

## FORESHOTS

TOASTED BAGUETTE<sup>(V)\*</sup>  
rotating infused butter 5

CHARCUTERIE BOARD<sup>(\*)</sup>  
cured meats/pickled goods/mustard/bread 15

CHEESE PLATE<sup>(V)\*</sup>  
varying cheeses/fruit/honey/peanuts/crackers 15

BACON WRAPPED TATER TOTS<sup>(GF)</sup>  
with chili ketchup 9

GRIDDLED SAUSAGE TRIO<sup>(GF)</sup>  
rotating mixed game/pickled onions/house mustard 14

VEGETABLE POTSTICKERS<sup>(V)(VG)</sup>  
ponzu/Thai chili sauce 8

MEXICAN SHRIMP COCKTAIL<sup>(GF)</sup>  
cilantro/jalapeno/tomato/lime/avocado 12

PROSCIUTTO ASPARAGUS<sup>(GF)</sup>  
w/crispy prosciutto/goat cheese/balsamic 12

MEDITERRANEAN DIP DUO<sup>(GF)(V)(VG)\*</sup>  
olive tapenade/hummus/naan 14

WATERMELON & FETA SALAD<sup>(GF)(V)</sup>  
arugula/spinach/watermelon/feta/cucumber/  
basil/balsamic 11

CORNMEAL DUSTED CALAMARI<sup>(GF)</sup>  
cornmeal/calamari/sundried tomato pesto aioli 14

SHE CRAB DIP<sup>(GF)\*</sup>  
crab/roe/sherry/cream cheese/parmesan,naan 14

SPAM MUSUBI<sup>(GF)</sup>  
spam/sushi\_rice/furikake/nori/soy/mirin 12

<sup>(\*)</sup>gluten free available    <sup>(V)</sup>vegetarian    <sup>(CU)</sup>consuming raw or undercooked meats, poultry, seafood,  
<sup>(GF)</sup>gluten free    <sup>(VG)</sup>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<sup>(GF)</sup>  
pickled onion/chili ketchup/rooster aioli 14

CAST IRON FILET<sup>(GF)(CU)</sup>  
house-made bourbon sauce/mashed potatoes 16

BISON MEATLOAF  
port ketchup/demi gravy/mashers 14

CAJUN PASTA<sup>(GF)</sup>  
shrimp/crawfish/andouille sausage/  
penne/cajun sauce 15

SEARED TUNA<sup>(GF)(CU)</sup>  
seaweed salad/rooster aioli/ponzu 15

BAKED MAC & CHEESE<sup>(GF)(V)</sup>  
four cheeses/penne mac 9

CHORIZO AL VINO TINTO<sup>(\*)</sup>  
chorizo/red wine/onions/baguette 15

TUSCAN MUSSELS<sup>(\*)</sup>  
mussels/wine/garlic/herb butter/baguette 16

CURRIED LAMB CHOPS<sup>(GF)</sup>  
lamb chops/coconut curry sauce/risotto 18

JERK SCALLOPS<sup>(GF)</sup>  
seared scallops/black bean/tomato corn salsa 17

## FEINTS

\$8 each

mashed potatoes<sup>(GF)(V)</sup>

risotto<sup>(GF)(V)</sup>

grilled asparagus<sup>(GF)(V)(VG)</sup>

sautéed spinach<sup>(GF)(V)(VG)</sup>



## 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

### LAVENDER 75

reverend spirits gin/lavender syrup/  
lemon juice/prosecco

### EAST SIDE

reverend spirits vodka/lime juice/  
cucumber/sugar/mint

### STANDARD PEDIGREE

coconut rum/fresh strawberry/passionfruit/  
lime/prosecco

### CELTIC BLOSSOM

gin/domain de canton/st. germaine/lime/simple

### GREAT GATSBY

vodka/lilet blanc/grapefruit juice

### MINT JULEP

bourbon/mint/simple

### SCARLETT LOVE

tequila/lime/pomegranate juice/  
simple/orange bitters

### BLUEBERRY MULE

vodka/lemon/homemade blueberry syrup/  
ginger beer

### JUNGLE BIRD

dark rum/campari/pineapple juice/  
lime/demerara syrup

### PACIFIC COAST MULE

tequila/pineapple juice/st. germaine/  
ginger syrup/ginger beer

### CLOVER CLUB

gin/lemon/homemade raspberry syrup/egg white

### VIEUX CARRE

cognac/rye whiskey/sweet vermouth/benedictine/  
peychaud's bitters/angostura bitters

### LAST WORD

gin/green chartreuse/maraschino liquor/lime juice

### MEZCAL APEROL SPRITZ

mezcal/aperol/orange/prosecco

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