



APPETIZERS

- 16 BRICKS BREAD BASKET** 5
sourdough + 11 grain + EVOO whipped butter
- CRAB CAKE** 15
Maryland style + buffalo slaw + jalapeno tartar
- LOBSTER BRIE DIP*** 18
3 cheese blend + cranberry + jalapeno + toast points
- OYSTERS ON THE HALF SHELL*^{GF}** 15
love shucks oysters + cocktail and mignonette
- OYSTER ROCKEFELLER*^{GF}** 19
love shucks oysters + sambuca bacon creamed spinach + gruyere
- BANGIN MUSSELS*** 18
Bang Island mussels + tomato + chorizo + white wine + evoo + grilled baguette
- SPROUT N SNOUT** 15
shishito peppers + hot bacon dressing + gruyere
- STUFFED SHISHITO PEPPERS** 14
buffalo chicken stuffing + creamy garlic dressing
- SPICED APPLE RICOTTA** 13
roasted honeycrisp apple compote + candied pecan + balsamic poached figs + sage + grilled baguette

GARDEN

add-ons - | chicken \$6 | oishii shrimp \$12 | salmon \$11

- HOUSE SALAD^{GF}** 4/8
spring mix + gorgonzola + almonds + dried cranberries + white balsamic vinaigrette
- CAESAR^{GF}** 7/14
romaine + challah croutons + caesar dressing + pecorino tuile
- TOMATO SALAD^{GF}** 13
feta vinaigrette + cucumber + onion + arugula
- HEART BEET SALAD^{GF}** 14
grilled red and gold beets + goat cheese + pistachios + Italian vinaigrette

ENTREES

- GRILLED CHICKEN VELOUTE^{GF}** 24
tuscan kale + sweet potatoes + rosemary veloute
- ALLEGIANCE PORK CHOP*** 30
bone in + pan seared + maple glazed + crispy poblano polenta cake + apple cider pecan greens
- HEART OF THE RIBEYE*** 37
peruvian potato fried dauphinoise + green beans + horseradish demi
- FILET MIGNON*** 48
6 oz. + mornay au gratin potatoes + pecorino broccoli + savory demi
- STUFFED SALMON*^{GF}** 31
crab, bacon, and brie stuffing + mashed potatoes + asparagus + lemon beurre blanc
- LAMB SHANK REDEMPTION*^{GF}** 62
Braised Freedom Run lamb + roasted fennel mashed potato + poached carrots and peas
- SEARED DUCK*^{GF}** 36
Maple Leaf Farms duck breast + blackberry mustard pan sauce + pecorino risotto + gorgonzola onion marmalade + green beans
- SHROOMERY FETTUCINE** 24
local oyster mushrooms + sherry wine + vegetarian brown sauce + thyme + shallot + roasted red bell peppers + soy
- RISOTTO ARTICHOKE** 21
beet risotto + crispy artichokes + goat cheese + pickled fig + horseradish
- QUEEN CITY ETOUFEE*** 42
goetta + shrimp + lobster + traditional etoufee and rice + serious love!
- SEA BASS*** 51
garlic rosemary cannellini beans + poached kale + poblano coulis

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness **

RED WINE BY THE GLASS

CABERNET SAUVIGNON

Athena, California 2019	10	14	45
Matchbook, Dunnigan Hills, California 2020	13	18	55
Brassfield, Clearlake Oaks, California 2019	15	20	65

RED BLENDS

Orin Swift Locations, California	12	17	53
Black Sheep Rouge-Revel, Cincinnati 2020	13	18	57

PINOT NOIR

Parducci, Mendocino, California 2020	10	15	39
Tassajara, Monterey, California 2020	12	17	53

ZINFANDEL

Terra D' Oro, Amador, California 2019	12	17	53
Graziano, Mendocino, California 2017	14	18	57

SHIRAZ/SYRAH

The Lackey, Shiraz, Clare Valley, Australia 2019	12	17	53
Domaine de Couron, Syrah, France 2016	16	21	68

WHITE WINE BY THE GLASS

PINOT GRIGIO / GRIS

La Rosse Tomassi, Cariano, Italy 2020	9	13	38
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SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand 2021	11	15	42
Sea Pearl, Marlborough, New Zealand 2021	9	13	36

CHARDONNAY

Raeburn, Russian River Valley, California 2020	12	16	48
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SPARKLING

Bisol Prosecco, Jeio	9		
Santero Pineapple Moscato	9		

ROSE

Campo, Viejo, Spain 2020	7	10	30
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WHITE COLLECTION

S.A. Prum "Essence", Germany 2020	10	15	39
Belleruche Blanc, Cotes, France 2020	9	13	36

ZERO PROOFERS

all flavor, no fomo

(NA)PEROL SPRITZ 8
NA aperol + NA sparkling wine + soda

SWEET HEAT 8
muddled jalapenos + agave + lime
lemon + orange + candied jalapeno

ESPRESSO MARTINI 8
carabello cold brew espresso + demerara +
ginger + heavy cream

JUNGLE BIRD 8
lapsang souchong black tea + NA aperol +
demerara syrup + lime + pineapple

MARIPOSA MARTINI 8
butterfly pea flower tea + simple syrup +
lemon

BEER

RHINEGEIST TRUTH

tropical IPA

TAFTS GAVEL BANGER

juicy, hoppy IPA

50 WEST DOOM PEDAL

Belgian ale with notes of orange

NORTHERN ROW BANKER

robust oatmeal stout

RHINEGEIST ZAPPY

lively, crisp hard cider

GRAINWORKS

ask server for seasonal selection

WESTSIDE BREWING

ask server for seasonal selection

FAT TIRE AMBER ALE

lightly malty, crisp ale

EASY DRINKIN'

STELLA

PACIFICO CERVEZA

BUD LIGHT

MILLER LITE

MICHELOB ULTRA

HIGH NOON

HEINEKEN 0.0 (NA)