

Appetizers

Escargot \$10

fingerling potato, mushroom, garlic butter

Charcuterie Plate \$24

foie gras torchon, lamb & pistachio terrine,
cured duck breast

Mushroom Crostini \$13

grana padano, lemon-garlic aioli, thyme

Smoked Salmon Pommes Frites \$12

horseradish crema, pickled celery,
everything seasoning

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

poppysseed spaetzle, spinach,
apple demi-glace

Braised Lamb

falafel, fennel & watercress salad,
cherry tomato, roasted red pepper

Swordfish

parmesan & fines herbs risotto,
broccoli, creole shrimp velouté

Salmon

butternut squash & cardamom puree,
smoked cauliflower, bartlett pear

Club Cut N.Y. Strip Steak

blue cheese dauphinoise potatoes, green beans,
heirloom carrots, sauce au poivre

Roasted Hen

fingerling potatoes, ham hock velouté,
pearl onion, mushroom, arugula

Cavatelli & Asparagus

lobster, compound butter, tarragon

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

Apple Cider Sangria 9

apple cider, pinot grigio, brandy,
citrus, granny smith

Classic Margarita 9

tequila, triple sec, house sour mix

Ruby Port

Old Fashioned 11

bourbon, triple sec
ruby port,
orange bitters

Midnight Manhattan 11

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

Craft Beer

Allagash White \$6

Belgian Witbier
Portland, ME (5.2%)

Free Dive \$6

Coppertail
Tampa, FL (5.9%)

Dogfish Head Camp Amp

\$8.5

Dogfish Head Craft Brewery,
Milton, DE (6.5%)

Starlight Pale Ale

\$7

First Magnitude Brewing Co.
Gainesville, FL (5.8%)

Let's Bee Homies

Hazy IPA 16oz \$8

Stone Brewing, Escondido, CA
(7.5%)

Celebration Fresh Hop IPA

\$7

Sierra Nevada Brewing Co.
Chico, CA & Mills River, NC
(6.8%)

Buenaveza Lager \$6.50

Stone Brewing, San Diego, CA
(4.7%)

Bud light \$3

High Noon Hard Seltzer \$5

lime or pineapple

Heineken "00" N/A \$3