

## COCKTAILS

### - FROM THE BARTENDERS -

all 12

**ROSETTA STONE**  
Rye, pink peppercorn  
simple, rose water, mint

**PROPER PUNCH**  
Gin, blackberry shrub,  
Lillet Blanc, Luxardo

**THE MALDIVE**  
Tequila, pineapple infused Campari,  
blood orange, cinnamon simple

**CLAIRE DE LUNE**  
Butterfly flower tea infused  
Lillet Blanc, gin, vodka

**THE FULLBLOOM**  
Vodka, lemon, Falernum,  
thyme infused honey,  
strawberry, orange bitters

**MORNING DEW**  
Chamomile infused gin,  
St. Germain, lemon, honeydew,  
Velvet Falernum foam

**ROSELLE DE MAMA**  
Hibiscus cinnamon tea, tequilla, rum,  
Amaro Averna, Velvet Falernum,  
lime, orange bitters

**DRINKABLE FEAST**  
Rum, Luxardo,  
house made orgeat,  
grapefruit, lime, absinthe

### - THE CLASSICS -

all 10

**FRENCH 75**  
Gin, lemon, sugar,  
champagne

**ESPRESSO MARTINI**  
Vodka, coffee liqueur, Peet's cold  
brew, cream

**DAIQUIRI**  
Rum, lime, sugar

**NY SOUR**  
Whiskey, lemon, sugar,  
Pinot Noir

**MARGARITA**  
Tequila, agave, triple sec, lime

**NEGRONI**  
Gin, Campari, sweet vermouth

### - NON-ALCOHOLIC -

all 8

**FRENCH DISPATCH**      **CLOUSEAU**  
Beckett's cinnamon, pineapple, lime,      Seedlip Spice, pear Juice, orange juice,  
house-made grenadine, soda      house-made orgeat

## DRAUGHT BEER

BUD LIGHT	5
TN BREW WORKS STATE PARK BLONDE	6
WISEACRE TINY BOMB PILSNER	6
H&S IGNEOUS IPA	6
ODDSTORY VIENNA LAGER	6
ODDSTORY ROTATION	7
JACKALOPE BEARWALKER	6
SEASONAL DRAFT	6

## BOTTLED BEER

HUTTON AND SMITH BASECAMP BLONDE	6
WISEACRE STOUT	6
WISEACRE GOTTA GET UP TO GET DOWN	6
BOLD ROCK CIDER	5
MICHELOB ULTRA	10
CHIMAY BLUE BELGIAN DARK ALE	5
HUTTON AND SMITH PALE ALE	6
DR ROBOT BLACKBERRY LEMON SOUR	7
KENTUCKY BOURBON BARREL ALE	6

## WINE BY THE GLASS

### - SPARKLINGS & ROSES -

ADAMI, Prosecco - Veneto, Italy - Split	16
FLEUR DE MER, Sparkling Rosé - Côtes de Provence, France	8
RUFFINO, Sparkling Rosé - Friuli, Italy - Split	12

### - WHITES -

HONIG, Sauvignon Blanc - Napa Valley, CA	11
WHITEHAVEN, Sauvignon Blanc - Marlborough, New Zealand	9
MASO CANALI, Pinot Grigio - Trentino, Italy	9
KING ESTATE, Pinot Gris - Willamette Valley, OR	11
PATZ & HALL - DUTTON RANCH, Chardonnay - Russian River, CA	20
WILLIAM HILL, Chardonnay - North Coast, CA	8
TALBOTT, Chardonnay - Monterey, CA	12
SONOMA CUTRER, Chardonnay - Russian River Valley, CA	12
PINE RIDGE, Chenin Blanc - Napa Valley, CA	9
DR. HERMANN, Riesling - Mosel, Germany	11
CONUNDRUM, White Blend - California	9

### - REDS -

AVEREAN, Pinot Noir - Willamette Valley, OR	13
MACMURRAY, Pinot Noir - Russian River Valley, CA	12
FERRARI CARRANO, Pinot Noir - Mendocino, CA	14
GHOST PINES, Cabernet Sauvignon - Sonoma, CA	12
FONT-MARS, Cabernet Sauvignon - Languedoc, Pays D'oc	10
JUSTIN - Cabernet Sauvignon - Paso Robles, CA	15
CAYMUS, Cabernet Sauvignon - Napa, CA	20
CONUNDRUM, Blend - California	10
JEAN-LOUIS CHAVE - MON COEUR, Côtes-du-Rhone, France	12
FEDERALIST, Bourbon Barrel-Aged Zinfandel - Mendocino, CA	13
TAHUAN, Malbec - Mendoza, Argentina	10
BENCH, Merlot - Napa Valley, CA	15

