

Appetizers

Crab Cake Mille-Feuille \$17

tartar sauce, pickled vegetables

Escargot \$13

black pepper & parmesan shortbread,
mushroom, garlic butter

Charcuterie Plate \$16

lamb pâté with roasted red peppers & pistachios,
duck & currant mousseline,
wild boar braunschwieger sausage

Smoked UF Pork Belly

Pommes Frites \$15

harissa aioli, pickled vegetables

3-Course Menu \$46

(includes salad, entrée, & dessert)

First

Tomato Eggplant Soup

pickled banana peppers, fennel,
cured orange, garlic chips, basil

Caesar Salad

pickled red onions, parmesan, romaine,
croutons, pickled anchovy

Tomato Cucumber Salad

tomato, cucumber, pickled red onion,
mixed greens, feta, sherry vinaigrette

Watermelon Salad

arugula, mint yogurt, grilled watermelon, crispy okra,
dehydrated watermelon vinaigrette, pickled watermelon rind

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

Entree

New York Strip

smoked potato dauphine,
corn & green bean salad, romesco

Crispy Flounder

buttermilk hushpuppy, red pepper coulis,
orange, pickled fennel, & arugula salad

Salmon

sweet corn risotto, zucchini

Duck Breast

curried lentils, butternut squash,
smoked almond, currants

Braised Lamb

crispy cauliflower, harissa yogurt
pickled celery & olive tapenade,

Sea Scallops

butterbean succotash,
corn, carrots, UF sausage

Hen

carrot crepe, mushroom & ricotta duxelles,
creamed vidalia onion, demi glace

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 **14**
- Four Roses Single Barrel **14**
- Willet Bourbon **14**
- Basil Hayden **14**
- Breckenridge
- Port Cask Finish **15**
- Old Bardstown Bourbon **9**
- Slane Irish **13**
- Bu shmills 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**
- Drambouie **12**
- Remy Martin VSOP **15**

Featured Cocktails

Hugo Spritz \$13

hibiscus syrup, lemon, elderflower,
sparkling brut

Pineapple Jalapeño

Margarita \$14

tequila, pineapple, agave,
fresh jalapeño, ancho reyes liqueur

Clarified Hurricane

Rum Punch \$16

white rum, dark rum,
passionfruit, hibiscus, lime,
velvet falernum **contains lactose

The Cure \$14

manifest botanical gin,
rhubarb, guava, limoncello,
egg white

Rosalita \$15

reposado tequila, mezcal,
el bandarra, ancho verde, agave,
lemon, grapefruit, strawberry

North to Alaska \$16

buffalo trace, drambuie,
lemon, honey syrup,
whiskey barrel bitters

Craft Beer

Luminescence

Tropical Hazy IPA \$6.5

Fl. Avenue Brewing (7%)

Infinite Dunks

Cookies & Cream Stout

16 oz \$9

Angry Chair Brewery (8.5%)

Vespa

Italian Style Lager 16 oz \$7

Cypress & Grove (4.2%)

Midnight Muffin

Lemon & Blueberry

Imperial Sour Ale 16oz \$10

TBBC, Tampa, FL (8.0%)

Moss Monster Hazy IPA \$7

Cypress & Grove Brewery (7%)

Vega Blonde Ale \$6.5

First Magnitude (4.9%)

Corona \$6

Bud Lite \$4

Mich Ultra \$4

Miller Lite \$4





