

SPIRITS 2 oz

VODKA

Haku	12
Misguided	15
Nikka Coffey	17

TEQUILA

Arette Blanco	22
Casamigos Blanco	17
Casa Dragones Blanco	29
Cascahuin Blanco	18
Cimarron Blanco	14
Cimarron Reposado	17
Clase Azul Plata	64
Clase Azul Reposado	65
Don Fulano Blanco	21
Don Fulano Fuerte	25
Don Julio 1942	52
Don Julio Alma Miel	37
G4 Blanco	16
Siempre Plata	20
Siete Leguas Blanco	20
Tequila Ocho Plata	20
Tequila Ocho Reposado	29

American Whiskey

St. George Baller Single Malt	21
Uncle Nearest 1884	22
Uncle Nearest Rye	22

Irish

Green Spot	25
Bushmills	11

GIN

Bar Hill Tomcat	26
Botanist	15
Ford's	13
Four Pillars Navy Strength	17
Gray Whale	16
Nikka Coffey	17
Nordes Gin	16
Old G	17
Roku	16
Sipsmith London Dry	15
Tanqueray	15
YU	17

Mescal

Peloton La Muerte	13
Bahnez Ensemble	17
Cinco Sentidos	
Puntas de Espadin	40
Capon de Espadin	39
Illegal Jove	15
Del Maguey Puebla	15
Del Maguey Chichicapa	30
Vago Elote	24
Vago Espadin Jarquin	23
Vago Espadin Barriga	43
Vago Ensemble Tio Rey	41
Sotol La Higuera	18
Cedrosanum	

Scotch

Aberfeldy 12 yr	21
Ardbeg Wee Beastie	25
Bruichladdich Classic Laddie	24
Craigellachie 13 yr	27
Compass Box Peat Monster	30
Compass Box Cask Strength	60
Glennfiddich 12 yr	21
Monkey Shoulder	17

RUM

10 to 1 Dark Rum	16
10 to 1 White Rum	14
Mount Gay Navy Strength	17
Bacardi 8yr	16
Zanj 8 yr	17

Bourbon

Blade & Bow	22
Dickel 8yr	14
Old Forester 1897	26
Old Forester 86	15
Old Forester Statesman	26
Old Grandad	13
Pinhook	17
Woodinville	17
Henry McKenna 10yr	24
Heaven Hill 7yr	17
High West	17

Rye

George Dickel Rye	14
High West Double Rye	16
High West Campfire	31
High west Midwinter	60
Dram	
Pinhook Rye	17
Sir Davis	35
Redemption Rye	14
Rabbit Hole Boxergrail	20
Michters Single Barrel	19
Whistlepig Farmstock	30

Other

Fernet	5
Branca Menta	5
Amaro Montenegro	13
Yellow Chartreuse	20
Hennessy VSOP Privilege	27
Remy Martin 1783	26
St. Remy Signature	12
Remy Martin VSOP	23
Remy Marin Tercet	56

etc.

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DINNER

Small Plates

Mississippi Catfish Dip - Smoked Catfish, Cream Cheese, Fried Crackers 19

Beef Tartare - Dry Aged Filet, Shallots, Alabama White BBQ, Chives, Chicken Skins 21

Deviled Egg - Whipped Egg Yolks, Cornichon, Osteria Caviar 7 ea

Biscuits - House Made Buttermilk Biscuits, With Pimento Cheese & Seasonal Jam 13

Greens 17

Green Tomatoes - Fried Green Tomatoes, White Balsamic, Basil

Brussel Bacon Apple Salad - Shaved Brussel Sprouts, Mixed Kale, Pickled Red Onion, Bacon, Apples, Vinaigrette

Large Plates

Oxtail & Grits - Heirloom Purple Grits, Braised Oxtail, Crispy Onions 41

Hoppin' John - Carolina Gold Rice, Smoked Turkey, Black Eyed Peas, Crispy Okra 29

Cacio E Pepe - Bucatini, Mushrooms, Smoked Black Pepper, Aged Parmesan, Sage 33

Ora King Salmon - Butter Beans, Black Rice, Braised Fennel, Preserved Lemon 44

CAB Filet Au Poivre - 45 Day Dry Aged 8oz CAB Filet, Potato Cake, French Beans 52

Whole Fish - Oven Roasted, Coconut Rice, Miso Butter Glazed Bok Choy MP

Half Chicken - Citrus Herb, Crushed Potatoes, Brussel Sprouts, Natural Jus 35

Lamb T-Bone - Moroccan-Spiced Niman Ranch Lamb, Whipped Potatoes, Asparagus 43

ETC Burger - 2 4oz Smash Burger Patties, Bacon Jam, Greens, Dijonnaise, Provolone, Fries 25

Sides 14

Asparagus / Mac & Cheese / Brussel Sprouts / Whipped Potatoes & Gravy / Grits

Fries +2 Truffle

Desserts

Not Your Grandmas Banana Pudding - 14

Upside Down Apple Pie - 13

Key Lime Pie - 14

*A 20% Gratuity Will Be Added To All Checks

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. Although effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please your allergies known to a server

etc.

Chef/Owner Lamar Moore

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