

## *Appetizers*

**Crab Cake Mille Feuille \$15**  
green masala, cherry tomato, pickled vegetable

**Escargot \$13**  
shredded paratha,  
mushroom, garlic butter

**Charcuterie Plate \$16**  
rabbit pâté with currants,  
chicken liver mousse,  
smoked duck andouille

**Beef Heart Pastrami  
Pommes Frites \$14**  
cured egg yolk, horseradish aioli,  
parmesan cheese, chives

***3-Course Menu \$46***  
*(includes salad, entrée, & dessert)*

### *First*

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**Butternut Squash Bisque**  
harissa yogurt, garam masala pepitas

**Caesar Salad**  
pickled red onions, parmesan, romaine,  
croutons, pickled anchovy

**Smoked Beet & Pineapple Salad**  
arugula, pickled fennel, pistachio & goat cheese panna cotta  
pineapple & sherry vinaigrette

**Mezze Plate**  
butterbean hummus, pickled cauliflower with muhammara,  
lentil salad, sumac marinated carrots, crackers

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

## *Entree*

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### **New York Strip**

potato dauphinoise, green beans,  
béchamel, demi-glace

### **Hen**

butternut squash risotto, broccoli, chimichurri

### **Crispy Flounder**

acre peas, velouté, tartar sauce,  
tomato & arugula salad

### **Braised Lamb**

aloo gobi, raita, tomato jus

### **Salmon**

lemon & parsnip puree, zucchini, mushrooms,  
horseradish crème fraiche

### **Scallops**

tomato braised white beans, saffron aioli,  
cherry tomatoes, chorizo vinaigrette

### **Duck Leg**

carrot crepe with mushroom and chestnut duxelles,  
watercress custard, frisée & bacon vinaigrette

## *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 **10**
- Tanqueray Ten **12**
- Hendrick's **12**
- Manifest **9**

## **Vodka**

- Grey Goose **12**
- Boyd and Blair Potato **9**

## **Whiskey**

- High West Double Rye **10**
- Basil Hayden Dark Rye **14**
- Willet Rye **15**
- Milam & Greene Rye **12**
- Woodford Reserve **12**
- Angel's Envy Bourbon **12**
- Maker's Mark **10**
- Four Roses
- Small Batch Select **14**
- High West Bourbon **10**
- Michter's Bourbon **10**
- Buffalo Trace **10**
- Willet Bourbon **14**
- Basil Hayden **14**
- Breckenridge
- Port Cask Finish **15**
- Old Bardstown Bourbon **9**
- Tullamore Dew **9**
- Bushmills 10yr **12**
- Bushmills 12yr **14**

## **Scotch**

- Glenfiddich 12yr **14**
- Glenfiddich 14yr **18**
- Balvenie 14yr **21**
- Famous Grouse Blended **15**

## **Rum**

- Don Q Spiced **8**
- Manifest **10**
- Siesta Key Toasted Coconut **9**
- Ron Zacapa 23 **14**
- Diplomatico Dark **12**
- Pilar Blonde **10**
- Mount Gay Eclipse **9**

## **Tequila**

- Mijenta Blanco **13**
- Bara-Cara Blanco **13**
- Tequila Ocho Anejo **16**
- Casa Noble Anejo **15**
- Tanteo Habanero **12**

## **After Dinner**

- Limoncello **8**
- Lazaroni Amaretto **9**
- Irish Cream **6**
- Coffee Liqueur **9**
- Broadbent "Rainwater"  
Madeira **9**
- Grand Marnier **13**
- Drambuie **12**
- Remy Martin VSOP **15**

## Featured Cocktails

### **Hugo Spritz \$13**

hibiscus syrup, lemon, elderflower,  
sparkling brut

### **Golden Pineapple \$15**

mezcal, coconut, pineapple, suze,  
lemon, agave

### **Honey Thyme \$15**

thyme infused gin, lemon, honey

### **Persephone \$14**

manifest gin, pomegranate shrub,  
sumac, lemon, egg whites

### **Mango Habanero Margarita \$14**

habanero tequila, mango, lime,  
agave, chili salt rim

## Craft Beer

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

Cigar City, Tampa (7.5%)

### **Understory Hazy IPA \$7**

Swamphead Brewery, GNV  
(6.7%)

### **Nightswim Porter \$6**

Coppertail Brewing, Tampa  
(6.8%)

### **Forever Florida \$6**

Swamphead Brewing, GNV  
(4.5%)

### **Corona \$6**

### **Miller Lite \$4**

### **Stella Artois \$5**

### **The Last Days of Summer Fruited Sour Ale 16 oz. \$9**

Tampa Bay Brewing Co. (4.2%)

### **Matanzas River Red Ale \$7**

Ancient City Brewing, Fl  
(6.2%)

### **Gourds Gone Wild**

### **Pumpkin Ale \$7**

Tampa Bay Brewing Co. (6%)

### **Long Drink Gin Seltzer \$6**





