



SIGNATURE COCKTAILS

12 PYRENEES
HENDRICK'S, DOMAINE DE CANTON,
FRESH LEMON, SIMPLE SYRUP,
MANZANILLA SHERRY, GARDEN THYME

10 SCARLET BLOSSOM
CATHEAD VODKA, HIBISCUS TEA,
BASIL INFUSED SIMPLE SYRUP,
FRESH LIME, ORGANIC MICRO BASIL

12 MARGARITA 43
EL JIMADOR REPOSADO, LICOR 43,
FRESH LIME, ORANGE BITTERS

11 TUPELO HONEY
BULLIET RYE, HONEY SYRUP,
FRESH LEMON, ANGOSTURA BITTERS

9 DEBONAIR
BUFFALO TRACE, TUACA,
DUBONNET ROUGE, MAPLE SYRUP,
BURLESQUE BITTERS

FEATURED WINES BY THE GLASS

8 PROSECCO
Primaterra | *Italy*

8 LANGUEDOC ROSÉ
Moulin de Gassac "Guilhem" |
France

10 SAUVIGNON BLANC
Emmolo | *Napa Valley*

11 CHARDONNAY
Raeburn | *Russian River Valley*

9 PINOT NOIR
Steelhead | *Sonoma County*

11 DOLCETTO D'ALBA
Sori' Paitin | *Piedmont*



16 ARTISAN CHEESE & CHARCUTERIE BOARD

Chef's selection - varies daily

STARTERS

DYNAMITE GULF SHRIMP 12
thai chili aioli, house pickled vegetables

NIMAN RANCH PORK BELLY FLATBREAD 12
tomato chutney, jalapeños, provolone,
alabama white barbeque sauce

SO. FOOTHILL FARMS MUSHROOM FLATBREAD 9
caramelized onions, arugula, shaved parmesan

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

AHI TUNA SASHIMI 12
pickled jalapeños, watermelon radish,
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, toasted pecans, citrus supremes,
champagne vinaigrette

BABY BEET, WALNUT & GREEK FETA 11
roasted tri-color beets, garden tomatoes, arugula,
sherry vinaigrette

ENTRÉES

GULF RED GROUPER 32
citrus risotto, jalapeños, mango chutney,
creamy coconut broth

PAN SEARED STURGEON BANK SALMON 28
summer orzo salad, preserved lemon cream,
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
gechie boy grits, balsamic-portabello mushroom,
arugula, provencal tomato

CERTIFIED ANGUS FILET OF BEEF 32
creamy mashed potatoes, summer squash,
s.f.f. mushrooms, bordelaise

GRILLED CERTIFIED ANGUS NEW YORK STRIP 36
herb roasted fingerlings, european olive blend,
tomatoes, haricot vert, maple-mustard sauce