

Appetizers

Crab Cake Mille Feuille \$14

green masala, papaya salad

Escargot \$12

spinach brioche,
mushroom, garlic butter

Charcuterie Plate \$16

duck with smoked almond & cherry pâté,
chicken liver & spiced apple mousse,
venison sausage

Shaved Lamb Pommes Frites \$13

feta, tahina, olive, fine herbs

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, hummus, tzatziki,
asparagus salad, lentil & eggplant tabbouleh

Spinach Salad

soft boiled egg, potatoes, blue cheese,
plumped raisins, smoked beet vinaigrette

**a 12% service fee will be added to all checks
to supplement all employee wages*

Entree

Braised Lamb

sweet potato gratin, muhammara,
cherry tomato

Salmon

parsnip puree, cauliflower with brown butter and
currants, cucumber salad

Grouper

sweet potato puree in red pepper cornmeal crêpe,
fennel, citrus, pickled cayenne

Duroc Pork Chop

braised turnips, green beans,
fingerling potatoes, demi-glace

Sea Scallops

celeriac puree, pumpkin,
confit leeks, pistachio gremolata

New York Strip

creamed spinach & mushroom,
smoked potato dauphine

Hen

parmesan risotto, broccoli

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**

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**
- Milam & Greene Rye **12**
- Milam & Greene Bourbon **12**
- Milam & Greene Single Barrel **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**
- Manifest **10**
- Rum Haven Coconut **9**

Tequila

- Chinaco Blanco **11**
- La Gritona Reposado **12**
- 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**
- Drambuie **12**
- Remy Martin VSOP **15**

Featured Cocktails

Cynar Negroni \$14

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

Tokyo Belgian Wit Ale \$7

St Bernardus Brewery,
Belgium (6%)

Buenaveza Lager \$6

Stone Brewery,
Escondido, Ca (4.7%)

Vega Blonde Ale \$6

First Magnitude Brewery,
GNV, Fl (4.9%)

Crane Song Lager 16oz \$7

Cypress & Grove, GNV (6.6%)

Galaxy 2 Ways

NE IPA 16 oz \$9.5

Collective Arts,
Ontario, CA (6.6%)

Flannel Friday

Hoppy Amber Ale \$7

Harpoon Brewery, Boston
(5.7%)

Gummies Tropical

DIPA \$6.5

Sweetwater Brewing,
Atlanta, Ga (9.5%)

Dark Truth

Imperial Stout \$9

Boulevard Brewery,
Kansas City, Mo (9.7%)

Everything Naughty

White Chocolate

Imperial Blonde Stout \$10

Ommegang Brewery,
Cooperstown, NY (9.5%)

Heineken 00 \$4

Mich Ultra \$4

Stella Artois \$5

High Noon Lime/Watermelon \$5

