

## *Appetizers*

### **Crab Cake Mille Feuille \$15**

green masala, cherry tomato, pickled vegetable

### **Escargot \$13**

potato dauphine, garlic confit,  
mushroom, garlic butter

### **Charcuterie Plate \$16**

duck & mushroom pâté,  
chicken liver mousse,  
wild boar & tart cherry sausage

### **Lamb Heart Pastrami**

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

pickled celery, pickled red bell pepper,  
horseradish aioli, feta

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

*(includes salad, entrée, & dessert)*

### *First*

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### **Potato Leek Soup**

crème fraiche, smoked paprika oil, chives

### **Caesar Salad**

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

### **Strawberry & Watercress Salad**

dehydrated strawberry vinaigrette, strawberry coulis,  
goat cheese panna cotta, smoked almonds, pickled fennel

### **Asparagus & Arugula Salad**

pickled onion, pickled celery, cured egg yolk,  
dill vinaigrette, cherry tomato

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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**

smoked beet purée, preserved orange farro,  
pickled beet & orange salad

### **Pork Schnitzel**

red wine braised cabbage, heirloom carrots,  
apple au poivre

### **Braised Lamb**

chana masala, roasted cauliflower,  
pickled green tomatoes with mint

### **Hen**

butternut squash risotto, broccoli, chimichurri

### **Red Snapper**

lemon poppyseed spätzle, smoked carrots,  
dehydrated olives, arugula

### **Club Cut New York Strip**

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

### **Scallops**

watercress custard, fingerling potatoes,  
mushrooms, pancetta

## *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**
- Crown Royal **10**
- Eagle Rare **12**
- Buffalo Trace **10**
- 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**
- Slane Irish Whiskey **12**
- Old Portrero Rye **14**

## **Scotch**

- Monkey Shoulder **14**
- Macallan Sherry Cask **21**
- Macallan Double Oak **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 Plato **13**
- G4 Blanco **11**
- Casa Noble Anejo **15**

## **After Dinner**

- Broadbent "Rainwater"  
Madeira **9**
- Lazaroni Amaretto **9**
- Irish Cream **6**
- Coffee Liqueur **9**
- Grand Marnier **13**
- Drambuie **12**
- Remy Martin VSOP **15**

## Featured Cocktails

### **Two of Hearts \$16**

botanical gin, lemon, simple syrup,  
raspberry, el bandarra, triple sec,  
egg white

### **End of the Line \$16**

mezcal, tomatillo, jalapeno,  
ancho verde, lime, agave

### **Hot Blooded \$15**

jalapeno tequila, mezcal, lime,  
blood orange, agave

### **Café Boulevardier**

#### **(Clarified Boulevardier) \$15**

bourbon, campari, sweet vermouth,  
coffee

\*contains dairy\*

### **Sunshine Spritz \$13**

strawberry-lemon shrub, aperol,  
sparkling brut

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

thyme infused gin, lemon, honey

## Craft Beer

### **Vega Blonde Ale \$7**

First Magnitude Brewing, GNV  
(4.9%)

### **Party Barge Pilsner \$6**

First Magnitude Brewery,  
Gainesville, Fl (4.6%)

### **Best Day Kolsch N/A \$6**

Best Day Brewery, California  
(0.4%)

### **Forever Florida Lager \$7**

Swamp Head Brewery, GNV  
(4.5%)

### **Understory Hazy IPA \$7**

Swamphead Brewery, GNV  
(6.7%)

### **Masquerade Hazy IPA \$8**

First Magnitude Brewery,  
Gainesville, FL (6.7%)

### **Tall Pine Porter \$7**

Cypress & Grove Brewing Co.,  
GNV (6.5%)

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

### **Long Drink \$5**

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

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





