

OKRA CHIPS	7	HEARTH BAKED PITA	4	CRISPY LEEKS	7
FRENCH ONION TARTINE	with melted gruyere and onion jus				12
WHIPPED FETA	with honey and baked to order pita				14
RAJAS	with guajillo salsa and warm tortillas				13
CRISPY FRIED MUSHROOMS	with truffle oil, rosemary, and horseradish sauce				12
SHRIMP SCAMPI	with garlic sauce and “sopping toast”				18
“SWEET & SOUR” BRUSSELS SPROUTS	with honey gastrique and golden raisin				10
TOMATOES	with good olive oil, fresh mozzarella, and basil				14
DEVEILED EGGS	jammy yolk, house pickles and herbs				8
CHICKEN LIVER PÂTÉ	with assorted garnishes, accoutrements, and toasted country loaf				14
FRESH CUT CHICKEN TENDERS	with fried herbs and creamy herb dressing				14

ICEBERG WEDGE	7	CAESAR	12	GRILLED ROMAINE	11
with buttermilk blue cheese, tomato and fried leek		with anchovy dressing, bread crumb and parmesan		with cilantro vinaigrette, pumpkin seed, tomato and parmesan	

GRILLED SHRIMP \$9 - GRILLED CHICKEN \$14 - GRILLED SALMON \$16 - GRILLED STEAK \$28

WOOD OVEN BIRDS

HALF CHICKEN, COOKED IN OUR WOOD FIRED OVEN WITH GOLDEN CRISPY SKIN

HERB SALSA VERDE	21	RED CURRY	21
with castelvetrano olive and lemon		with basil and crushed peanut	

CHICKEN PICCATA	with capers and lemon butter	17
BUTTERMILK FRIED CHICKEN	french sea salt, rosemary, served with fermented fresno hot sauce	21
SHRIMP & GRITS	with MSM andouille	24
WOOD GRILLED BURGER*	with gruyere, caramelized onion, dijonaise, and house pickles	16
BONE-IN PORK CHOP*	with golden raisin, caper berry, and pickled mustard seed	24
“LASAGNA” À LA MINUTE	with bear creek farms bolognese and parmesan	19
SPICY RIGATONI VODKA	with calabrian chili and parmesan	22
WOOD GRILLED SALMON*	with cucumber, mint, calabrian chili and dill	24
SPICE CRUSTED TUNA	served rare with coriander-fennel, chickpeas and parsley	34
WOOD GRILLED BRANZINO	with braised fennel and tarragon	36
WOOD GRILLED RIBEYE*	16oz, with green peppercorn sauce	68

FRIED FINGERLING POTATOES	with pecorino romano and garlic aioli	6
WHIPPED GARLIC MASHED POTATO		6
WOOD OVEN ROASTED GOLDEN BEETS	with maple orange sauce	7
WOOD GRILLED OKRA	with confit garlic oil, lemon, and toasted sesame	7
SAUTEED MUSHROOMS	with thyme, calabrian chili and sherry	7
WOOD OVEN ROASTED CARROTS	with orange, sage and aleppo	7



MARTINIS

HEFTY POURS, FROZEN GLASS, & STIRRED | \$15 EA

CLASSIC MARTINI ford's gin or ketel one vodka, dolin dry & blanc

TOMATO GIBSON ford's gin, dolin dry, house pickled tomato

VESPER gin & vodka, lillet blanc, orange bitters

MARTINEZ hayman's old tom gin, luxardo, sweet vermouth

ESPRESSO MARTINI ketel one, kahlua, cold brew, cacao bitters



CLASSIC COCKTAILS

THE SURE THING 12

blanco, lime, orange curacao, agave, jalapeno

HEMINGWAY DAIQUIRI 12

planteray rum, luxardo, lime, grapefruit

ORIGINAL FRENCH 75 14

pierre ferrand 1840, sparkling, lemon

BANANA BOULEVARDIER 12

bourbon, campari, tempus fugit banana, sweet vermouth

CHUCK'S OLD FASHIONED 14

rye, demerara, house bitters blend

COLD BEER

Draft

XUL BEER CO. "TORO Y OSO" 8
Mexican Lager

VON TRAPP 8
Pilsner

BEARDED IRIS "HOMESTYLE" 8
IPA

HIGHLAND "GAELIC ALE" 8
Amber Ale

Packaged

MICHELOB ULTRA 5
American Lager, 12 oz bottle

STELLA ARTOIS 6
Belgian-Style Pilsner, 12 oz bottle

HUTTON & SMITH "IGNEOUS" 6
IPA, 12 oz can

THREE FLOYDS "GUMBALLHEAD" 6
APA, 12 oz can

FOUNDERS PORTER 6
Porter, 12 oz bottle

SHACKSBURY 6
Dry Cider, 12 oz can

WINE BY THE GLASS

Sparkling & White

BLANC DE BLANC Treveri, Washington 11
green apple and brioche

PINOT GRIGIO Terre Gaie "Claris" 2024, Italy 10
dry, floral, lean and green

SAUVIGNON BLANC Aquamarine 2024, Marlborough 12
white grapefruit, guava, passion fruit

CHARDONNAY Spoke West 2024, Lodi 12
pear and citrus peel

Red

PINOT NOIR Salvalai 2024, Veneto 11
purple fruits, plum, cranberry, earth

RED BLEND Ouest 2024, Columbia Valley 14
ripe cherry, black pepper, hint of smoke

MERLOT Peirano Estate 2022, Lodi 12
blackberry, dried herbs, pomegranate, mulled spices

See our full wine menu
for additional options
available by the bottle

SPIRIT FREE

SAN PELLEGRINO 8
750ml

BAR DIVER 10
DAIQUIRI

ST AGRESTIS 12
PHONY NEGRONI

ATHLETIC BREWING 6
HAZY IPA

HAPPY HOUR 4PM-6PM
\$2 OFF WELL SPIRITS | \$1 OFF BEERS | \$2 OFF GLASS WINES