

Appetizers

Escargot \$10

pommes dauphine, mushroom, garlic butter

Country Pâté \$11

pickled vegetables, dijon mustard

Braised Octopus \$12

sweet potato gnocchi, red pepper coulis,
spanish chorizo

Mushroom Pommes Frites \$12

lion's mane, shitake, cremini, grana padano,
lemon-garlic aioli, thyme

3-Course Menu \$38

(includes salad, entrée, & dessert)

First

Butternut Squash Bisque

shrimp, green masala

Little Gem Salad

sesame-yogurt dressing, pistachio, feta,
pickled cucumber, tomato

Classic Caesar

pickled red onion, parmesan, romaine,
croutons, anchovy

Arugula Salad

pumpkin crème, spiced pepitas, blue cheese,
confit parsnip, pickled mustard seed vinaigrette

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

Entree

Duroc Pork Chop

poppyseed spaetzle, spinach,
apple demi-glace

Wahoo

parmesan & fines herbs risotto,
turnips, broccoli, dijon crème fraiche

North Atlantic Salmon

butternut squash & cardamom puree,
smoked cauliflower, bartlett pear

Roasted Hen

stone ground grits, roasted okra,
sausage & sweet pepper jus

Club Cut N.Y. Strip Steak

blue cheese dauphinoise potatoes, green beans,
heirloom carrots, demi-glace

Braised Lamb

cavatelli pasta, tomato jus,
smoked eggplant, roasted red pepper relish

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**
- Old Forester **7**
- Jack Daniel's **8**
- Crown Royal **8**
- West Cork Bourbon Cask Irish **9**
- Tullemore DEW Irish **9**
- High West Double Rye **10**
- Woodford Reserve **12**
- Angel's Envy **12**
- Four Roses Small Batch Select **13**
- 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**
- Drambuie **12**
- Remy Martin VSOP **13**

Featured Cocktails

Aviation 12

hendricks gin, crème de violette,
fresh lime

Ruby Port

Old Fashioned 11

bourbon, triple sec
ruby port,
orange bitters

Guava Daquiri 12

pilar blonde rum, guava, lime

Classic Margarita 9

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

Midnight Manhattan 11

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

Craft Beer

1st Magnitude Oktoberfest

16oz \$8

Gainesville, FL (6.2%)

Velvet Rush

Imperial Brown Ale \$8.5

Founders, Grand Rapids, MI
(11.1%)

Kveik IPA \$9

16 oz

Boulevard Brewing,
Kansas City, MO
(9.0%)

Buenaveza Lager \$6.50

Stone Brewing,
San Diego, CA (4.7%)

Lagunitas IPA \$6.5

Lagunitas Brewing
Petaluma, CA (6.2%)

Satsuma Wheat

\$7

Lake Tribe Brewing,
Tallahassee, FL (5.5%)

Bud light \$3

Corona Extra \$4.5

High Noon Hard Seltzer \$5

lime or pineapple

Heineken "00" N/A \$3