



MARTINI

The MARTINI List

Our bar specialist has fashioned our List seasonally:

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

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

Pagota Martini | St. George gin. fall syrup. Sancerre. grapefruit twist.

Marga-tini | Don Julio Blanco. **lime**. **lemon**. agave. tajin rim

You Said You Are a Baller? | Belvedere 10 Yr. **Meyer lemon** infusion. lemon. pressed sugar cane

COCKTAIL MENU

SPARKLING & CHAMPAGNE COCKTAILS

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

Seelbach Cocktail | Buffalo Trace. Dry Curacao. Bitters. Orange. Champagne

Dior Dior | Pierre Ferrand 1840. Blackberry Liqueur. lemongrass syrup. Brut Rose

FRUITY & SLIGHTLY SWEET COCKTAILS

Daiquiri | **Frozen** | GA peaches. Appleton. lime. grand marnier

Island Dandy | Bacardi 8yr. Bacardi Mango. hibiscus pomegranate grenadine. pineapple. coconut foam

We Lit! | smoked watermelon. Fortaleza Tequila, berbere spice rim. House Vanilla floater

HIGH PROOF & BOOZY

Tipsy Garden Gnome | Hendricks Gin, St. Germain. Prosecco. cucumber. apple. lemon. rose petals

Upper Manhattan | Uncle Nearest, Vermouth. pomegranate. angostura bitters

Power Ranger | Makers Mark Cast Strength Bourbon. lime. pineapple. ginger beer. bitters

ZERO PROOF

Taking the Keys | passionfruit. Pineapple. hibiscus syrup. lemongrass. soda

NO L's Here | Ritual Zero Proof Gin. tonic. cucumber. blackberry. lime

CLASSIC COCKTAIL MENU

BALANCED & REFRESHING

Cosmopolitan | Vodka, Cointreau, cranberry juice, lime

Vodka Martini | Vodka, Antico Vermouth, optional garnishes, Orange Bitters

French 75 | Gin, lemon juice, simple syrup, bubbles

Aviation | Gin, Maraschino Liqueur, Crème de Violette, lemon juice

Tom Collins | Gin, lemon juice, simple syrup, club soda, lemon twist

Negroni | Gin, Campari, Antico Sweet Vermouth, orange twist



HIGH PROOF & BOOZY

Old Fashioned | Knob Rye Whiskey, sugar, Angostura Bitters, orange twist.

Manhattan | Woodford Rye Whiskey, Sweet Vermouth, Angostura Bitters, brandied cherry, lemon twist

Whisky Sour | Makers Bourbon, lemon juice, simple syrup, egg white, lemon twist, Angostura Bitters

Sazerac | Knob Rye Whiskey, Herbsaint, sugar cube, Peychaud's Bitters

Sidecar | Pierre Cognac, Cointreau, lemon juice, lemon twist, orange twist

BRUNCH MENU

Mimosa | Bottega prosecco, choice of orange, pineapple or peach, garnish

| **MIMOSA CARAFE** | prosecco, juices and garnishes

| **MIMOSA CARAFE DELUXE** | champagne, juices and garnishes, grand manier dropper

ESPRESSO MARTINI | Barker Company Espresso, Titos Vodka, vanilla simple syrup, chocolate macaroon

| **ESPRESSO MARTINI TREE** | espresso martinis for the table

Lake & Oak Smoked Bloody Mary | Tito's Vodka, heirloom tomato, cucumber, fashionable garnishes

Breakfast Old Fashion | Knob Creek Rye, maple, bitters, orange zest, smoked candied bacon wheel

HAPPY HOUR COCKTAIL MENU

BARTENDERS CHOICE

Daily Crafted Cocktail to take the "Edge OFF"

MARTINI

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

Passion Fruit Lemon Drop | Tito's vodka. Chinola passion fruit liqueur. lemon.

Pagoda Martini | St. George gin. Giffard pineapple liqueur. charred pineapple. orange twist. **lemon rim,** simple syrup

SPARKLING & CHAMPAGNE COCKTAILS

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

Seelbach Cocktail | Buffalo Trace, Cointreau, bitters, orange

FRUITY & SLIGHTLY SWEET COCKTAILS

Daiquiri | **Frozen** | GA peaches, Appleton, lime, grand marnier

HIGH PROOF & BOOZY

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

ZERO PROOF

NO L's Here | Ritual Zero Proof Gin, tonic, cucumber, blackberry, lime



WINE LIST

SPARKLING & CHAMPAGNE

GL. | BTL.

Daily House Selection

MP

Borrasca Valdobbiadene **Prosecco** Superiore | Non-Vintage, Treviso

Gerard Bertrand Cremant De Limoux **Brut Rose** Cuvee Thomas Jefferson | Non-Vintage, France

Iron Horse Russian River **Cuvee** | 2020, Napa Valley, CA

Brown Estate's Duppy Conqueror **Blanc de Noirs** | 2020, Russian River Valley, CA

Nicola Feuillatte **Champagne** | Champagne, FR

WHITE & ROSE

GL. | BTL.

Daily House Selection

MP

Bougrier 'V' Vouvray **Chenin Blanc** | 2023, France

Winzer Krems **Gruner Veltliner** Wachtberg Kermstal DAC Reserve | Non-Vintage, Austria

Famille Paquet Pouilly-Fuisse **Chardonnay** | 2019, France

Herman J. Wiemer **Dry Riesling** | 2022, Finger Lakes, NY

Herman J. Wiemer **Late Harvest Riesling** | 2022, Finger Lakes, NY

Le Fete du **Rose** | 2022, France

REDS & RED BLENDS

GL. | BTL.

