

GILT BAR

STARTERS TO SHARE

- ROASTED GARLIC sweet balsamic & garlic oil, 7.⁰⁰
- DÉLICE DE BOURGOGNE triple cream cheese, strawberry jam & fines herbes salad, 16.⁹⁵
- TENDERLOIN STEAK TARTARE* dijonnaise & slow-cooked egg yolk, 18.⁹⁵
- SLOW-ROASTED GIANT MEATBALL calabrian chili, tomato, parmesan & garlic bread, 16.⁹⁵
- WOOD-FIRED BONE MARROW red onion jam & parsley, 21.⁰⁰
- PÂTÉ EN CROÛTE foie gras, chicken liver, pork, venison & fines herbes salad, 22.⁰⁰

SALADS

- LITTLE GEM avocado, radish, feta & buttermilk herb dressing, 15.⁰⁰
- SIMPLE GREEN SALAD castelfranco, oak lettuce & truffle vinaigrette, 15.⁰⁰
- ARUGULA fennel, roasted grapes, toasted sunflower seeds, parmesan & citrus vinaigrette, 14.⁰⁰
- KALE CAESAR toasted breadcrumbs & parmesan, 12.⁰⁰

HANDMADE PASTA

RED SAUCE

- VODKA
rigatoni, parmesan, calabrian chili, garlic..... 15.⁹⁵
- POMODORO
triple barrel, cherry tomato, pecorino, fresh basil.. 14.⁵⁰
- AMATRICIANA
bucatini, guanciale, red onion, chive..... 16.⁹⁵
- BOLOGNESE
rigatoni, beef tenderloin, parmesan..... 16.⁹⁵

CLASSIC ITALIAN

- TRUFFLE
bucatini, pecorino 15.⁹⁵
- RICOTTA GNOCCHI
butternut squash, brown butter, fried sage..... 14.⁵⁰
- ORECCHIETTE
spicy pork sausage, garlic, parsley, parmesan..... 16.⁹⁵
- PAPPARDELLE
prosciutto, peas, parmesan 16.⁹⁵

add a giant meatball, \$12

MEAT & SEAFOOD

- PAN ROASTED SALMON* brown butter, capers & lemon, 24.⁹⁵
- STEAMED MUSSELS lemon vermouth broth & thyme (limited availability), 24.⁰⁰
- SOUTHERN-STYLE FRIED CHICKEN mashed potatoes & homestyle gravy, 19.⁹⁵
- NEW ENGLAND-STYLE LOBSTER ROLL drawn butter, old bay, slaw & golden fries, 28.⁰⁰
- SHAVED PRIME RIB SANDWICH hand-cut fries, swiss & natural jus, 21.⁰⁰
- SLOW ROASTED PORK BELLY lonesome mills grits, cider jus & parsley, 17.⁰⁰
- BACON CHEESEBURGER* served fully dressed with american cheddar & golden fries, 16.⁹⁵
- 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
- GREEN BEANS butter, shallots & tarragon, 9.⁹⁵
- FRENCH FRIES garlic aioli, 7.⁹⁵
- HEIRLOOM SKILLET CORNBREAD jalapeno & honey butter, 12.⁹⁵

Operating Partner: Esteban Dudley Executive Chef: Tim Havidic

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.

HOUSE COCKTAILS

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| PALOMA corazon tequila, grapefruit, soda..... | 10 ^{.95} |
| BEE'S KNEES prairie gin, lemon, honey..... | 12 ^{.95} |
| FRENCH 75 prairie gin, lemon, prosecco | 13 ^{.00} |
| BAR GERMAIN st. germain, lemon, prosecco | 13 ^{.00} |
| AIRMAIL ron matusalem rum, honey, lime, prosecco | 13 ^{.00} |
| SAZERAC rittenhouse rye, demerara, peychaud's | 13 ^{.00} |
| WHISKEY SOUR evan williams bourbon, lemon, egg white..... | 13 ^{.00} |
| PIMM'S CUP pimm's, lemon, ginger beer..... | 13 ^{.00} |
| LION'S TAIL evan williams bourbon, lime, st. elizabeth allspice dram.... | 13 ^{.00} |

DAISIES

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| MEZCAL corazon tequila, del maguey vida mezcal, aperol, lime | 13 ^{.00} |
| VODKA nuit blanche vodka, aperol, st. germain, lemon | 13 ^{.00} |
| GIN prairie gin, aperol, st. germain, lemon | 13 ^{.00} |
| LILLET ROSÉ nuit blanche, st. germain, lemon | 13 ^{.00} |

MULES

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| MOSCOW nuit blanche vodka, gingerbeer, lime | 13 ^{.00} |
| DARK & STORMY gosling's black seal rum, gingerbeer, lime | 13 ^{.00} |
| CHARTREUSE green chartreuse, gingerbeer, lime | 15 ^{.95} |
| GRAND MARNIER grand marnier, amaro nonino, gingerbeer, lemon | 14 ^{.95} |
| WHISKEY old overholt rye, apricot, gingerbeer | 12 ^{.95} |
| ST. GEORGE GIN st. george gin, gingerbeer, lime..... | 13 ^{.95} |

NEGRONIS

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| CLASSIC prairie gin, campari, carpano antica | 14 ^{.00} |
| BOULEVARDIER old overholt rye, campari, carpano antica | 14 ^{.00} |
| WHITE prairie gin, cocchi americano, carpano bianco | 14 ^{.00} |
| MEZCAL del maguey vida mezcal, aperol, carpano antica | 13 ^{.00} |

OLD FASHIONEDS

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| RYE old overholt rye, demerara, bitters..... | 14 ^{.00} |
| BOURBON belle meade bourbon, demerara, bitters | 14 ^{.00} |
| SPANISH rittenhouse rye, sherry, coffee bitters..... | 14 ^{.00} |
| OAXACAN corazon tequila, del maguey vida mezcal, agave, bitters... | 13 ^{.00} |
| TOKYO® nikka coffey grain whiskey, kokuto, bitters | 19 ^{.00} |
| CARIBBEAN plantation pineapple rum, demerara, bitters | 14 ^{.00} |

MARTINIS

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| SKARBK zubrówka vodka, prairie gin, lillet blanc | 13 ^{.95} |
| MARTINEZ hayman's old tom gin, carpano antica, orange bitters | 13 ^{.00} |
| ASTORIA hendrick's gin, lillet rosé, orange bitters | 15 ^{.00} |
| FRENCH nuit blanche vodka, raspberry, pineapple..... | 14 ^{.95} |
| CHOCOLATE godiva dark, baileys, nuit blanche vodka | 13 ^{.95} |

MANHATTANS

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| RYE high west double rye, carpano antica, bitters | 14 ^{.00} |
| BOURBON belle meade bourbon, carpano antica, bitters..... | 14 ^{.00} |
| PERFECT high west double rye, dolin dry, carpano antica, bitters..... | 13 ^{.00} |
| BLACK high west double rye, abano, carpano antica, bitters..... | 13 ^{.00} |
| ROB ROY famous grouse scotch, carpano antica, bitters | 14 ^{.00} |

HOUSE SHOTS

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| PICKLE BACK jameson whiskey & house-made pickle juice | 6 ^{.95} | CHOCOLATE MARTINI godiva chocolate, baileys, nuit blanche vodka | 4 ^{.00} |
| LEMONDROP st. george citrus vodka, cointreau, lemon juice | 4 ^{.00} | GUILTY PARTY cynar, rittenhouse rye..... | 5 ^{.00} |