The Menu

STARTERS

"BURNT END" CROSTINI ♥ **16**
braised and smoked brisket, pickled pepper slaw, and black garlic hollandaise on burnt toast

STUFFED TEXAS QUAIL **18**
spiced sweet potato stuffing, smoked tomato butter, grilled endive

BLACK PEPPER MEATBALLS **12**
house ground brisket and pork belly meatballs served with our signature bourbon au poivre sauce
*additional meatball $4

WHITE BEAN AND SPANISH HAM ♥ **14**
canelinni bean and garlic purée, sea salt, EVOO, topped with shaved spanish ham, baby arugula, and grilled sourdough on the side

ROTATING CHARCUTERIE **MP**
seasonal assortment of cured meats and cheeses with semi traditional accompaniments

THE CHOPSHOP

*make it burnt! adds a sweet and smoky rub and our signature bourbon au poivre to any steak $4

8 OZ CENTER CUT FILET MIGNON **49**
choice of one side

16 OZ BONELESS RIBEYE **48**
choice of one side

16 OZ NY STRIP **46**
choice of one side

16 OZ BONE IN FILET **90**
choice of one side

42 OZ TOMAHAWK **MP**
choice of two sides

SURF & TURF **38**
filet medallions topped with cajun prawns and black garlic hollandaise

BEEF WELLINGTON ♥ **MP**
puff pastry wrapped around a butter poached filet mignon, wild mushroom duxelle, burnt butter, and wilted greens
supplies limited daily. longer preperation time required

DOUBLE BONE PORK CHOP ♥ **36**
tasso rubbed and grilled, sweet potato smash, topped with spicy bacon gastrique

BONE IN BEEF SHORT RIB **49**
charcoal roasted root vegetables, burnt reduction, parmesan mashed potatoes

SOUP & SALAD

CHEF'S SEASONAL SOUP **11**
seasonally inspired with locally sourced and harvested ingredients at their prime

GOAT CHEESE SALAD ♥ **12**
fig vinaigrette, crumbled goat cheese, walnut brittle, frisee and endive, brandy grilled pears

CLASSIC WEDGE **11**
candied bacon, praline pecans, tomato, onion, house made buttermilk blue cheese dressing

CAESAR **11**
gem lettuce, sourdough parmesan tuile, garlic and black pepper caesar dressing

HOUSE SALAD **10**
baby greens, dried cherries, shaved apples, praline pecans, shaved parmesan, honey and sherry vinaigrette

ENTREES BY J.H.

CHICKEN ROULADE ♥ **28**
free range chicken breast stuffed with prosciutto and truffle cheese, served with garlic butter smashed fingerling potatoes and black garlic hollandaise

RACK OF LAMB **MP**
blue cheese crusted, parsnip puree, fig glaze, charcoal roasted root vegetables

BUTCHERS BLEND RAGU ARRABBIATA **28**
pappardelle pasta, toasted chile, tomato ragu, and parmesan mascarpone

GRILLED SALMON **32**
candied brussels sprouts, topped with snap pea slaw and a smoked tomato lemon glaze

SEARED RED SNAPPER ♥ **38**
garlic butter smashed fingerling potatoes, peppadew, and grilled shishito pepper escabeche

STEAK FRITES **32**
rotating chefs cut, sea salt fries, black garlic hollandaise

SHRIMP AND GRITS **29**
white cheddar and tasso grits, spicy bacon gastrique, trinity slaw

SIDES

CANDIED BRUSSELS SPROUTS **11**
GOUDA MAC AND CHEESE **11**
SWEET POTATO SMASH **9**
PARMESAN MASHED POTATOES **9**
GARLIC SMASHED FINGERLING POTATOES **9**
LEMON PEPPER ROASTED ASPARAGUS **11**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

The Cocktails

OLD FASHIONED 15
barrel aged Milam & Greene Triple Cask Bourbon, Sazerac Rye, house made bitters, luxardo cherry

PORT AGED OLD FASHIONED 17
our signature old fashion aged even longer in a tawny port barrel with a hint of Ron Barcelo Imperial

