasted carrots

North Atlantic Salmon

sweet potato puree, pickled vegetable & pineapple relish,
sweet pepper harissa

Snapper

parmesan risotto, marinated squash,
sauce nantua

Braised Lamb

saffron cavatelli pasta, roasted tomato, fennel,
olive, parmesan, mint pesto

Club Cut N.Y. Strip Steak

garlic potatoes, green beans,
demi-glace

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

- Wheatly **7**
- Tito's **10**
- Manifest **9**
- Reyka **10**
- Grey Goose **12**
- Barr Hill **12**

Whiskey

- Benchmark **7**
- Ezra Brooks Rye **7**
- Jack Daniel's **8**
- Crown Royal **8**
- West Cork Bourbon Cask Irish **9**
- Tullamore DEW Irish **9**
- High West Double Rye **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 Small Batch **15**

Scotch

- Famous Grouse, Blended **10**
- Macallan 12, Single Malt **18**
- Balvenie 14 Caribbean Cask **15**
- Glenfiddich 12, Single Malt **14**
- Glenfiddich 15, Single Malt **18**

Rum

- Caribaya **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

- El Jimador Reposado **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**
- Taylor Fladgate 10yr Tawny **9**
- Broadbent "Rainwater" Madeira **9**
- Grand Marnier **12**
- Drambouie **12**
- Remy Martin VSOP **13**

Featured Cocktails

Guava Daquiri 12

pilar blonde rum, guava, lime

Aviation 12

uncle vals gin, crème de violette,
fresh lime

Peanut Butter

Old Fashioned 12

bourbon, triple sec
hard truth peanut butter whiskey,
chocolate bitters

Classic Margarita 9

tequila, triple sec, house sour mix
with el mayor blanco 10

If You Like Piña

Coladas... 11

rum, local pineapple, coconut cream,
lime, campari

Midnight Manhattan 11

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

Craft Beer

Free Dive IPA \$6

Coppertail, Tampa, FL (5.9%)
citrus and pine aromas with a
bright malty dry finish

Breakfast Stout \$7

Founders, Grand Rapids, MI (8.3%)
dark beer brewed with oats,
chocolate, and coffee to be enjoyed
all day long

Sharrow Double IPA

16 oz \$9

Cycle Brewing, St. Pete, FL
(8.2%)
robust double IPA with
simcoe, citra, & mosaic hops

Orange Blossom Pilsner \$5

Orange Blossom Brewery,
Orlando, FL (4.7%)
brewed with
orange blossom honey

Floridian Wheat Beer

\$6

Funky Buddha,
Ft. Lauderdale, FL (5.2%)
hefeweizen that is full of citrus
flavor and light on the palate

Bud light \$3

Corona Extra \$4.5

High Noon Hard Seltzer \$5

black cherry, watermelon, lime, or
pineapple

Heineken "00" N/A \$3