

Features

Avocado Chop Chop

\$14

*Stuffed Avocado, warm shrimp salad,
Japanese aioli*

Caesar Salad for Two

\$28

*Traditional dressing, speck alto, parmesan
two-ways*

Alaskan Halibut

\$48

*Crab-crushed new potatoes, Basque peppers,
lemon grass, spinach, coconut broth*

Tomahawk Heritage Pork Chop

\$46

*Sweet corn succotash,
collard greens, cast iron cornbread*

SIDES — \$6

Sweet pepper broccolini

Collard greens

Saffron risotto

Pommes frites

Menu items are subject to seasonal availability. While substitutions cannot always be accommodated, we will make every effort to meet dietary restrictions.

STARTERS

She Crab Soup — \$14

Swiss cream, paprika, sherry finish

Burrata — \$16

*Arugula pesto, red pepper coulis,
olive salad, grissini*

Wedge Salad — \$12

*Sweet & spicy bacon, pickled onions,
cherry tomatoes, bleu cheese dressing*

Rabbit & Dumplings — \$16

*Braised Spanish rabbit,
thyme dumplings, celery root*

Truffle Tortellini — \$18

3 cheese, swiss cream, cracked pepper

Crab Cake — \$18

*Apple-fennel salad, Thai basil aioli,
Pommery mustard*

Brussels Sprouts — \$10

General Tso, pickled onions, sesame dressing

MAINS

Pork Scallopini — \$28

*Marsala cream, goat cheese,
Peruvian peppers, artichokes*

Wild Boar Osso Buco — \$38

*Slow-braised with wild mushrooms,
risotto, Parisian carrot, red wine jus*

Steak Frites — \$48

*6oz filet mignon, herb butter,
hand-cut fries, port wine demi-glace*

Scottish Salmon — \$38

*Potato croquettes, creamed leeks,
red pepper coulis, herb creme fraiche*

Bison Flank Steak — \$46

*Chimichurri, charred corn,
scallion salad, collard greens*

Short Rib Manicotti — \$30

*Slow-braised short rib,
herb ricotta, San Marzano tomato,*

BEVERAGE LIST

WINE

RED

Cabernet Sauvignon | Justin | California — \$18 | \$68
Blend | Prisoner | Napa — \$25 | \$90
Zinfandel | Cline | California — \$15 | \$60
Pinot Noir | Brassfield | Oregon — \$16 | \$62
Caymus Suisun | Walking Fool BTL — \$100
Syrah | Blanchard Griffin — \$16 | \$62

WHITE

Chardonnay | Folie a Deux | Russian River Valley — \$12 | \$46
Chardonnay | Wente | California — \$12 | \$46
Riesling | Albrecht | Alsace — \$16 | \$62
Zuccolo | Prosecco | Italy — \$14 | \$54
Pinot Grigio | Formentini | Italy — \$15 | \$58
Sauvignon Blanc | Jolivet | France — \$16 | \$62

BEER

Tropicalia IPA — \$8
Michelob Ultra — \$5
Budweiser — \$5
Miller Lite — \$5
Corona — \$6
Heineken — \$5

SIGNATURE DRINKS

Casual Promises — \$12
honeysuckle vodka, bergamot, makrut lime

Golden Hour — \$12
aged rum, raw sugar, passion fruit, ginger

Six Petals — \$11
butterfly pea gin, lavender, yuzu, wild mint

Red Pony — \$11
bell pepper tequila, naranja, lime, agave

Confessions — \$14
reserve amaretto, Elijah Craig, citrus, truth

Classic Old Fashioned — \$14
Eagle Rare, turbinado, bitters, house cherries