

## *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,  
duck & rosemary sausage

**Shaved Lamb**  
**Pommes Frites \$14**  
herbed cucumber yogurt, olives,  
feta cheese, chives

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

### *First*

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**Parsnip Bisque**  
caramelized apple, bacon, reduced apple cider

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

**Smoked Beet Tartar**  
miso dressing, cured egg yolk aioli,  
sesame cracker

**Spinach Salad**  
bacon vinaigrette, plumped raisins,  
fried potatoes, bleu cheese, soft boiled egg

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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-glacé

### **Hen**

butternut squash risotto, broccoli, chimichurri

### **Scallops**

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

### **Braised Lamb**

aloo gobi, raita, tomato jus

### **Salmon**

orange farro with turnips, frisée,  
smoked beet & orange salad

### **Soft Shell Crab**

tartar sauce, butterbeans, velouté,  
tomato & arugula salad

### **Duck Leg**

carrot crepe with mushroom & chestnut duxelles,  
watercress custard, watercress & 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**

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**  
Tequila Ocho Reposado **13**  
La Gritona Reposado **12**  
Casa Noble Anejo **15**

## **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

### **Au Pear \$13**

spiced pear liqueur, lemon, vanilla,  
sparkling brut

### **Escape From New York \$15**

rye, grand marnier, lemon, spanish  
red wine

### **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

### **Free Dive IPA \$7**

Coppertail Brewing Co.,  
Tampa, FL (5.9%)

### **Castillo Coconut Porter \$6**

Ancient City Brewing, St.  
Augustine, FL (6.3%)

### **Honey Bee Citrus Blonde Ale \$6.5**

First Magnitude Brewing Co.  
(5.4%)

### **Corona \$6**

### **Bud Light \$4**

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

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

### **Michelob Ultra \$5**

### **A-10 Red IPA \$7**

Copperpoint Brewing Co.,  
Boynton Beach, FL (7%)

### **Vega Blonde Ale \$6.5**

First Magnitude Brewing Co.,  
GNV (4.9%)

### **Moss Monster Hazy IPA \$9 (16oz)**

Cypress and Grove Brewing,  
GNV (7%)

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





