

Appetizers

Escargot \$11

pecorino crouton,
mushroom, garlic butter

Crab Cake Mille Feuille \$16

green masala, pickled pearl onion,
orange supreme

Charcuterie Plate \$16

lamb pâté, lamb pastrami, thomasville tomme,
pommery mustard, pickled vegetables

Smoked Brisket Pomme Frites \$13

blue cheese, horseradish aioli,
pickled celery

Ricotta Crostini \$14

prosciutto, dehydrated strawberry

3-Course Menu \$38

(includes salad, entrée, & dessert)

First

Carrot & Cardamom Bisque

dill & lemon yogurt, sunflower seeds, smoked paprika oil

Grilled Beets

arugula, orange, pickled fennel, walnuts,
pickled watermelon radish, cured orange vinaigrette

Classic Caesar

pickled red onion, parmesan, romaine,
croutons, anchovy

Florida Tomato Salad

tomato, watercress, pickled cucumber,
fried okra, buttermilk ranch

Entree

Duroc Pork Chop

butterbean, corn, grilled onion,
patty pan squash, tomato jus

Mousse of Scallop en Planche

green beans, sweet onion, cherry tomato,
saffron & red pepper rouille

Roasted Hen

mushroom & leek risotto,
broccoli

Swordfish

fine herbes squash, fingerling potatoes,
tomato fumet

Club Cut N.Y. Strip Steak

mashed potatoes, heirloom carrots,
green beans, demi-glace

Braised Lamb

farro fritter, cherry tomato, zucchini,
dehydrated feta

Salmon

za'atar crepe, carrot puree,
cauliflower, toasted sesame seeds,
tahini vinaigrette

Mushroom Cavatelli

blue oyster, cremini, chestnut, black pearl, shiitake,
spinach, parmesan mornay

Dessert

Rotating Daily Selection

Spirits

Listed pricing is for a single 2 oz pour

Gin

- New Amsterdam **7**
- Death's Door **8**
- Manifest **9**
- St George **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**
- Ketal One **9**
- 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**
- Tullamore DEW Irish **9**
- High West Double Rye **10**
- Michter's 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

st. george gin, crème de violette,
fresh lime

Classic Margarita 9

tequila, triple sec, house sour mix

Ruby Port

Old Fashioned 10

bourbon, triple sec
ruby port,
orange bitters

Midnight Manhattan 12

rye, amaro, sweet vermouth, bitters
with high west rye 15

Craft Beer

Cinnamon Bun

Brown Ale 16oz \$9

Boulevard Brewery
Kansas City, MO (9.5%)

Allagash River Trip Belgian

Session Ale 16 oz \$7

Allagash Brewery
Portland, MN (4.9%)

Lagunitas IPA \$6

lagunitas brewing,
Petaluma, CA (6.2%)

Anchor Steam \$6

Anchor Brewing
San Francisco, CA (4.9%)

Evening Glow \$7.5

Swamphead, GNV, FL
(5.3%)

Honey Bee

Citrus Blonde Ale \$7

First Magnitude
GNV, FL
(5.4%)

Dr. Dank

Citrus Passionfruit

Imperial Hazy IPA 16oz

\$8.5

Wicked Weed, NC
(8.7%)

Bud Light \$3

Michelob Ultra \$3

Corona \$4.5

N/A Beer \$3