

Appetizers

Crab Cake Mille Feuille \$15

green masala, cherry tomato, pickled vegetable

Escargot \$13

parsley crepe with mushroom duxelles,
garlic confit, mushroom, garlic butter

Charcuterie Plate \$16

veal and mushroom pâté,
chicken liver mousse,
duck & cherry sausage

Smoked Mackerel

Pommes Frites \$14

horseradish aioli,
pickled celery, chives

3-Course Menu \$46

(includes salad, entrée, & dessert)

First

English Pea Soup

lemon shortbread, crème fraîche

Caesar Salad

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

Smoked Beet Tartar

miso dressing, cured egg yolk aioli,
sesame cracker

Sweet Gem Wedge Salad

buttermilk ranch, pickled onions,
cherry tomatoes, bacon, bleu cheese

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

Entree

Salmon

orange farro with braised fennel, arugula,
smoked beet & orange salad

Softshell Crab

butterbeans, tomato fumé,
asparagus, old bay gribiche

Hen

butternut squash risotto, broccoli, chimichurri

Stuffed Quail

braised cabbage, chestnut mousseline,
potato & mushroom pierogi, demi-glace,
apple crème fraiche

Braised Lamb

aloo gobi, raita, tomato jus

New York Strip

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

Scallops

carrot & ginger fumé, turnips, fingerling potatoes,
mint & pistachio gremolata

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**
- Bombay Sapphire **11**

Vodka

- Grey Goose **12**
- Boyd and Blair Potato **9**
- Ketal One **10**
- Titos **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**
- Macallan 12yr **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**
- Drambouie **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, cointreau,
lemon, red wine float

Honey Thyme \$15

thyme infused gin, lemon, honey

Pomegranate Margarita \$13

tequila, pomegranate, lime, agave

Olympia \$16

tanqueray 10,
pomegranate mint shrub, ginger,
lemon, egg whites

Strangers in the Night \$14

rye, carpano antica, averna, pear,
drambouie, tiki bitters

Spiked Eggnog \$12

eggnog, ron zacapa 23yr rum,
nutmeg

Craft Beer

Whiskey Barrel Stout \$9.5

Boulevard Brewing Co., Kansas
City, MO (11.8%)

Orange Blossom Pilsner \$6.5

Orange Blossom Brewing Co.,
Orlando, FL (5.5%)

Understory Hazy IPA \$7

Swamp Head Brewery, GNV,
FL (6.7%)

Corona \$6

Bud Light \$4

Miller Lite \$4

Stella Artois \$5

Into the Haze 16 oz Hazy IPA \$9

Infinite Ale Works, Ocala, FL
(6%)

Forever Florida Lager \$6.5 Swamphead, GNV, FL (4.5%)

Two Hearted 16oz IPA \$9

Bell's Brewery, MI (7%)

Long Drink Gin Seltzer \$6

High Noon \$6

Michelob Ultra \$5





