

FOOD

Shareables

Charcuterie and Cheese Platter <i>For 2 people</i>	18
Stuffed Mushrooms <i>Parmesan, boursin cheese</i>	8
Seared Pork Belly <i>Fig and golden raisin glaze</i>	14
Shrimp Cocktail <i>Cocktail sauce</i>	12
Raw Oysters <i>Half dozen</i>	12
Steak Carpaccio	16
Jumbo Lump Crab Cakes (2)	18
Tenderloin Sliders (3) <i>Arugula, aioli</i>	12
Bourbon Bacon Macaroni & Cheese	12
Bacon Wrapped Dates <i>A combination of chorizo stuffed dates and boursin cream cheese stuffed dates</i>	14

Soup & Salad

Caesar Salad	10
<i>Add shrimp</i>	6
<i>Add chicken</i>	3
Watermelon and Arugula Salad <i>With feta and balsamic dressing</i>	10
Burrata Salad	12
Escarole Soup	6

Dessert

Lemon Bar	4
Our Own Baked Fruit Crisp <i>With ice cream</i>	10

COFFEE

Double Shot	5
Iced Espresso	6
Cappuccino	6

COCKTAILS

All at \$12

Gin Rickey <i>Sipsmith Gin, club soda, lime juice</i>
Sidecar <i>Cognac, Cointreau, lemon juice</i>
Manhattan <i>Maker's Mark, sweet vermouth, bitters</i>
Old Fashioned <i>Bulleit Rye, soda, bitters</i>
Vesper <i>Grey Goose, Sipsmith, Lillet Blonde</i>
Brandy Alexander <i>Christian Brothers, crème de cacao, cream</i>
Whiskey Sour <i>Bulleit Bourbon, simple syrup, lemon juice</i>
Moscow Mule <i>Ketel One, ginger beer, lime juice</i>

NON-ALCOHOLIC

All at \$6

Matilda <i>Cider, cinnamon, ginger ale, lime</i>
Cabaret Lemonade <i>Ginger, lemon, soda</i>

WINES

Reds

glass / bottle

Bread & Butter Pinot Noir	13	46
Chateau Damase, Bordeaux Superieur	13	46
La Madrid Malbec	13	46
Mettler Cabernet Sauvignon	14	48
Alpha Estate Xinomavro 2014	15	57

Whites

glass / bottle

Ken Forrester Petit Chenin Blanc	11	32
Bocelli Pinot Grigio	11	32
Custard Chardonnay	13	46
Nautilus Sauvignon Blanc	13	46
Albarino 2014	13	46

Sparkling Whites

glass / bottle

Bocelli Prosecco	9	38
Jacquart Brut		69

BOTTLED BEER

All at \$6

Stella Artois
Goose Island 312
Lagunitas Lil Sumpin Sumpin Ale
Stone IPA
Hacker-Pschorr