



SIGNATURE COCKTAILS

- 9 TEQUILA HONEYSUCKLE**
EL JIMADOR BLANCO, FRESH LIME,
LAVENDER INFUSED HONEY
- 12 MODERN ROYALE**
HENDRICK'S, ST. GERMAIN
FRESH GRAPEFRUIT, PROSECCO
- 9 MOSCOW MULE**
TITO'S VODKA, FRESH LIME,
BARRITT'S GINGER BEER
- 10 SCOTTISH SUNRISE**
DEWARS WHITE LABEL, FRESH LEMON
EGG WHITE, ORANGE BITTERS
ANGOSTURA AROMATIC BITTERS
- 10 PARASOL**
COCCHI ROSA, ST. GERMAIN,
CAVA BRUT, LEMON PEEL

FEATURED WINES BY THE GLASS

- 8 PROSECCO**
Primaterra | *Italy*
- 8 PROVENCE ROSÉ**
Les Hauts Plateaux | *France*
- 9 SAUVIGNON BLANC**
Alto los Romeros | *Chile*
- 11 CHARDONNAY**
Raeburn | *Russian River Valley*
- 9 PINOT NOIR**
Steelhead | *Sonoma County*
- 14 CABERNET SAUVIGNON**
Bealieu Vineyards |
Rutherford, Napa



16 ARTISAN CHEESES & CHARCUTERIE

- Shakerag Blue Cheese |
Sesquatchie Cove, TN
- Humbolt Fog | *Cypress Grove, CA*
- Finochchia | *Molinari & Sons, CA*
- Salami Toscano |
Molinari & Sons, CA
- Prosciutto | *Brendolan, Italy*

STARTERS

- NIMAN RANCH PORK BELLY FLATBREAD 12**
alecia's tomato chutney, jalapeños, provolone,
alabama white barbeque sauce
- SO. FOOTHILL FARMS MUSHROOM FLATBREAD 9**
caramelized onions, arugula, grana padano
- CORNMEAL CRUSTED GULF OYSTERS 12**
pollard milling co. corn meal, arugula, ravigote
- BAYOU LA BATRE CRAB CAKES 14**
rocket salad, watermelon radish, remoulade,
smoked sea salt aioli
- PAN ROASTED RHODE ISLAND MUSSELS 11**
shallots, heirloom tomato broth,
cherrywood smoked toast
- AHI TUNA SASHIMI 12**
pickled jalapeños, watermelon radish, chives,
sesame vinaigrette

SALADS

- SPINACH, BACON & FRIED EGG SALAD 10**
buttermilk blue cheese dressing
- GRILLED HEART OF ROMAINE 9**
heirloom cherry tomato, aged balsamic, creamy caesar
- SALAD OF GRATITUDE FARMS BUTTER LETTUCES 12**
strawberries, pecans, citrus supremes,
champagne vinaigrette
- BABY BEET, WALNUT & GREEK FETA 11**
roasted tri-color beets, arugula, sherry vinaigrette

ENTRÉES

- KEY LARGO MAHI MAHI 29**
citrus risotto, grilled lemon, creamy coconut broth
- PAN SEARED STURGEON BANK SALMON 28**
summer orzo salad, preserved lemon cream sauce,
basil oil
- SEARED NEW BEDFORD SEA SCALLOPS 32**
summer succotash, lemon, smoked corn cream
- SEARED GULF RED SNAPPER 33**
blistered bean salad, charred spring onion,
carrot ginger sauce
- SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 32**
geechie boy grits, balsamic-portabello mushroom,
arugula, provencal tomato
- CERTIFIED ANGUS FILET OF BEEF 32**
creamy mashed potatoes, zephyr squash,
s.f.f. mushrooms, bordelaise
- GRILLED CERTIFIED ANGUS NEW YORK STRIP 36**
herb roasted fingerlings, grilled asparagus,
hollandaise