

Appetizers

Crab Cake Mille Feuille \$15

green masala, cherry tomato, pickled vegetable

Escargot \$13

shredded paratha,
mushroom, garlic butter

Charcuterie Plate \$16

veal and mushroom pâté,
chicken liver mousse,
smoked duck andouille

Shaved NY Strip Steak

Pommes Frites \$14

bleu cheese, horseradish aioli,
pickled onion, chives

3-Course Menu \$46

(includes salad, entrée, & dessert)

First

Parsnip Bisque

caramelized apple, bacon, reduced apple cider

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, pickled celery & olive salad, crackers

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

Entree

New York Strip

potato dauphinoise, green beans,
béchamel, demi-glace

Hen

zucchini risotto, broccoli, chimichurri

Crispy Flounder

butterbeans, velouté,
tomato & arugula salad, tartar sauce

Braised Lamb

aloo gobi, raita, tomato jus

Salmon

orange farro with turnips, arugula,
smoked beet and orange salad

Scallops

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

Duck Breast

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

Dessert

Rotating Daily Selection

Spirits

Listed pricing is for a single 2 oz pour

Gin

Uncle Val's Botanical **10**
Tanqueray Ten **12**
Hendrick's **12**

Vodka

Grey Goose **12**
Boyd and Blair Potato **9**
Tito's **10**
Kettle One **10**

Whiskey

High West Double Rye **10**
Basil Hayden Dark Rye **14**
Willet Rye **15**
Michter's Rye **12**
Woodford Reserve **12**
Angel's Envy Bourbon **12**
Bulleit Bourbon **10**
Maker's Mark **10**
Eagle Rare **12**
Four Roses
Small Batch Select **14**
High West Bourbon **10**
Michter's Bourbon **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**
La Gritona Reposado **12**
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

Port Old Fashioned \$13

bourbon, triple sec, ruby port,
angostura bitters

Craft Beer

Florida IPA \$7

Florida Avenue Brewing Co,
Wesley Chapel, Fl (6.7%)

Nightswim Porter \$6

Coppertail Brewing, Tampa
(6.2%)

Forever Florida \$6

Swamphead Brewing, GNV
(4.5%)

Corona \$6

Miller Lite \$4

Stella Artois \$5

Michelob Ultra \$5

Two Hearted IPA 16 oz \$9

Bell's Brewery, MI (7%)

Matanzas River Red Ale \$7

Ancient City Brewing, FL
(6.2%)

Vega Blonde Ale \$6

First Magnitude Brewing Co.,
GNV (4.9%)

Chomp Hazy IPA \$8

First Magnitude Brewing Co.,
GNV (7.1%)

Long Drink Gin Seltzer \$6





