

Appetizers

Charcuterie Plate \$16

pork & mushroom terrine,
chicken liver mousse,
smoked pork & herb sausage

Escargot \$16

english pea custard, parsley crêpe,
mushroom duxelles, garlic confit, mushroom

Fried Oysters \$14

remoulade, cherry tomato, pickled celery

Crab Cake Mille Feuille \$14

green masala, pickled radish, cherry tomato

Mushroom Pommes Frites \$14

horseradish aioli, pickled celery, chives, parmesan

3-Course Menu \$46

(includes salad, entrée, & dessert)

First

Parsnip Soup

crème fraîche, reduced apple cider

Caesar Salad

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

Spinach Salad

bleu cheese, potato, bacon vinaigrette,
plumped currants, soft boiled egg

Mediterranean Wedge Salad

za'atar yogurt dressing, feta,
smoked beets, cherry tomato, pickled fennel

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

Entree

Pork Schnitzel

rye spaetzle, english peas, preserved lemon,
walnut & apple salad, apple demi-glace

Hen

sweet potato purée, green beans, heirloom carrots,
sun dried tomato & pickled celery relish

Braised Lamb

cauliflower, spinach, & mushroom gratin,
mint, pickled peppers, tomato jus

Salmon

cured orange farro,
orange & arugula salad

Flounder

fines herbes risotto, broccoli,
saffron aioli, cherry tomato

Club Cut New York Strip

smoked potato dauphine, green beans,
heirloom carrots, demi-glace

Duck Breast

spinach & garlic custard, german potato salad,
demi-glace, watermelon radish

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

Millam & Greene Rye **13**
Basil Hayden Dark Rye **14**
Basil Hayden Malted Rye **14**
Sazerac Rye **10**
Woodford Reserve **12**
Hudson Manhattan Rye **10**
Manifest **11**
Crown Royal **10**
Millam & Greene Bourbon **13**
Reiger's **10**
Maker's Mark **10**
Kentucky Vintage Bourbon **12**
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**
Dewar's 15 Year **14**
Highland Park 12 Year **16**
Macallan 12 Year
Double Cask **21**

Rum

Don Q Spiced **8**
Probitas **10**
Siesta Key Toasted Coconut **9**
Ron Zacapa 23 **14**
Diplomatico Dark **12**
Pilar Blonde **10**
Mount Gay Eclipse **9**

Tequila

Casa Noble Blanco **11**
Mijenta Blanco **12**
Bara-Cara Blanco **10**
Don Julio Blanco **14**
Lost Explorer Blanco **14**
Don Julio Reposado **15**
Tequila Ocho Reposado **15**
Casa Noble Anejo **16**

After Dinner

Lazaroni Amaretto **9**
Irish Cream **6**
Grand Marnier **13**
Remy Martin VSOP **15**

Featured Cocktails

Cloud 9 \$15

vodka, prickly pear, lemon, orgeat,
egg white

Honey Thyme \$15

gin, thyme, honey, lemon

Old Fashioned \$12

rye, bitters, simple, cherry, orange

Cranberry Mule \$13

vodka, cranberry, lime, ginger beer

Classic Margarita \$13

blanco tequila, agave, lime

Naked & Famous \$16

mezcal, yellow chartreuse, aperol,
lime

Craft Beer

Two Hearted IPA 16 oz \$7

Bell's Brewery, Comstock, MI
(7%)

Ausländer

Wheat Ale 16oz \$9

Woven Water Brewing,
Tampa, FL (5.5%)

Life in the Clouds

NEIPA \$7

Collective Arts Brewing,
Ontario, Canada
(6.1%)

Double Diamond

Dry Stout \$7

Oxbow Brewing Co.,
Newcastle, ME (4.5%)

Newtown Pippin Cider \$7

Original Sin Cider,
New York, NY
(6.7%)

Golden Chill

Pilsner 16 oz \$8

Golden Isles Brewing Co., St.
Petersburg, FL (6.2%)

Corona \$6

Michelob Ultra \$5