

Appetizers

Crab Cake Mille Feuille \$15

green masala, cherry tomato, pickled vegetable

Escargot \$13

lemon shortbread, garlic custard,
garlic confit, mushroom

Charcuterie Plate \$16

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

Persian Fried Snapper Cheek

Pommes Frites \$16

dill, pickled red bell peppers,
pickled onions, saffron aioli

3-Course Menu \$46

(includes salad, entrée, & dessert)

First

Elote Corn Soup

crème fraiche, corn salad, chorizo

Caesar Salad

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

Tahina Marinated Butterbeans & Jardinière

lemon & cardamom labneh, watercress, pickled onions,
pickled peppers, pickled cauliflower, sesame seeds

Tomato Cucumber Salad

arugula, local cucumbers, local green beans,
heirloom tomatoes, garlic & dill vinaigrette

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

Entree

Salmon

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

Duck Breast

red wine braised cabbage, carrot ginger puree,
heirloom carrots, walnuts, parsley, pickled carrots

Braised Lamb

cavatelli pasta with ratatouille, cherry tomatoes,
pickled peppers, tomato jus

Hen

confit leek risotto, broccoli, sauce persillade

Snapper

lemon poppyseed spätzle, smoked carrots,
dehydrated olives, arugula

Club Cut New York Strip

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

Scallops

tomato fumé, braised fennel, fingerling potatoes,
corn, cherry tomatoes, saffron aioli

Dessert

Rotating Daily Selection

Spirits

Listed pricing is for a single 2 oz pour

Gin

Manifest **10**
Tanqueray Ten **12**
Hendrick's **12**
Bombay Sapphire **11**

Vodka

Grey Goose **12**
Mainfest Potato **10**
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**
Manifest **11**
Crown Royal **10**
Millam & Greene Bourbon **13**
Buffalo Trace **10**
High West Bourbon **10**
Michter's Bourbon **10**
Willet Bourbon **14**
Basil Hayden **14**
Breckenridge
Rum Cask Finish **15**
Old Bardstown Bourbon **9**
Slane Irish Whiskey **12**
Old Portrero Rye **14**

Scotch

Glenfiddich Fire & Cane **12**
Jura Single Malt
"Seven Wood" **12**
Monkey Shoulder **14**
Famous Grouse Blended **15**
Highland Park 12 Year **16**
Macallan 12 Year
Double Cask **21**
Macallan 12 Year
Sherry Oak Cask **21**

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

Volan's Blanco **12**
Mijenta Blanco **10**
Bara-Cara Blanco **13**
La Gritona Reposado **13**
Casa Noble Anejo **15**

After Dinner

Broadbent "Rainwater"
Madeira **9**
Lazaroni Amaretto **9**
Irish Cream **6**
Grand Marnier **13**
Remy Martin VSOP **15**

Featured Cocktails

Guava Mule \$11

vodka, guava, lime, ginger beer

Honey Thyme \$15

thyme infused gin, lemon, honey

Mango Jalapeno

Margarita \$15

tequila, mango, jalapeno,
ancho reyes, lime, agave

Café Boulevardier

(Clarified Boulevardier) \$16

bourbon, campari, sweet vermouth,
coffee

contains dairy

Hugo Spritz \$13

hibiscus, elderflower, lemon,
honey, sparkling brut

Craft Beer

Party Barge Pilsner \$7

First Magnitude Brewing Co.,
GNV (4.5%)

Shackmeister Ale \$8

Brooklyn Brewery, NY (4.8%)

Best Day Kölsch N/A \$6

Best Day Brewery, California
(0.4%)

Forever Florida Lager \$7

Swamp Head Brewery, GNV
(4.5%)

Crane Song Lager \$7

Cypress & Grove Brewing Co.,
GNV (4.5%)

Luminescence Tropical

Hazy IPA \$7

Florida Avenue Brewing
Company, Tampa, FL (7%)

Moss Monster IPA \$9

Cypress & Grove Brewing Co.,
GNV (6.3%)

Stella Artois \$5

Michelob Ultra \$5

High Noon \$6

Long Drink \$5





