



WEEKEND LUNCH

CHILLED SMALL PLATES

Deviled "Egg-perience" where you construct your own, pickled <i>vegetables</i> , <i>bacon</i> jam, black pepper	12.
Hamachi Crudo lime, pico de gallo, smoked jalapeno, fried plantain	19.
<i>Beet</i> Salad pomegranate molasses, red wine vinegar, <i>goat cheese</i> , <i>mint</i>	12.
Caviar traditional & untraditional garnishes, brioche	mp

HOT SMALL PLATES

Lobster Bisque lobster salad, Chantilly crème, sherry	18.
Fried <i>Heirloom Okra</i> bbq spices, okra "caviar", ranch dressing, <i>lemon</i> , hot sauce	10.
Smoked Chicken Wings "true" <i>red velvet waffle</i> , <i>pecans</i> , smoked maple syrup, whipped butter	18.
Spicy <i>Crab</i> Spaghetti smoked diablo sauce, blue crab, <i>serrano pepper</i> , <i>collard green</i> pesto, parmesan	24.
<i>Lamb</i> Neck Bones "oxtails style" sweet potato chutney, parker house rolls for sopping	18.

ENTRÉES

Blackened Watermark King Salmon <i>served on the bone</i> , <i>stone ground grits</i> , jalapeno creamed corn, lemon pepper butter sauce	18.
Smoked Chicken baked mac 'n cheese, my mother's cucumber salad	16.
Hot Honey & Pineapple Glazed Baby Back Ribs <i>sea island red peas</i> "baked beans style", parsnip puree	18.
Grillroom Burger caramelized onion, gruyere cheese, black pepper mayo, 1A steak sauce	25.
Delmonico Ribeye coffee rubbed, black truffle potato gratin, asparagus, truffle butter	58.

WEEKENDS ONLY

Smoked Bone-In Short Rib coffee rubbed, <i>heirloom carrots</i> , green peas, BBQ jus	41.
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DESSERTS

Green Tea Crème Brûlé matcha, cane sugar, red velvet crumbles	8.
Banana Foster Cheesecake flambe banana, whipped cream, crispy plantain	10.
Chocolate Cake whipped cream, coco nibs	8.



DINNER

CHILLED SMALL PLATES

Deviled "Egg-perience" where you construct your own, pickled <i>vegetables</i> , <i>bacon</i> jam, black pepper	12.
*Hamachi Crudo lime, pico de gallo, smoked jalapeno, fried plantain	19.
<i>Beet</i> Salad pomegranate molasses, red wine vinegar, <i>goat cheese</i> , <i>mint</i>	12.
*Oysters daily selection	mp
Caviar traditional & untraditional garnishes, brioche	mp

HOT SMALL PLATES

*Lobster Bisque lobster salad, Chantilly crème, sherry	18.
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Smoked Chicken Wings "true" <i>red velvet waffle</i> , <i>pecans</i> , smoked maple syrup, whipped butter	18.
Spicy <i>Crab</i> Spaghetti smoked diablo sauce, blue crab, <i>serrano pepper</i> , <i>collard green</i> pesto, parmesan	24.
<i>Lamb</i> Neck Bones "oxtails style" sweet potato chutney, parker house rolls for sopping	18.

ENTRÉES

*Blackened Watermark King Salmon <i>served on the bone</i> , <i>stone ground grits</i> , jalapeno creamed corn, lemon pepper butter sauce	31.
Smoked Half Chicken baked mac 'n cheese, my mother's cucumber salad	26.
Hot Honey & Pineapple Glazed Baby Back Ribs <i>sea island red peas</i> "baked beans style", parsnip puree	28.
*Grillroom Burger caramelized onion, gruyere cheese, black pepper mayo, 1A steak sauce	25.
*Delmonico Ribeye coffee rubbed, black truffle potato gratin, asparagus, truffle butter	58.

WEEKENDS ONLY

Smoked Bone-In Short Rib coffee rubbed, <i>heirloom carrots</i> , green peas, BBQ jus	41.
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DESSERTS

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Chocolate Cake whipped cream, coco nibs	8.

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."



