

## For the Table

<b>COQUETTE BREAD</b>	12
smoked beef marmalade   salted butter	
<b>WHIPPED FETA</b>	12
sesame   smoked eggplant   focaccia	
<b>SMOKED TUNA DIP</b>	14
pepper relish   basil   focaccia	
<b>HIGGIN'S CRAB DIP</b>	14
horseradish   dill   mustard   potato chips	
<b>HIGGIN'S CRAB FINGERS</b>	20
hot sauce mignonette   ramp aioli	

## First

<b>BABY ICEBERG LETTUCES</b>	15
radish   herbes de provence   ramp ranch	
<b>GALA MELON GAZPACHO</b>	16
higgin's crab   chili   avocado   almond	
<b>BEEF TARTARE 'MUFFULETTA'</b>	20
sesame   olive salad   frico	
<b>TUNA CRUDO</b>	18
smoked peas   green garlic   nasturtium   lemon	
<b>MARINATED CUCUMBERS</b>	15
fresno chili   spring onion   sunflower seed   yogurt	

## Main

<b>SMOTHERED FLOUNDER</b>	41
higgin's crab   trout roe   english pea   black pepper puff	
<b>CHICKEN ROULADE</b>	38
lentil   cauliflower   arugula   brown butter	
<b>CARROT BOLOGNESE</b>	32
cavatelli   ricotta   basil   parmesan	
<b>GRILLED POMPANO</b>	38
tomato   garlic   lemon	
<b>SMOKED BEEF SHORT RIB</b>	45
sweet potato   black garlic   ramp	
<b>DENVER STEAK</b>	50
shishito   potato   cilantro   peanut romesco	



June 4th, 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

\*\*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

## JUNGBIRD 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 | grapefruit | lavender | fernet | pomegranate | lime

16

## NEW BERMUDA

japanese whisky | mango | curry | lime | angostura

16

16

## COQUETTE MARTINI

aquavit | elderflower | dry vermouth | bitters | lemon twist

16

16

## TURBO LOVER

probitas rum | el dorado 8yr | strawberry | banana tamarind | lime

16

16

# Sparkling

## BRUT, FRANCOIS MONTAND

chardonnay, colombard, ugni blanc | jura, france NV

## BRUT ROSÉ PROSECCO, TERRIERO

glera, rabosso | treviso, italy NV

## CHAMPAGNE, LAURENT PERRIER

chardonnay, pinot noir, pinot meunier | france, NV

# White & Rosé

## JEAN MARC BARTHEZ

sauvignon blanc | bordeaux, france '24

## AU BON CLIMAT

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

## ERCOLE, BIANCO MONFERRATO

white blend | piedmont, italy '24

## ALEGRE VALGAÑÓN, BLANCO

viura, garnacha, tempranillo blancas | rioja, spain '24

## SYLVAIN & ALAIN NORMAND, BOURGOGNE BLANC

chardonnay | burgundy, france '23

## ELVIO TINTERO 'SORI GRAMELLA'

moscato | asti, italy '25

## FIGUIÈRE MÉDITERRANÉE (ROSÉ)

grenache, cinsault, syrah, carignan | france '25

# Red

## ATANEA

pinot noir | valle de casablanca, chile '16

## HIGHWAY TWELVE

cabernet sauvignon | sonoma, california '22

## RATTI 'OCHETTI'

nebbiolo | langhe, italy '23

## LEVIATHAN

red blend | napa, california '22

# Beer

16

## FAIRHOPE 'I DRINK THEREFORE I AMBER'

amber | fairhope, al 12oz

7

15

## OEC BREWING 'PILS'

pilsner | oxford, ct 16oz

9

25

## XINGU

black beer | cacador, brazil 12oz

7

15

## SECOND LINE 'WEST COAST IPA'

IPA | new orleans, la 12oz

8

15

## SEVENTH TAP 'WAVES'

blackcurrant sour | shreveport, la 16oz

9

15

## SEVENTH TAP 'KAJUN KOLSCH

german-style kolsch | shreveport, la 16oz

9

18

18

## LONE PINT 'YELLOW ROSE'

single malt ipa | magnolia, tx 12oz

8

12

14

# No Proof

## NA MARGARITA

na reposado tequila | lime | agave

16

15

## PHONY NEGRONI

12

16

## TOM COLLINS

NA gin | strawberry | lemon | fennel | soda

16

18

## EINBECKER

na pilsner | germany

8

25