PLEASE ASK YOUR SERVER  
FOR OUR BOTTLE WINE LIST

## EAU MINÉRALE

PERRIER, Vergéze, France - 11oz	3
SAN PELLEGRINO, Bergamo, Italy - 16.9 oz	3
AQUA PANNA, Tuscany, Italy - 16.9 oz	3

## TO SHARE

SMOKED SALMON DIP	15
<i>Caviar, fried capers, dill, shaved red onion, crostini</i>	
CRISPY BRUSSELS	9
<i>Balsamic reduction, bourbon smoked paprika, pickled red onions</i>	
MOULES MARINERE	16
<i>White wine, garlic, shallots, gremolata, baguette</i>	
BLACKENED SCALLOPS**	17
<i>Marcona almond romesco, crispy country ham, pickled fresno chili</i>	
CRAB CAKES	18
<i>Grilled mango, corn puree, remoulade</i>	
BAKED BRIE	14
<i>Green tomato relish, bacon jam, tresors</i>	

## SOUPS & SALADS

SOUPE DU JOUR	9
<i>Chef's rotating selection</i>	
STEAK SALAD** *	20
<i>Flat iron steak, baby kale blend, green onion, cherry peppers, toasted almonds, grilled halloumi, balsamic vinaigrette</i>	
BLACKENED SALMON SALAD*	18
<i>Baby kale blend, pickled red onion, watermelon radish, cucumber, croutons, champagne vinaigrette</i>	
MACRO BOWL 🌱	16
<i>Roasted spaghetti squash, avocado, hard boiled egg, pickled carrots, sunflower seeds, sprouts, balsamic reduction</i>	
GRILLED CHICKEN CAESAR	15
<i>Romaine, parmesan reggiano, house croutons</i>	

## ADD ONS

GRILLED CHICKEN	6
PAN SEARED SCOTTISH SALMON *	8
CITRUS MARINATED GULF SHRIMP	8
PAN SEARED SCALLOPS *	14
SAUTEED WILD MUSHROOMS	7
BORDELAISE	5
HOLLANDAISE	5
SAUCE DIANE	5

## ENTRÉES

PAN ROASTED GROUPE 🌱	31
<i>Spaghetti squash, pickled carrot, basil oil</i>	
PORK BELLY CASSOULET 🌱	25
<i>Braised white beans, duck &amp; foie gras sausage, fines herbs</i>	
TROUT ALMONDINE**	24
<i>Carolina Trout, sauce meuniere, haricot vert, toasted almonds, gremolata breadcrumbs</i>	
BOUILLABAISSE 🌱	27
<i>Gulf shrimp, pan seared scallops, charred corn, roasted okra, creole-saffron broth</i>	
LAMB BOURGUIGNON	26
<i>Braised radish, wild mushrooms, cipolini onion, brioche, beurre mont</i>	
STEAK FRITES* 🌱	28
<i>8oz hanger steak, house fries, garlic aioli</i>	
CHICKEN CONFIT 🌱	23
<i>Grilled leg and thigh, blood orange glaze, fennel salad</i>	
FILET OSCAR* 🌱	55
<i>8oz barrel cut, jumbo lump crab, grilled asparagus, hollandaise</i>	
DELMONICO RIBEYE* 🌱	51
<i>16oz hand cut, creamed spinach, sauce diane</i>	
PRIME RIB* 🌱	36
<i>12oz Certified Angus Beef, horseradish sauce, pomme puree, bordelaise</i>	
FILET* 🌱	46
<i>8oz Barrel cut filet, grilled asparagus, bordelaise</i>	

*We recommend that any steak cooked to medium well or above be butterfied*

## SIDES

all 7

- GRILLED ASPARAGUS 🌱	- HARICOT VERT**
- SMALL HOUSE SALAD	- POMME PUREE 🌱
- SMALL CAESAR SALAD	- HOUSE FRIES 🌱
- SMALL WEDGE SALAD 🌱	- CREAMED SPINACH 🌱

**- ENJOY OUR BRUNCH MENU -**  
**EVERY SATURDAY AND SUNDAY MORNING**