WINE LIST

SPARKLING & CHAMPAGNE	GL.	BTL.
Borrasca Valdobbiadene Prosecco Superiore Non-Vintage, Treviso	12.	60.
Gerard Bertrand Cremant De Limoux Brut Rose Cuvee Thomas Jefferson Non-Vintage, France	15.	70.
Iron Horse Russian River Cupee 2020, Napa Valley, California	25.	110.
Brown Estate's Duppy Conqueror Blanc de Noirs 2020, Russian River Valley, California		140.
Veuve Cliquot Brut Champagne Non-Vintage, France		185.
WHITE & ROSE	GL.	BTL.
Bougrier 'V' Vouvray Chenin Blanc 2023, France	12.	60.
Winzer Krems Gruner Veltliner Wachtberg Kermstal DAC Reserve Non-Vintage, Austria	15.	70.
Jacques Prieur Beaune Blanc Clos De La Feguine Premier Cru Monopole Non-Vintage, Burgundy France	22.	84.
Famille Paquet Pouilly-Fuisse Chardonnay 2019, France	25.	110.
Jordan Chardonnay 2023, Sonoma, California	20.	80.
Herman J. Wiemer Dry Riesling 2022, Finger Lakes, New York	14.	65.
Herman J. Wiemer Late Harvest Riesling 2022, Finger Lakes, New York	15.	70.
Chateau Galoupet Cotes de Provence Cru Classe Rose 2022, South of France, France	15.	70.
Le Fete du Rose 2022, France	17.	78.
REDS & RED BLENDS	GL.	BTL.
Terrazze Dell'Etna Carusu Etna Rosso 2021, Sicily, Italy	15.	70.
Jezebel Pinot Noir 2022, Willamette Valley, Oregon	12.	60.
Domaine De La Chapelle Des Bois 'Fleurie Grande Pre' Gamay 2021, Burgundy, France	15.	70.
Longevity Cabernet Sauvignon 2022, Livermore, California	14.	65.
Auctioneer Cabernet Sauvignon 2021, Napa Valley, California	20.	100.
Domaine de Chevalier Bordeaux 2016, Bordeaux, California	20.	100.
Trentadue Old Patch Red OPR Red Blend 2021, Alexander Valley, CA	15.	70.
Levithan Red Blend 2022, CA	20.	100.
Brown Estate's Theory Red Blend 2021, Napa Valley, CA		140.
Duckhorn Merlot 2022, Napa Valley, California	18.	84.
Beringer Bancroft Ranch Vineyard Merlot , 2017 Napa Valley, California	20.	100.
Turley Pesenti Zinfandel 2022, Paso Robles, CA	22.	84.
AFTER DINNER	GL.	BTL.
Lucchetti Visciola Cherry Wine Non-Vintage, Le Marche, Italy, 500ml	14.	65.
Kopke Fine Ruby Port Non-Vintage, Portugal	9.	
Chateau Roumieu Sauterne 2022, Bordeaux France	12.	60.



Barnard Griffin **Syrah Port** | 2021, Columbia Valley, Washington

10.

MARTINI MENU

It's Personal inform the barkeep how you like it	mp
Kangaroo Vodka. Antico Vermouth. optional garnishes. orange bitters	15.
Vesper Cathead Vodka. Farmers Gin. Lillette. lemon twist	17.
Cosmopolitan Cathead Vodka. Cointreau. cranberry juice. lime	15.
Villon Espresso Martini Villon Spiced French Liqueur. Belvedere Vodka. espresso. simple syrup	16.
You Said You Are a Baller? Belvedere Luxury 10 Year Vodka. Belvedere in house Meyer lemon infusion. lemon. pressed sugar cane	45.

QR & CLASSIC COCKTAIL MENU

SPARKLING & CHAMPAGNE COCKTAILS

Death in the Afternoon St. Georgia Absinthe. Albino Armani Prosecco. orange	14.
Seelbach Cocktail Buffalo Trace. Contreau. Bitters. Orange. Champagne	15.
Dior Dior Pierre Ferrand 1840. Drillaud Blackberry Liqueur. Lemongrass simple syrup. Gerard Bertrand Brut Rose	21.
French 75 Hendricks Gin. lemon juice. simple syrup. Bubbles	16.

