

Appetizers

Escargot \$11

pecorino crouton,
mushroom, garlic butter

Crab Cake Mille Feuille \$16

green masala, pickled radish,
orange supreme

Charcuterie Plate \$14

chicken liver mousse, lamb & pistachio pâté,
pommery mustard, pickled vegetables

Chili Con Carne Pommes Frites \$13

bison, queso fresco, pickled banana peppers,
ancho chili aioli

3-Course Menu \$38

(includes salad, entrée, & dessert)

First

Tomato & Fennel Soup

marinated olive, basil oil

Grilled Beet Salad

spinach, orange, pickled fennel, walnuts,
pickled radish, cured orange vinaigrette

Classic Caesar

pickled red onion, parmesan, romaine,
croutons, anchovy

Watermelon Salad

mixed greens, cucumber, olive, feta,
pickled watermelon rind, mint, white balsamic

Entree

Duroc Pork Chop

butterbeans, sweet corn, sweet peppers,
okra, tomato

Mousse of Scallop en Planche

curry, crispy okra,
pickled celery, local sweet peppers, & grapes

Roasted Hen

parmesan risotto,
broccoli

Pompano

spaetzle, spinach, garlic, corn
preserved lemon

Club Cut N.Y. Strip Steak

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

Braised Lamb

ricotta, eggplant, basil,
garlic focaccia, basil oil

Salmon

red lentil falafel, herbed squash,
tarragon tzatziki

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**
- Tullemore 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**
- Drambouie **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

Party Wave Hazy IPA \$6

Intuition Ale Works
Jacksonville, FL (6.2%)

Guayabera Citra

Pale Ale \$7

Cigar City Brewery
Tampa, FL (5.5%)

Sunny Little Thing Citrus

Wheat Ale \$6

Sierra Nevada, Mills River, NC
(5.0%)

Bench Life

Premium Lager \$6

Green Bench Brewing, St Pete, Fl
(4.6%)

Last days of Summer

Fruited Sour 16 oz \$9

Tampa Bay Brewing, Tampa, FL
(4.2%)

Nocturnal Imperial

Vanilla Porter \$8

First Mag, Gainesville, Fl
(8.5%)

Ruin Ten Triple IPA \$9

Stone Brewing Co, Escondido, Ca
(10.8%)

Bud Light \$3

Michelob Ultra \$3

Buenaveza \$6

Long Drink Cranberry \$5

Long Drink Strong Citrus \$7

N/A Beer \$3