

## For the Table

<b>COQUETTE BREAD</b>	12
smoked beef marmalade   salted butter	
<b>WHIPPED FETA</b>	12
charred scallion   sesame   sumac   spring vegetables	
<b>SMOKED GULF FISH DIP</b>	14
trout roe   seeds   pickles   rye	
<b>HIGGIN'S CRAB DIP</b>	14
horseradish   dill   mustard   potato chip	



## First

<b>BABY ICEBERG LETTUCES</b>	15
radish   herbes de provence   ramp ranch	
<b>CUCUMBER GAZPACHO</b>	16
higgin's crab   chili   lime   avocado	
<b>BEEF TARTARE 'MUFFULETTA'</b>	20
sesame   olive salad   frico	
<b>TUNA CRUDO</b>	18
hibiscus   fennel   lemon	
<b>MARINATED BEETS</b>	15
strawberry   yogurt   fresno chili   pistachio	
<b>CHICKEN &amp; PIMENTO HAND PIE</b>	16
b&b pickles   dill buttermilk	

April 24, 2026

Michael Stoltzfus	Chef/Owner
Paul DiMaria	Executive Chef
Christopher Lee	Sous Chef
Wade Benoit	General Manager
Ryan Plas	The Wine Guy
Ty Hebert	Bar Manager

## Main

<b>SMOTHERED FLOUNDER</b>	41
higgin's crab   trout roe   english peas   black pepper puff	
<b>CHICKEN</b>	38
lentils   cauliflower   arugula   brown butter	
<b>CARROT BOLOGNESE</b>	32
cavatelli   ricotta   basil   parmesean	
<b>FRIED PUPPY DRUM</b>	38
cucumber   grilled cabbage   green garlic remoulade	
<b>SMOKED BEEF SHORT RIB</b>	45
sweet potato   black garlic   ramp	
<b>12OZ RIBEYE STEAK</b>	86
mushroom conserva   pommes purée   gruyere	

\*\*Thank you for joining us for dinner this evening!\*\*

\*\*A 22% service charge may be added to parties of 6 or larger.\*\*

\*\*A split fee of \$5 may be added to certain dishes split by the kitchen to accommodate a larger portion size\*\*

\*\*Please inform your server of any allergies or dietary restrictions. Not all ingredients are listed on our menu.\*\*

\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions\*\*

# Cocktails

## JUNGLEBIRD NO.3

mezcal | cilantro | papaya | apertivo | ancho chile | lime

## REVELATOR

gin | pisco | cucumber | pistachio | quince | eucalyptus

## REAL FOLK BLUES

bourbon | toasted sesame | amontillado | ciociaro | sumac

## OATHKEEPER

tequila reposado | grapefruit | fernet | cacao | pomegranate |

## NEW BERMUDA

japanese whisky | mango | curry | lime | angostura

## Sparkling

### BRUT CRÉMANT DE BOURGOGNE, ANDRÉ DELORNE

pinot noir, chardonnay, gamay, aligoté | burgundy, france NV

### BRUT ROSÉ PROSECCO, TERRIERO

glera, rabosso | treviso, italy NV

### LAMBRUSCO, FAMIGLIA CARAFOLI 'L'ONESTA'

lambrusca di sorbara | novellara, italy NV

### CHAMPAGNE, LAURENT PERRIER

chardonnay, pinot noir, pinot meunier | france, NV

## White & Rosé

### J.DE VILLEBOIS

sauvignon blanc | loire valley, france '24

### AU BON CLIMAT

pinot gris, pinot blanc | santa barbara, CA '23

### ERCOLE, BIANCO MONFERRATO

white blend | piedmont, italy '24

### BROADBENT, BRANCO

verdelho | ilha da madeira, portugal '21

### SYLVAIN & ALAIN NORMAND, BOURGOGNE BLANC

chardonnay | burgundy, france '23

### DOMAINE DE LA CHANTELEUSERIE (ROSÉ)

cab franc | bourgueil, loire, france '23

## Red

### ATANEA

pinot noir | valle de casablanca, chile '16

### HIGHWAY TWELVE

cabernet sauvignon | sonoma, california '22

### FAMILIA FURLOTTI

malbec | mendoza, argentina '20

### BRENDEL 'CHORUS' CUVÉE ROUGE

red blend | st.helena, napa, california '21

### FONTANA BIANCA, BARBARESCO

nebbiolo | langhe, italy '21

16	<b>COQUETTE MARTINI</b>	16
	aquavit   elderflower   dry vermouth   bitters   lemon twist	
16	<b>JANE DOE</b>	18
	single malt scotch   cynar   bergamot   genepy   mole bitters	
16	<b>TURBO LOVER</b>	16
	probitas rum   el dorado 8yr   strawberry   banana   tamarind   lime	
16	<b>OKA KURA SPRITZ</b>	16
	yuzu sake vermouth   orange shrub   brut rose'	

## Beer

16	<b>FAIRHOPE 'I DRINK THEREFORE I AMBER'</b>	7
	amber   fairhope, al 12oz	
15	<b>OEC BREWING 'PILS'</b>	9
	pilsner   oxford, ct 16oz	
12	<b>XINGU</b>	7
	black beer   cacador, brazil 12oz	
25	<b>OEC 'SPACE LION' IPA</b>	9
	IPA   oxford, ct 16oz	
15	<b>LONE PINT 'YELLOW ROSE'</b>	9
	smash IPA   magnolia, tx 16oz	
15	<b>SEVENTH TAP 'WAVES'</b>	9
	blackcurrant sour   shreveport, la 16oz	
15	<b>SEVENTH TAP 'KAJUN KOLSCH</b>	9
	german-style kolsch   shreveport, la 16oz	

## No Proof

15	<b>NA MARGARITA</b>	16
	na reposado tequila   lime   agave	
16	<b>PHONY NEGRONI</b>	12
15	<b>TOM COLLINS</b>	16
	NA gin   strawberry   lemon   fennel   soda	
18	<b>UNTITLED ART 'AMERICAN GOLD'</b>	8
	na lager   waunakee, wi	
22		

