

Appetizers

Escargot \$10

spinach turnover, mushroom, garlic butter

Quail \$14

cured beets, cherry demi-glace

Crab Cakes Mille Feuille \$15

green masala, cucumber salad

Smoked Salmon Pommes Frites \$12

everything bagel seasoning, horseradish aioli

3-Course Menu \$38

(includes salad, entrée, & dessert)

First

Parsnip & Leek Bisque

ham hock jus, butterbeans

Beet Salad

arugula, goat cheese, pistachio,
pickled pearl onion, sesame yogurt dressing

Classic Caesar

pickled red onion, parmesan, romaine,
croutons, anchovy

Spinach Salad

soft boiled egg, potato, blue cheese,
plumped raisin, bacon vinaigrette

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

Entree

Country Fried Pork

spinach gemelli, cheddar mornay,
collard greens, pancetta,
mustard crème fraiche

Braised Lamb

falafel, frisée, cherry tomato,
fennel, roasted red pepper, feta

Mahi

pumpkin & parmesan risotto,
sugar snap peas

Salmon

sweet potato puree, heirloom cauliflower,
grilled pear, pickled mustard seed vinaigrette

Club Cut N.Y. Strip Steak

lentils, mushroom, heirloom carrots,
green beans, bearnaise

Roasted Hen

fennel puree, olive, apple,
orange, romanesco

Cavatelli & Mushrooms

hen of the woods, shiitake, cremini mushrooms,
spinach, 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**

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

Classic Margarita 9

tequila, triple sec, house sour mix

Midnight Manhattan 11

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

Craft Beer

Vega Blonde Ale \$6

First Magnitude
GNV, FL (4.9%)

Buenaveza Lager \$8

Stone Brewing,
San Diego, CA
(4.7%)

Xocoveza Tres Leches Stout

\$7

Stone Brewery
Epcondido, Ca. (8.5%)

Big Nose

IPA 16oz \$7

Swamphead Brewery
GNV, FL
(7.2%)

Spruce Juicy IPA 16oz \$8

First Magnitude,
GNV, FL.
(7.2%)

West Floridian Christmas

Belgian Quad \$7

Infinite Ale Works
Ocala, FL (11%)

Bud light \$3

Corona \$4.5

High Noon Hard Seltzer \$5

lime or pineapple

Heineken "00" N/A \$3