

## HOUSE COCKTAILS

<b>Paloma</b> tequila, grapefruit, soda.....	10.50
<b>Bee's Knees</b> gin, lemon, honey.....	12.50
<b>French 75</b> gin, lemon, prosecco.....	13.00
<b>Bar Germain</b> st. germain, lemon, prosecco ...	13.00
<b>Cynar Sour</b> rum, amaro, lime .....	13.00
<b>Sazerac</b> rye, demerara, peychaud's.....	13.00
<b>Whiskey Sour</b> bourbon, lemon, egg white .....	13.00
<b>Pimm's Cup</b> pimm's, lemon, ginger beer .....	12.50
<b>Lion's Tail</b> whiskey, lime, allspice .....	13.00
<b>VODKA</b>	
<b>Belvedere</b> .....	12 • 16
<b>Death's Door</b> .....	12 • 16
<b>Grey Goose</b> .....	12 • 16
<b>Nuit Blanche</b> .....	10 • 14
<b>Ketel One</b> .....	12 • 16
<b>Tito's</b> .....	12 • 16
<b>St. George Citrus</b> .....	12 • 16
<b>GIN</b>	
<b>Bols Genever</b> .....	16 • 21
<b>Bombay</b> .....	10 • 14
<b>Bombay Sapphire</b> .....	12 • 16
<b>Death's Door</b> .....	12 • 16
<b>Hayman's Old Tom</b> .....	10 • 14
<b>Hendrick's</b> .....	14 • 19
<b>Letherbee</b> .....	12 • 16
<b>No. 3 London Dry</b> .....	12 • 16
<b>North Shore #6</b> .....	12 • 16
<b>North Shore #11</b> .....	12 • 16
<b>Old Raj</b> .....	18 • 26
<b>Oxley</b> .....	14 • 19
<b>Plymouth</b> .....	12 • 16
<b>Prairie</b> .....	10 • 14
<b>Ransom Old Tom</b> .....	12 • 16
<b>Sipsmith London Dry</b> .....	12 • 16
<b>St. George Botaniore</b> ....	12 • 16
<b>Tanqueray</b> .....	12 • 16

## ON TOAST

<b>Roasted Garlic</b> sweet balsamic & garlic oil.....	6.00
<b>Burrata</b> fresh tomatoes, olive oil & basil.....	18.95
<b>Tenderloin Steak Tartare</b> dijonaise & slow cooked egg.....	18.50
<b>Slow Roasted Meatball</b> calabrian chili, tomato, parmesan & garlic bread.....	16.50
<b>Roasted Bone Marrow</b> red onion jam & parsley .....	18.95
<b>House Smoked Salmon</b> lemon & herb remoulade.....	17.00

## SALADS

<b>Green Leaves</b> lightly dressed greens, endive & preserved lemon vinaigrette.....	9.00
<b>Classic Chopped Salad</b> bacon, blue cheese, smoked gouda, egg & ranch .....	14.00
<b>Smoked Chicken Caesar</b> potato chips & parmesan.....	13.50
<b>Bibb Lettuce</b> lightly dressed with avocado & fines herbes.....	12.00
add smoked salmon.....	7.00

## PASTA

<b>Truffle Pasta</b> hand-cut noodles, pecorino & truffled mushrooms.....	14.50
<b>Ricotta Gnocchi</b> peas, lemon, mint & toasted bread crumbs.....	16.50
<b>Short Rib Bacon Ragu</b> three barrel pasta, pecorino & basil.....	16.00
<b>Rock Shrimp Pasta</b> calabrian chili, parsley & toasted breadcrumbs .....	17.00
<b>Orecchiette</b> spicy pork sausage with garlic, parsley & parmesan.....	15.95

## SEAFOOD

<b>Roasted Salmon</b> brown butter, lemon & crispy capers .....	23.95
<b>Steamed Mussels</b> lemon vermouth broth & thyme (limited availability) .....	24.00
<b>New England-Style Lobster Roll</b> drawn butter, Old Bay, slaw & golden fries .....	28.00

## GRILLED

<b>Andouille Sausage</b> spicy peperonata, McKaskle Farms grits & sherry .....	17.00
<b>Bacon Cheeseburger</b> served fully dressed with american cheddar & golden fries .....	16.50
<b>16oz USDA Prime Ribeye</b> sweet tamari glaze & black pepper (limited availability) .....	39.50
<b>Short Rib Pot Roast</b> glazed root vegetables, celery & red wine reduction .....	28.00
<b>Grilled Farm Chicken</b> roasted garlic & preserved lemon jus .....	21.95

## SIDES

<b>Creamed Sweet Corn</b> butter, shallots & cracked black pepper .....	8.00
<b>Smashed Potatoes</b> chicken jus, roasted garlic & chives.....	7.00
<b>Candied Sweet Potato</b> honey bourbon glaze .....	8.00
<b>Thick Cut Bacon</b> maple glaze & cracked black pepper.....	9.00
<b>Charred Asparagus</b> butter, lemon & parmesan.....	8.95
<b>French Fries</b> garlic aioli.....	7.50
<b>Creamy Coleslaw</b> celery, whole grain mustard & dill .....	6.00

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.

## MANHATTANS

<b>House</b> .....	14.00
<b>Bourbon</b> .....	13.00
<b>Perfect</b> .....	13.00
<b>Black</b> .....	13.00
<b>Rob Roy</b> .....	14.00

## OLD FASHIONEDS

<b>House</b> .....	13.00
<b>Bourbon</b> .....	14.00
<b>Spanish</b> .....	14.00
<b>Oaxacan</b> .....	14.00
<b>Tokyo®</b> .....	18.00

## MARTINIS

<b>Vesper</b> .....	12.50
<b>Martinez</b> .....	13.00
<b>Classic</b> .....	14.00
<b>French</b> .....	14.50
<b>Astoria</b> .....	15.00

## NEGRONIS

<b>Classic</b> .....	13.00
<b>Boulevardier</b> .....	13.00
<b>White</b> .....	13.00
<b>Mezcal</b> .....	13.00
<b>French</b> .....	14.00

## MULES

<b>Moscow</b> .....	13.00
<b>Dark &amp; Stormy</b> .....	12.50
<b>Chartreuse</b> .....	15.00
<b>Grand Marnier</b> .....	14.00
<b>Whiskey</b> .....	12.50
<b>St. George Gin</b> .....	13.00

## DAISIES

<b>Lillet Rosé</b> lillet rosé, vodka, lemon .....	12.50
<b>Death's Door Vodka</b> aperol, st germain, lemon .....	12.50
<b>St. George Gin</b> aperol, st germain, lemon .....	13.50