BALANCED & REFRESHING

Aviation Aviation Gin. Maraschino Liqueur. Crème de Violette. lemon juice	17.
Tom Collins Ford's Gin. lemon juice. simple syrup. club soda. lemon twist	16.
Negroni Ford's Gin, Campari. Antico Sweet Vermouth. orange twist	16.

FRUITY & SLIGHTLY SWEET COCKTAILS

Daiquiri Frozen GA peaches. Contreau. lime.	14.
Island Dandy Bacardi 8year. Bacardi Mango. hibiscus pomegranate grenadine. pineapple. coconut foam	16.
Sex in the Driveway Peach Schnapps. Blue Curaçao. Meyer's Rum. Sprite. Lemon	16.

HIGH PROOF & BOOZY

Tipsy Garden Gnome Hendricks Gin, St. Germain. Prosecco. cucumber. apple. lemon. rose petals	14.
Upper Manhattan Uncle Nearest, Vermouth. pomegranate. angostura bitters	15.
Power Ranger Makers Mark Cast Strength Bourbon. lime. pineapple. ginger beer. bitters	15.
Old Fashioned Knob Rye Whiskey. sugar. angostura bitters. orange twist.	18.
Manhattan Woodford Rye Whiskey. Sweet Vermouth. Angostura Bitters. brandied cherry. lemon twist	18.
Whisky Sour Makers Bourbon, lemon juice, simple syrup, egg white, lemon twist, Angostura Bitters	17.
Sazerac Knob Rye Whiskey, Herbsaint, sugar cube, Peychaud's Bitters	19.
Sidecar Pierre Cognac, Cointreau, lemon juice, lemon twist, orange twist	18.

ZERO PROOF

Taking the Keys passionfruit. pineapple. hibiscus syrup. lemongrass. soda	9.
NO L's Here Ritual Zero Proof Gin. tonic. cucumber. blackberry. lime	14.



HAPPY HOUR

\$1ea. Deviled Egg
\$2ea. Shrimp Cocktail
\$3ea. Smoked Wing (Whole) | \$3ea. Curried Lamb & Rice Croquette
\$4ea. Rib Slider

HAPPY HOUR COCKTAIL MENU

MIXOLOGIST CHOICE

Daily Crafted Cocktail to take the “Edge OFF” 5.

LEMON DROP

Classic Lemon Drop | Kettle One. triple sec. **lemon**. simple syrup 8.

Passion Fruit Lemon Drop | Tito’s vodka. Chinola passion fruit liqueur. lemon. simple syrup 8.

Hawaii 5-O | Tito’s vodka. Giffard pineapple liqueur. charred pineapple. orange twist. **lemon rim**, simple syrup 8.

SPARKLING & CHAMPAGNE COCKTAILS

Death in the Afternoon | St. Georgia Absinthe, Albino Armani Prosecco, orange 8.

Seelbach Cocktail | Buffalo Trace, Cointreau, bitters, orange 9.

FRUITY & SLIGHTLY SWEET COCKTAILS

Daiquiri | Frozen | GA peaches, Appleton, lime, grand marnier 7.

HIGH PROOF & BOOZY

Fire Starter | Hanger, Cointreau, Elephant Sloe Gin, Mexican coke, lime 6.

ZERO PROOF

NO L’s Here | Ritual Zero Proof Gin, tonic, cucumber, blackberry, lime 6.

WINES

Daily House Selection MP

Borrasca Valdobbiadene **Prosecco** Superiore

| Non-Vintage, Treviso 9. | 45.

Jezebel **Pinot Noir** | 2022, Willamette Valley, Oregon 9. | 45.



AFTER HOURS FOOD MENU

Deviled "Egg-perience" | where you construct your own, pickled *vegetables*, *bacon* jam, black pepper

12.

Hamachi Crudo | lime, pico de gallo, smoked jalapeno, fried plantain

19.

Caviar | traditional & untraditional garnishes, brioche

mp

Fried *Heirloom Okra* | bbq spices, okra "caviar", ranch dressing, *lemon*, hot sauce

10.

Smoked Chicken Wings | "*true*" *red velvet waffle*, *pecans*, smoked maple syrup, whipped butter

18.

***Lamb* Neck Bones "oxtails style"** | sweet potato chutney, parker house rolls for sopping

18.

Grillroom Burger | caramelized onion, gruyere cheese, black pepper mayo, 1A steak sauce

25.