

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

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

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

Entree

New York Strip

potato dauphinoise, green beans, heirloom carrots
béchamel, demi-glace

Soft Shell Crab

tartar sauce, butterbeans, velouté,
tomato & arugula salad

Hen

butternut squash risotto, broccoli, chimichurri

Duck Leg

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

Braised Lamb

aloo gobi, raita, tomato jus

Salmon

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

Scallops

spanish braised white beans, saffron aioli,
cherry tomatoes, chorizo 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**
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, garnacha

Honey Thyme \$15

thyme infused gin, lemon, honey

Port Old Fashioned \$13

bourbon, triple sec, ruby port,
angostura bitters

Pomegranate Margarita \$13

tequila, pomegranate, lime, agave

Persephone \$14

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

After Apple Picking \$15

drambouie, apple cider, averna,
lemon, egg white, angostura

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

Miller Lite \$4

Stella Artois \$5

Michelob Ultra \$5

A-10 Red IPA \$7

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

Orange Blossom

Pilsner \$6.5

Orange Blossom Brewing Co.,
G (5.5%)

Double Big Nose

16oz IPA \$9

Swamp Head Brewing, GNV
(9.4%)

Long Drink Gin Seltzer \$6

High Noon \$6





