

## *Appetizers*

### **Shrimp Crostini \$13**

brandy velouté, harissa,  
pickled fennel, arugula, cherry tomato

### **Escargot \$12**

spinach brioche,  
mushroom, garlic butter

### **Charcuterie Plate \$16**

duck pâté with strawberry & pistachio  
chicken liver & mushroom mousse,  
boar sausage

### **Oxtail Pommes Frites \$13**

horseradish aioli, pickled celery, parmesan

## ***3-Course Menu \$42***

*(includes salad, entrée, & dessert)*

### *First*

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#### **Parsnip Bisque**

fuji apple, bacon lardon, pickled peppers

#### **Classic Caesar**

pickled red onion, parmesan, romaine,  
croutons, anchovy

#### **Mezze Salad**

za'atar lavash, carrot hummus, tzatziki,  
smoked beets with horseradish aioli, farro tabbouleh

#### **Grilled Pineapple Salad**

arugula, basil, pistachio,  
sesame yogurt dressing

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## *Entree*

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### **Braised Lamb**

sweet potato gratin, muhammara,  
local cherry peppers, parsley

### **Salmon**

confit parsnip puree, arugula, fennel,  
roasted baby carrots

### **New York Strip**

local pepper romesco, smoked potato dauphine,  
cherry tomato

### **Atlantic Swordfish**

stewed butterbeans, UF sausage, dijon beurre blanc

### **Hen**

parmesan risotto, broccoli

### **Porchetta**

tomato braised potatoes, green beans,  
demi-glace

### **Sea Scallops**

smoked pumpkin custard, dehydrated olives,  
confit leeks, arugula

### **Spiny Lobster Cavatelli**

broccoli, mornay sauce

## *Dessert*

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**Rotating Daily Selection**

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# 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

- High West Double Rye **10**
- Michter's Rye **10**
- Willet Rye **15**
- Basil Hayden Dark Rye **13**
- Angels Envy Rye **20**
- Angel's Envy Bourbon **12**
- Four Roses
- Small Batch Select **13**
- Four Roses Single Barrel **14**
- Willet Bourbon **14**
- Basil Hayden **14**
- Breckenridge
- Port Cask Finish **14**
- Breckenridge Buddy Pass **15**
- Slane Irish **13**
- Bushmills 10yr **12**
- Bushmills 12yr **14**

## Scotch

- Macallan 12yr **18**
- Glenfiddich 12yr **14**
- Glenfiddich 14yr **18**
- Balvenie 14yr **21**
- Jura 10yr **15**
- Jura Seven Wood **17**

## Rum

- Don Q Spiced **8**
- Ron Zacapa 23 yr **14**
- Rum Haven Coconut **9**

## Tequila

- Camarena Blanco **9**
- Chinaco Blanco **11**
- La Gritona Reposado **12**
- Herradura Blanco **9**
- Herradura Reposado **11**
- Chinaco Reposado **15**
- Chinaco Anejo **17**
- Tanteo Jalapeno **10.5**

## After Dinner

- Limoncello **8**
- Lazaroni Amaretto **9**
- Irish Cream **6**
- Trader Vic's Coffee Liqueur **9**
- Taylor Fladgate 10yr Tawny **9**
- Broadbent "Rainwater"  
Madeira **9**
- Grand Marnier **13**
- Drambouie **12**
- Remy Martin VSOP **15**

## Featured Cocktails

### **Barreled Negroni \$14**

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

**Berry Gin Spritz \$12**  
four pillars shiraz gin, lime, sparkling

### **Port Old Fashioned \$11**

bourbon, port, triple sec,  
cherry, bitters

### **Midnight Manhattan \$14**

rye, carpano antica,  
amaro montenegro, bitters

## Craft Beer

### **Jam up the Mash**

**Dry Hopped Sour 16oz \$10**  
Collective Arts, Ontario (5.2%)

**Patio Magic Double IPA \$7**  
Stone Brewery, Escondido, Ca  
(8.8%)

**Hazy State  
NEIPA 16oz \$9**  
Collective Arts, Ontario (4.1%)

### **The Wizard**

**Belgian White Ale \$6.5**  
Barrel of Monks, Boca, Fl  
(5.5%)

**KeyLime Gose Saltwater  
Intrusion Sour Ale 16oz \$9**  
First Magnitude, GNV, FL  
(4.5%)

**Corona \$4.5**

**Mich Ultra \$4**

**Stella \$5**

**Miller Lite \$4**

**High Noon Black Cherry \$5**

**Manifest Sparkling Vodka Mule/ Sparkling Daquiri \$7**

**N/A Heineken00 \$4**

