

Appetizers

Crab Cake Mille Feuille \$13

green masala, pickled vegetables

Escargot \$12

garlic & fines herbes stuffed potato ,
mushroom, garlic butter

Charcuterie Plate \$16

lamb pâté with roasted red peppers & almonds,
chicken liver & mushroom mousse,
duck & current pâté torchon

Smoked Salmon Pommes Frites \$14

caper aioli, everything bagel seasoning,
pickled red onion

3-Course Menu \$39

(includes salad, entrée, & dessert)

First

Turnip Bisque

mushrooms

Beet & Citrus Salad

frisée, mixed greens, goat cheese panna cotta,
pistachio, pickled mustard seed vinaigrette

Classic Caesar

pickled red onion, parmesan, romaine,
croutons, anchovy

Spinach Salad

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

Entree

Smoked Duck Leg

poppy seed spaetzle, asparagus,
braised turnip, cherry demi-glace

Sea Scallops

sourdough & leek puree, potato, mushroom,
crumbled fennel shortbread

Mushroom Cavatelli

shiitake, cremini, button,
smoked carrot, peas, bechamel

Salmon

parsley crepe, parsnip puree,
citrus & arugula salad

Hen

parmesan risotto,
broccoli, heirloom carrots

Club Cut N.Y. Strip Steak

smoked potato dauphine, cream of spinach,
mushroom, demi-glace

Braised Lamb

crispy cauliflower, parmesan mornay,
roasted red pepper, olives, spiced almond

Dessert

Rotating Daily Selection

Spirits

Listed pricing is for a single 2 oz pour

Gin

- Bombay Sapphire **9**
- Uncle Val's Botanical **9**
- Tanqueray Ten **10**
- Hendrick's **11**
- Barr Hill Barrel Aged **12**

Vodka

- Tito's **10**
- Ketal One **9**
- Manifest Potato **9**
- Grey Goose **12**

Whiskey

- Gentleman Jack **8**
- High West Double Rye **10**
- Michter's Rye **10**
- Angel's Envy **12**
- Four Roses Small Batch Select
13
- Four Roses Single Barrel **14**
- Basil Hayden **13**
- Basil Hayden Dark Rye **13**
- Basil Hayden Toast **14**
- Old Potrero Rye **14**
- Breckenridge Port Cask Finish
14
- Breckenridge Buddy Pass **15**
- Bushmills 12yr **14**

Scotch

- Macallan 12, Single Malt **18**
- Balvenie 14 Caribbean Cask **15**
- Glenfiddich 12, Single Malt **14**
- Glenfiddich 14, Single Malt **18**

Rum

- 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 Mayor Blanco **8**
- El Mayor Reposado **9**
- El Mayor Añejo **10**
- Herradura Silver **9**

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

Barreled Negroni \$14

barr hill barrel aged gin, Campari,
carpano antica, cynar

Classic Margarita \$9

blanco tequila, triple sec,
house sour

Port Old Fashioned \$11

bourbon, port, triple sec,
cherry, bitters

Berry Gin Spritz \$12

four pillars shiraz gin, lime, sparkling

Craft Beer

Hoggetowne Irish Red Ale \$7

Swamphead Brewery
GNV, Fl (4.8%)

Gainesville Green Double NEIPA \$9

Swamphead Brewery
GNV, Fl (8.4%)

Orange Blossom Pilsner \$6

Orange Blossom Brewing
Lakeland, Fl (5.5%)

Buenaveza Mexican Lager \$6

Stone Brewing (5.2%)

Corona \$4.5

Bud Lite \$3

High Noon Lime \$5

Michelob Ultra \$3

Miller Lite \$4

Stella Artois \$5

N/A Heineken00 \$3

Featured Cocktails

Bee Sting

Margarita \$13

tequila, triple sec, ancho Reyes
chili liqueur, honey, lime

Barrel Aged Negroni

\$14

barr hill barrel aged gin, Campari,
carpano antica, cynar

Holiday Cheer

Gin Fizz \$12

four pillars shiraz gin, lime, sparkling

Sweater Weather \$14

bourbon, black walnut liqueur,
cherry, triple sec,
angostura bitters

Craft Beer

Starlight Pale Ale \$6

Cypress & Grove Brewing Co.
GNV, FL (5.8%)

Drift Session Brown Ale \$6

First Magnitude Brewing
GNV, FL (4.4%)

Void Shaker Barrel Aged

Stout \$9

Funky Buddha Brewing
Oakland Park, FL (11%)

Vega Blonde Ale \$6

First Magnitude Brewing
GNV, FL (4.9%)

Big Nose IPA 16 oz \$7.5

Swamphead, GNV FL (7.3%)

Allagash

Belgian White 16oz \$8

Allagash Brewing, ME (5.2%)

Later Gator Lager \$6

Cypress & Grove Brewing Co.
GNV, FL (4.7%)

Corona \$4.5

Miller Lt \$4

High Noon Lime \$5

Michelob Ultra \$3

N/A Heineken00 \$3

Bee Sting Margarita \$13

tequila, triple sec, ancho reyes chili
liqueur, honey, lime

Paper Plane \$12

bourbon, aperol,
montenegro amaro, lemon

**Ruby Port
Old Fashioned \$12**

bourbon, ruby port, triple sec, bitters

Aviation \$12

st george gin,
crème de violette, lime

Craft Beer

**Bench Life
Premium Lager \$6**
Green Bench Brewery
St Pete, Fl (4.6%)

Big Nose IPA 16 oz \$7
Swamphead Brewery
GNV, Fl (7.3%)

Vega Blonde Ale \$6
First Magnitude Brewing
GNV, Fl (4.9%)

Free Dive IPA \$6
Tampa Bay Brewing Co.
Tampa, Fl (3.9%)

Evening Glow \$8
Swamphead Brewery
GNV, Fl (5.3%)

**Good Gourd Imperial
Pumpkin Ale \$8.5**
Cigar City Brewery
Tampa, Fl (8.%)

High Noon Lime \$5

Bud Light \$3

Stella Artois \$5

Michelob Ultra \$3

N/A Heineken00 \$3