

HOUSE COCKTAILS

Paloma tequila, grapefruit, soda.....	10.50
Bee's Knees gin, lemon, honey.....	12.50
French 75 gin, lemon, prosecco.....	13.00
Bar Germain st. germain, lemon, prosecco	13.00
Airmail rum, honey, lime, prosecco.....	12.50
Sazerac rye, demerara, psychaud's.....	13.00
Whiskey Sour bourbon, lemon, egg white	13.00
Pimm's Cup pimm's, lemon, ginger beer	12.50
Lion's Tail whiskey, lime, allspice	13.00

VODKA

rocks
martini

Belvedere	12 • 16
Death's Door	12 • 16
Grey Goose	12 • 16
Nuit Blanche	10 • 14
Ketel One	12 • 16
Tito's	12 • 16
St. George Citrus	12 • 16

GIN

rocks
martini

Bombay Sapphire	12 • 16
Death's Door	12 • 16
Hayman's Old Tom	10 • 14
Hendrick's	14 • 19
North Shore #6	12 • 16
North Shore #11	12 • 16
Old Raj	18 • 26
Oxley	14 • 19
Plymouth	12 • 16
Prairie	10 • 14
Rutte Genever	16 • 21
Sipsmith London Dry	12 • 16
St. George Botanivore	12 • 16
Tanqueray	12 • 16

STARTERS TO SHARE

Roasted Garlic sweet balsamic & garlic oil.....	7.00
Delice De Bourgogne strawberry jam & parsley.....	18.95
Tenderloin Steak Tartare dijonaise & slow cooked egg.....	18.50
Slow Roasted Meatball calabrian chili, tomato, parmesan & garlic bread.....	16.50
Roasted Bone Marrow red onion jam & parsley	18.95
Foie Gras and Pork Liver Mousse stone ground honey mustard & cornichons.....	17.50

SALADS

Little Gem avocado, radish & sherry vinaigrette	13.00
Pear Salad candied pecans, blue d'auvergne, whole grain mustard dressing.....	13.50
Smoked Whitefish Caesar potato chips & parmesan	13.50

PASTA

Truffle Pasta box-cut durham wheat noodles & pecorino.....	14.95
Ricotta Gnocchi butternut squash, brown butter, fried sage.....	17.00
Short Rib Stroganoff button mushrooms & fettuccine	18.50
Bolognese beef tenderloin, rigatoni & parmesan	16.95
Orecchiette spicy pork sausage with garlic, parsley & parmesan.....	16.50

SEAFOOD & GRILLED

Pan Roasted Whitefish milanese, parmesan, lemon & gribiche sauce	24.95
Steamed Mussels lemon vermouth broth & thyme (limited availability)	24.00
New England-Style Lobster Roll drawn butter, Old Bay, slaw & golden fries	28.00
Slow Roasted Pork Belly McKaskle Farms grits, cider jus & parsley.....	17.00
Bacon Cheeseburger served fully dressed with american cheddar & golden fries	16.50
Double Cut Coal-Fired Ribeye béarnaise & herbed steak salt.....(sizes vary) 2.50/oz	
Grilled Farm Chicken roasted garlic & preserved lemon jus	21.95

SIDES TO SHARE

Smashed Potatoes chicken jus, roasted garlic & chives.....	9.95
Charred Brussels Sprouts mustard glaze, crispy shallot & parmesan.....	9.50
Cauliflower Gratin mornay & grueyere.....	10.50
French Fries garlic aioli.....	7.50
Warm Escarole bacon vinaigrette & poached egg	7.50
Heirloom Skillet Cornbread jalepeno & honey butter.....	12.50

MANHATTANS

Rye	14.00
Bourbon	13.00
Perfect	13.00
Black	13.00
Rob Roy	14.00

OLD FASHIONEDS

Rye	13.00
Bourbon	14.00
Spanish	14.00
Oaxacan	14.00
Tokyo®	19.00

MARTINIS

Skarbek	13.00
Martinez	13.00
Chocolate	14.00
French	14.50
Astoria	15.00

NEGRONIS

Classic	13.00
Boulevardier	13.00
White	13.00
Mezcal	13.00
Sunrise	12.00

MULES

Moscow	13.00
Dark & Stormy	12.50
Chartreuse	15.00
Grand Marnier	14.00
Whiskey	12.50
St. George Gin	13.00

DAISIES

Mezcal Daisy tequila, aperol, lime.....	13.50
Vodka Daisy aperol, st germain, lemon	12.50
Gin Daisy aperol, st germain, lemon	13.50