

## *Appetizers*

### **Braised Octopus \$15**

pommes dauphines, saffron aioli,  
tarragon & chorizo vinaigrette

### **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

### **Pastrami**

### **Pommes Frites \$14**

parmesan, pickled onions,  
dijon aioli

## ***3-Course Menu \$46***

*(includes salad, entrée, & dessert)*

### *First*

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### **English Pea Soup**

lemon shortbread, crème fraîche

### **Caesar Salad**

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

### **Carrot Salad**

preserved lemon labneh, roasted carrots, arugula  
garam masala sunflower seeds, dill tahini vinaigrette

### **Sweet Gem Wedge Salad**

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

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

## *Entree*

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### **Salmon**

parsnip puree, beets,  
braised fennel, orange & arugula salad

### **Sheepshead**

butterbeans, tomato fumet,  
zucchini, old bay gribiche

### **Hen**

butternut squash risotto, broccoli, chimichurri

### **Duck Leg**

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

### **Braised Lamb**

chana masala, roasted cauliflower,  
pickled green tomatoes with mint

### **New York Strip**

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

### **Scallops**

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

## *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**
- 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

### **Honey Pepper Mule \$12**

nemiroff honey pepper vodka, lime,  
ginger liqueur, ginger beer

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

rye, grand marnier, cointreau,  
lemon, red wine float

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

thyme infused gin, lemon, honey

### **La Bandida \$13**

tequila, lime, simple syrup, suze,  
el bandara

### **Olympia \$16**

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

### **Strangers in the Night \$14**

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

## Craft Beer

### **Tall Pines Porter \$6.5**

Cypress & Grove, GNV, FL  
(6.2%)

### **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**

### **Crane Song**

### **Japanese Style Lager \$7**

Cypress & Grove, GNV, FL  
(6%)

### **Shiner Strawberry Blonde \$6.5**

Spoetzl Brewery, TX (4.3%)

### **Chroma Chromatic 16oz NEDIPA \$9**

Collective Arts Brewing,  
Toronto, ON (8%)

### **High Noon \$6**

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





