

Appetizers

Escargot \$10

confit garlic, brioche, mushroom, garlic butter

Duck Sausage \$11

horseradish mustard, pickled vegetables,
cherry demi-glace

Braised Octopus \$12

sweet potato gnocchi, red pepper coulis,
spanish chorizo

Lamb Frites \$12

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

3-Course Menu \$38

(includes salad, entrée, & dessert)

First

Watercress Soup

mushroom jus, lemon crème fraiche

Little Gem Salad

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

Crispy Softshell Crab

cavatelli pasta, watercress,
tomato concasse, lemon garlic butter

Duroc Pork Chop

poppyseed spaetzle, spinach, apple demi-glace

Snapper

parmesan & fines herbs risotto,
broccoli

North Atlantic Salmon

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

Roasted Hen

red lentils, mushroom, carrot, turnip, hollandaise

Club Cut N.Y. Strip Steak

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

Lamb Two Ways

lamb leg steak with stuffed panelle,
olive & date salad

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**
- Tullemore 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**
- 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

Founders Oktoberfest \$6.5

Founders Grand Rapids, MI
(5.2%)

Death by Flapjacks Porter \$7

Oskar Blues, Austin, TX (8.3%)

Neon Giants Hazy IPA \$9

16 oz

Ommegang Brewing,
Cooperstown, NY
(6.7%)

Buenaveza Lager \$6.50

Stone Brewing,
San Diego, CA (4.7%)

Lagunitas IPA \$6.5

Lagunitas Brewing
Petaluma, CA (6.2%)

Honey Bee

Citrus Blonde Ale \$7

First Magnitude
Gainesville, FL (5.7%)

Bud light \$3

Corona Extra \$4.5

High Noon Hard Seltzer \$5

lime or pineapple

Heineken "00" N/A \$3