

## *Appetizers*

### **Crab Cakes \$14**

carambola salad, aioli, chives

### **Escargot \$12**

spinach brioche,  
mushroom, garlic butter

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

pâté de champignon,  
chicken liver mousse,  
wild boar thuringian sausage

### **Braised Octopus**

### **Pommes Frites \$14**

olive, feta, artichoke,  
red pepper aioli

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

*(includes salad, entrée, & dessert)*

### *First*

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### **Carrot Soup**

green masala, preserved lemon yogurt,  
garam masala sunflower seed

### **Classic Caesar**

pickled red onion, parmesan, romaine,  
croutons, anchovy

### **Beet Tartare**

cured egg yolk aioli, miso tartare,  
sesame cracker

### **Mixed Greens**

dehydrated strawberries, pickled fennel,  
lemon & poppyseed green goddess dressing

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

## *Entree*

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### **Salmon**

farro with fine herbs, heirloom cauliflower,  
za'atar yogurt

### **New York Strip**

creamed spinach & mushroom,  
smoked potato dauphine

### **Pork**

pork belly, pork sausage, ham, bacon,  
warm german potato salad, caramelized onions,  
green beans, corn

### **Hen**

parmesan risotto, broccoli

### **Grouper**

tomato & saffron fume, braised fennel,  
olive & cherry tomato salad

### **Braised Lamb**

aloo gobi, pickled radish salad,  
parsley, mint, lemon

### **Scallops**

UF bacon, asparagus custard,  
turnips, mushrooms, citrus & frisee salad

## *Dessert*

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**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**
- Old Bardstown Bourbon **9**
- 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

## Featured Cocktails

### **Spiced Pineapple Mai Tai \$14**

flying cloud rum, pineapple amaro,  
orgeat, spiced syrup, lime,  
walnut bitters

### **Jalapeño Margarita \$11**

tequila, lime, agave, fresh jalapeño

### **Blackberry Sage Margarita \$13**

tequila, lime, agave  
blackberry, centum herbis liqueur

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

rye, carpano antica,  
amaro montenegro, bitters

## Craft Beer

### **Turbo Sauce Dbl Dry Hopped Imperial IPA**

**16oz \$9**

Angry Chair Brewery,  
Tampa, Fl (8.0%)

### **Stooper Hazy IPA \$7.5**

Sixpoint Brewery, Brooklyn  
(4.9%)

### **Jai Alai IPA \$7**

Cigar City Brewery, Tampa  
(7.5%)

### **Mich Ultra \$4**

**Stella \$5**

### **Benchlife lager \$7**

Greenbench Brewing,  
St Petersburg (4.6%)

### **Blueberry Mochi**

### **Berliner Weisse 16oz \$9**

Parish, Louisiana (4.5%)

### **Tall Pine Porter \$6.5**

Cypress & Grove, FL (6.2%)

### **High Noon**

**Assorted Flavors \$5**



