

Appetizers

Crab Cake Mille Feuille \$16

green masala, papaya salad

Escargot \$12

spinach brioche,
mushroom, garlic butter

Charcuterie Plate \$16

lamb pâté with tomato & dehydrated olive
chicken liver & spiced apple mousse,
boar sausage

Salmon Pommes Frites \$13

horseradish aioli, pickled celery,
parmesan, everything bagel seasoning

3-Course Menu \$42

(includes salad, entrée, & dessert)

First

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

Entree

Braised Lamb

sweet potato gratin, muhammara,
local cherry peppers, parsley

Salmon

confit parsnip puree, pickled cucumber salad,
fennel, harissa cauliflower

New York Strip

local pepper romesco, smoked potato dauphine,
cherry tomato

Snapper

red pepper cornmeal crêpe, sweet potato puree,
fennel, citrus, pickled jalapeño

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

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

- 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%)

Crane Song

Japanese Style Lager \$7.5

Cypress & Grove, GNV, FL
(4.5%)

Luminescence Tropical

Dbl Dry Hopped

Hazy IPA \$7.5

Florida Avenue Brewing,
Wesley Chapel, FL (7%)

Vega Blonde Ale \$6.5

First Magnitude, GNV, FL
(4.5%)

Galaxy 2 Ways NEIPA \$9

Collective Arts, Ontario (6.6%)

All Hallows Treat

Imperial Chocolate

Peanut Butter Stout \$9

Ommegang Brewery,
Cooperstown, NY (7.6%)

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

