

Mise en Place

FOR THE *curious*



Drinks

Wines by the Glass

Sparkling

Glass/Bottle

A. Muller ‘Blanc de Blancs’ **13/52**
Chardonnay, Languedoc, FR

Moet & Chandon ‘Brut Imperial’ **19/187ml**
Champagne, FR

White

Glass/Bottle

Ameal **14/56**
Lourerio, Vinho Verde, PT

Raimund Prum ‘Essence’ **13/52**
Riesling, DE

J.Francois Merieau **14/56**
Sauvignon Blanc, Touraine, FR

Sager & Verdier **21/82**
Sauvignon Blanc, Sancerre, FR

Paolo Conterno ‘A Val’ **15/50**
Arneis, Piedmont, IT

Domaine de Rochebin **16/64**
Chardonnay, Bourgogne, FR

Maritana ‘La Riviere’ **17/68**
Chardonnay, Russian River, CA

Wines by the Glass

Rosé

Glass/Bottle

J.De Villeboise **16/64**
Pinot Noir, Sancerre, FR

Reds

Glass/Bottle

Bico Amarelo **14/56**
Espadeiro Blend, Vinho Verde, PT

Petit Pérou ‘Tu m'tiens au jus’ **16/64**
Gamay, Beaujolais, FR

Crossbarn **16/64**
Pinot Noir, Sonoma Coast, CA

Ca’del Baio **15/60**
Nebbiolo Blend, Langhe, IT

Ink Grade ‘Andosol’ **18/72**
Zinfandel Blend, Napa Valley, CA

Janasse ‘Reserve’ **16/64**
Grenache Blend, Cotes-du-Rhone, FR

Jacopo Biondi-Santi 'Sassoalloro’ **19/72**
Sangiovese, Tuscany, IT

Matthew’s ‘Cuvee’ **18/72**
Merlot Blend, Columbia Valley, WA

Wines by the Glass

Reds

Glass/Bottle

Chateau Blaignan **16/64**
Cabernet Blend, Medoc, FR

Hourglass ‘HGIII’ **28/112**
Cabernet Blend, Napa Valley, CA

1986

Culinary Inspired Cocktails

Breakfast in America / 15.39
Four Corners Gin, Lemon, Citrus Oleo, Cream, Egg White

Segunda Fizz / 16.39
Brown Butter Ron Barrilito, Guava Brioche Syrup,
Acidulated Guava, Pastry Cream, Egg White, La Juca Sherry

Baseball Bat / 17.39
Peanut Infused Jack Daniels Triple Mash, Lemon,
House-Made Mixed Berry Liqueur, Amaro Pasubio

Sparky / 16.39
Jalapeño Infused G4 Blanco, Lime, Cappelletti
House-Made Mango Liqueur

Taquero / 16.39
Corn Infused Findencio Mezcal, Lime, Chipotle Agave

Culinary Inspired Cocktails

Haiku / 18.39
Pork Fat Washed Santory Toki, Black Garlic Honey, Lemon, Averna

Upside Down / 16.39
Reyka Vodka, Clarified Acidulated Pineapple, Pineapple Shrub, Luxardo Maraschino, Tiki Bitters, Spice Dram

London Calling / 18.39
Barrel Aged Fords Gin, Sticky Syrup,
Black Walnut & Aromatic Bitters

Florida Grove / 17.39
House-Made Amaro, High West Double Rye, Lemon,
Almond Orgeat, Orange Bitters

Ask your server for our selection of non-alcoholic cocktails featuring Ritual Zero Proof Spirits



Dinner

Dinner

Breads

Focaccia / 12.39
gruyere, calabrian lemon fennel pollen thyme butter,
extra virgin olive oil

Paul's Buttermilk Biscuits / 11.39
goat cheese pimento cheese,
sorghum honey sage black pepper butter

Pizzas

Margherita / 19.39
san marzano tomato sauce, roma tomatoes,
buffalo mozzarella, basil oil

Ollie Pepperoni / 19.39
san marzano tomato sauce, mozzarella

Chef's Specialty / 19.39
lemon ricotta, mushrooms, kale, nuske smoked bacon,
ramp salsa verde, caramelized onion roast garlic aioli

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Eat Adventurously

Dinner

Starters

Antonius Siberian Caviar Service / 110.39
red onion, potato truffle blinis,
house potato chips, lemon crema

