

FORESHOTS

TOASTED BAGUETTE^{(V)*}
rotating infused butter 5

CHARCUTERIE BOARD^(*)
saucisson/chorizo roja/peach whiskey salami/
pickled goods/mustard/bread 15

CHEESE PLATE^{(V)*}
point reyes blue/cabra la mancha/manchego/fruit/
honey/peanuts/crackers 15

BACON WRAPPED TATER TOTS^(GF)
with chili ketchup 9

GRILLED SAUSAGE TRIO^(GF)
duck/elk/venison/pickled onions/house mustard 14

VEGETABLE POTSTICKERS^{(V)(VG)}
ponzu/Thai chili sauce 8

PROSCIUTTO ASPARAGUS^(GF)
w/crispy prosciutto/goat cheese/balsamic 12

CORNMEAL DUSTED CALAMARI^(GF)
cornmeal/calamari/sundried tomato pesto aioli 14

FRENCH ONION SOUP^(*)
marrow broth/onions/baguette/cheese 15

SHE CRAB DIP^(*)
crab/roe/sherry/cream cheese/parmesan/toast points 14

BONE MARROW^(*)
seasoned marrow bone/toast points/lemon/parsley 15

GRILLED HALLOUMI CAPRESE^{(V)(VG)}
halloumi/tomato/basil/balsamic 14

POUTINE^{(V)(VG)}
potatoes/cheese curds/demi-glace/parsley 14

OVEN ROASTED BRIE^{(V)*}
brie/truffle/honey/toast points 15

^(*)gluten free available ^(V)vegetarian ^(CU)consuming raw or undercooked meats, poultry, seafood,
^(GF)gluten free ^(VG)vegan shellfish, or eggs may increase your risk for foodborne illness

Parties of 8 or more will have a 20% gratuity added to the check

MIDDLE CUT

DUCK TACOS^(GF)
pickled onion/chili ketchup/rooster aioli 14

CAST IRON FILET^{(GF)(CU)}
house-made bourbon sauce/mashed potatoes 16

BISON MEATLOAF
port ketchup/demi gravy/mashers 14

CAJUN PASTA^(GF)
shrimp/crawfish/andouille sausage/penne/cajun sauce 15

SEARED TUNA^{(GF)(CU)}
seaweed salad/rooster aioli/ponzu 15

BAKED MAC & CHEESE^{(GF)(V)}
four cheeses/penne mac 9

LOBSTER CHEESECAKE
lobster/cream cheese/cheddar/scallion/water crackers 18

SCAMPI^(GF)
crab/shrimp/scallop/tuscan butter/wine/garlic 18

LAMB^(GF)
lamb chops/brussels with crispy prosciutto and
goat cheese/fig jam 18

SCALLOPS^(GF)
scallops/roasted asparagus and carrots/
pomegranate gastrique 18

POTATO CHIP CRUSTED COD^(GF)
cod/sweet potato/andouille/onions/peppers/creole mustard 17

POT PIE
chicken/vegetables/herbs/crust 15

FEINTS

\$6 each

mashed potatoes^{(GF)(V)} sautéed spinach^{(GF)(V)(VG)}
roasted brussels^{(GF)(V)(VG)} maple bourbon carrots^{(GF)(V)(VG)}
grilled asparagus^{(GF)(V)(VG)} potato wedges^{(GF)(V)(VG)}



COCKTAILS



\$12 each

MANHATTAN

rittenhouse rye/sweet vermouth/bitters blend

CLASSIC OLD FASHIONED

reverend spirits bourbon/house-made brown sugar
syrup/bitters blend/cherry & orange peel

...or try it smoked for +\$2

C & T HOLLANDER

reverend spirits gin/thyme simple/cranberry juice/
orange/tonic

SPICED CRANBERRY RITA

el jimador tequila/cinnamon simple/cointreau/lime/
cranberry juice

NEW YORK SOUR

reverend spirits bourbon/house made sour/
topped with red wine

HARVEST MULE

reverend spirits vodka or bourbon/apple cider/lemon/
cinnamon/ginger beer

WINTER COCKTAIL

bacardi rum/domaine de canton/allspice dram/
lime/angostura bitters

BLACKBERRY 75

reverend spirits gin/blackberry/lemon/prosecco

SAGE AND GINGER PALOMA

el jimador tequila/sage and honey simple/
grapefruit/ginger beer

RED SKY

mezcal/apple cider/maraschino liqueur/
angostura bitters

SUGAR AND SPICE

reverend spirits bourbon/pear nectar/lemon/
ginger honey simply/ginger ale

STILL NOR'EASTER

reverend spirits bourbon/applejack brandy/
ancho reyes/maple syrup/lemon/egg white

LONDON FOG

reverend spirits gin/lemon/early grey simple/
vanilla/egg white

SPICED PEAR PUNCH

sailor jerrys/grand marnier/pear/cinnamon/soda

FIGGY SPARKLER

reverend spirits vodka/fig/orange/cranberry/
simple/prosecco

EVERGREEN SOUR

reverend spirits vodka/drambuie/orange/rosemary/
option to add egg white

General Managers Christy Lohoski-Taylor and Samantha Frye
Executive Chef Joe Kilgore