BRAMBLE ME AWAY - FALL EDITION 14
The Botanist Gin, Belle de Brillet Pear Liqueur, lemon juice, house made berry preserves

THE OAXACA FASHION 15
400 Conejos Reposado Mezcal, Carpano Antica sweet vermouth, Frangelico, cocoa and walnut bitters

READY, FIRE, SHOOT - FALL EDITION 14
400 Conejos Joven Mezcal, pink peppercorn infused honey, tamarind and clove infusion, plum bitters

PECAN BOURBON SOUR 13
Provisions bourbon, house made pecan syrup, lemon juice, foam bitters

FEEL THE BURNT 19
Aguasol Reposado, Cointreau, Ancho Reyes Chile, mango syrup, lime juice
*special presentation

ESPRESSO MARTINI - FALL EDITION 13
6666 Vodka, Kahlua, Bailey's Cinnamon Churros Liqueur, espresso

DUBAI CHOCOLATE MARTINI 15
6666 Vodka, Licor 43 Chocolate, pistachio syrup, toasted kadaifi

NON ALCOHOLIC

TROPICAL HAZE 9
pineapple juice, lime juice, ginger beer, candied ginger

BERRIES AND DREAMS 8
berry preserves, iced tea, lemon juice, sparkling water

THE BLUSH HOUR 9
rose syrup, lemon juice, elderflower tonic

The Wine List

REDS

PINOT NOIR, THE WINES OF FRANCIS COPPOLA California	10	32
PINOT NOIR, JOEL GOTT California	14	44
PINOT NOIR, RESONANCE, MAISON LOUIS JADOT Willamette Valley, Oregon	19	57
PINOT NOIR, BELLE GLOS "LAS ALTURAS" Monterey, California		62
MERLOT, DANTE California	9	31
MERLOT, DUCKHORN VINAYRDS Napa Valley, California		60
RED BLEND, THE ARBORIST Paso Robles, California	12	40
RED BLEND, NINER BOOTJACK RED Paso Robles, California	16	52
RED BLEND, THE BUTLER Mendocino, California		60
MALBEC, TRIVENTO GOLDEN RESERVE Mendoza, Argentina	12	40
CABERNET SAUVIGNON, DANTE California	9	31
CABERNET SAUVIGNON, EARTHQUAKE Lodi, California	12	40
CABERNET SAUVIGNON, AUSTIN HOPE Paso Robles, California	20	70
CABERNET SAUVIGNON, LOT 1981 RESERVE Napa Valley, California, by Duckhorn		72
CABERNET SAUVIGNON, CAYMUS Napa Valley, California		86
CHIANTI CLASSICO, CARPINETO Chianti Classico, Toscana		46
MASI COSTASERA AMARONE CLASSICO Amarone della Valpolicella, Veneto		90
PETITE SYRAH, STAGS' LEAP Napa Valley, California		82

WHITES

MOSCATO, CAPOSALDO Italy	10	32
SAUVIGNON BLANC, MIHA Marlborough, New Zealand	10	32
SAUVIGNON BLANC, MICHAEL DAVID Lodi, California	12	40
SAUVIGNON BLANC, MAISON MARCEL Côtes De Gascogne, Southwest France		42
PINOT GRIS, LEFT COAST Willamette Valley, Oregon	14	44
PINOT GRIGIO, CANTINA LAVIS Trentino–Alto Adige, Italy	10	32
PINOT GRIGIO, SANTA MARGHERITTA Trentino–Alto Adige, Italy		50
WHITE PINOT NOIR, LEFT COAST Willamette Valley, Oregon	14	44
CHARDONNAY, DANTE California	9	31
CHARDONNAY, BRAVIUM Russian River, California	12	40
CHARDONNAY, BONTERRA THE "ROOST" Mendocino, California	16	52
CHARDONNAY, DAOU RESERVE Paso Robles, California		64

ROSE & SPARKLING

SPARKLING ROSE, BOTTEGA Veneto, Italy, 200ml		11
ROSE, DAOU Paso Robles, California	10	32
PROSECCO, BENVOLIO Veneto, Italy, 187ml		10
BLANC DE BLANC CHAMPAGNE, PERRIER-JOUET Champagne, France		160