Soup of the Moment / 14.39

Mushroom Tartine / 17.39
bbq spice roasted mushrooms, whipped goat cheese, sour dough, alabama white bbq sauce, fried cipollini onions

Charcuterie and Cheese / 26.39
3 meats, 3 cheeses, groovy condiments, crostinis

Nduja Cuban Sandwich Empanadas / 17.39
guava mustard aioli, pineapple salsa criolla

Korean Pork Belly Tacos / 17.39
gochuraru crusted pork belly, lemongrass star anise glaze,
Rblack garlic pistachio salsa macha, sambal aioli,
pear daikon kimchi

Smoked Salmon Carpaccio / 19.39
red onions, capers, grana padano, lime truffle emulsion,
smoke trout caviar, radish, crostini

Dinner

Starters

Blue Cornmeal Fried Oysters / 18.39
charred corn serrano aioli, tabasco oil,
green tomato chutney

Celery Root Skordalia / 16.39
za’atar grilled flat bread, marcona almonds

Harissa Lamb Oyster Mushroom Skewer / 20.39
smoke sumac yogurt, socca, pickled radish

Korean Crab Shrimp Scallion Pancake / 20.39
pear daikon kimchi sambal aioli,
star anise lemongrass ginger bbq

8th Avenue Caesar / 16.39
grilled romaine, lime cumin caesar dressing,
manchego, pickled red onion, black bean toast

Salad Verte 2.0 / 16.39
arugula cucumbers, shaved radish, pears, danish blue
cheese, pickled fennel, asparagus, toasted hazelnuts,
green goddess

Dinner

Entrées

Gochugaru Spiced Tofu / 30.39
green curry carolina gold brown spring vegetable fried rice, pear daikon kim chi, agave miso glaze baby bok choy, turmeric daikon vinaigrette
substitute plant based filet / 15

Cavatelli / 35.39
crab, shrimp, chorizo, fresno chilies,
saffron tomato white wine thyme broth

Mise Wagyu Burger / 34.39
bacon shallot marmalade, buttermilk onion rings,
gruyere, truffled tomato brandy aioli, brioche bun

Spatchcock Grilled Chicken / 35.39
za'atar spice rub grilled, harissa roast fingerling potatoes, preserved lemon grilled scallion vinaigrette, honey coriander glazed carrots, pomegranate molasses

Market Fish / 45.39
crab fried carolina gold brown rice, honey miso glazed baby bok choy, turmeric daikon calamansi vinaigrette, pickled beech mushrooms

Pork Tenderloin / 40.39
calamansi panca chili miso mojo, sweet potato yucca plantain ragout, brown butter kale, ancho red wine jus

Dinner

Entrées

Faroe Island Salmon / 41.39
chorizo sunchoke cauliflower mushroom baragoule, fennel pollen calamata olive sherry vinaigrette, saffron aioli

Hanger Steak Frites / 43.39
5 peppercorn, bearnaise vinaigrette,
truffle parmesan fries, frisee bacon salad

Duck Breast / 44.39
jerk spice rub, kale zucchini callaloo, yucca rosti,
jicama pikliz, blood orange tamarind all spice gastrique

Molasses Pecan Crusted Rack of Lamb / 58.39
amish cheddar chili grits, sautéed seasonal vegetables,
cayenne buttermilk onion rings,
trumpet mushroom bourbon lamb jus

Sides

Maple Brook Mushrooms / 12.39
cipollini onions,
herbs, sherry glaze

Truffle Fries / 13.39

Amish White Cheddar Grits / 10.39

Calabrian Grilled Broccolini / 12.39
grana padano, black garlic toasted bread crumbs

Our Story

A love of food, drink, and hospitality has been inspiring us since 1986 to bring you innovative modern cuisine that is rooted in the French. Our move to Ybor is the culmination of nearly 40 years of evolution. Now we will be in the ultimate neighborhood where culture and the culinary story of Tampa Bay began.

Our wine list seeks to celebrate our food and your occasions. The Cocktail Program is about the classics made well and our own seasonal inventions.

We have "everything in its place"
for your dining experience -
come see us soon!

Cheers!
Proprietors Maryann Ferenc and Chef Marty Blitz

- Maryann Ferenc Chef Marty





feed your spirit