Daily House Selection

Jezebel **Pinot Noir** | 2022, Willamette Valley, Oregon

Terrazze Dell'Etna Carusu Etna Rosso | 2021, Sicily, Italy

Longevity **Cabernet Sauvignon** | 2022, Livermore, California

Auctioneer **Cabernet Sauvignon** | 2021, Napa Valley, California

Trentadue Old Patch Red OPR **Red Blend** | 2021, Alexander Valley, California

Levithan **Red Blend** | 2022, California

Brown Estate's Theory **Red Blend** | 2021, Napa Valley, CA



FRIDAY LUNCH

SALADS & OTHERS

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

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

Watermelon Salad | **peanut** brittle, pomegranate molasses, **goat cheese**, **mint**

My Mother’s Cucumber, Tomato, Red Onion Salad | kale, mini-me cucumber, heirloom tomato, red wine vinegar, olive oil, croutons

- Add Chicken
- Add Shrimp

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

SANDWICHES

Smoked Chicken Patty Melt | **pimento cheese**, **collard green** preserves, **sourdough toast**, shoestring fries

Baby Back Ribs | hot honey – pineapple glaze, sesame bun, pickles, shoestring fries

Wagyu Beef Burger * | steakhouse style, special sauce, Tillamook cheddar, caramelized onions

- Add Benton Bacon
- Add Beef Bacon

Grilled Pacific Whiting | avocado shrimp toast, **jalapeno creamed corn**, chili crisp, fried egg, lime

ENTREES

Blackened Bone-In Catfish ‘n Grits * | **stone ground grits**, lemon pepper butter sauce, fried egg

Short Rib Tacos | blue-corn soft shells, pulled short rib, **pico de gallo**, avocado, hot sauce crema

Moulard Duck Tenders ‘n Waffle * | “**true**” **red velvet waffle**, **pecans**, smoked maple syrup, whipped butter

Chef Richards Fried Chicken & Collard Green Fried Rice | limited quantities, hot chicken available

Spicy Crab Spaghetti * | smoked diablo sauce, blue crab, **serrano pepper**, **collard green** pesto, parmesan

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS”.



SATURDAY & SUNDAY BRUNCH

APPETIZERS

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

Pina Colada *Shrimp* Cocktail | coconut, lime, pico de gallo, smoked jalapeno, fried plantain

***Beet* Salad** | pomegranate , red wine vinegar, *goat cheese*, *mint*

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

BRUNCH SANDWICHES

Cheese Egg Sandwich * | pimento cheese, *collard green* preserves, scrambled eggs, sourdough toast, shoestring fries

- **Add Benton Bacon**
- **Add Beef Bacon**

Baby Back Ribs | hot honey – pineapple glaze, sesame bun, pickles, shoestring fries

Wagyu Beef Burger * | steakhouse style, special sauce, Tillamook cheddar, caramelized onions

- **Add Benton Bacon**
- **Add Beef Bacon**

BRUNCH ENTRÉES

Cheese Egg Plate * | scrambled eggs, Tillamook cheddar, chives, *Alan Benton bacon*, sourdough toast, marmalade

Moultard Duck 'n Waffle * | "*true*" *red velvet waffle*, *pecans*, smoked maple syrup, whipped butter

Banana Fosters French Toast | banana bread, whipped cream, vanilla wafers, fingerling bananas, espresso powder

Add Espresso Martini Shot

Blackened Bone-In Catfish 'n Grits * | *stone ground grits*, lemon pepper butter sauce, fried egg

Spicy *Crab* Spaghetti * | smoked diablo sauce, blue crab, *serrano pepper*, *collard green* pesto, parmesan

For The Table

Chef Richards Fried Chicken & *Collard Green* Fried Rice for the table | *limited quantities*, hot chicken available



DINNER

COLD APPETIZERS

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

Pina Colada *Shrimp* Cocktail * | coconut, lime, pico de gallo, smoked jalapeno, fried plantain

Beet Salad | pomegranate molasses, red wine vinegar, *goat cheese*, *mint*

HOT APPETIZERS

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

Moulard Duck 'n Waffle * | "true" *red velvet waffle*, *pecans*, smoked maple syrup, whipped butter

Spicy *Crab* Spaghetti * | smoked diablo sauce, blue crab, *serrano pepper*, *collard green* pesto, parmesan

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

ENTRÉES

Grilled Pacific Whiting | *whole fish*, black rice, *jalapeno creamed corn*, chili crisp, lime

Blackened Chesapeake Bay Line Caught Catfish Steak | *served on the bone*, *stone ground grits*, lemon pepper butter sauce

Sweet Tea Brined Smoked Half Chicken | baked mac 'n cheese, my mother's cucumber salad

Hot Honey & Pineapple Glazed Baby Back Ribs | *sea island red peas* "baked beans style", parsnip puree

Smoked Bone-In Short Rib | coffee rubbed, *heirloom carrots*, green peas, BBQ jus

SIDES

Jalapeno Creamed Corn | local corn, local cream, jalapeno, red pepper

Baked Mac 'n Cheese | macaroni, smoked cheddar cheese sauce

Sugar Cane and Soy Sauce Glazed Heirloom Carrots & Peas | caramelized *onion*

My Mother's Cucumber, Tomato, Red Onion Salad | kale, mini-me cucumber, heirloom tomato, red wine vinegar, olive oil, croutons

WEEKENDS ONLY

Chef Richards Fried Chicken & Collard Green Fried Rice for the Table | limited quantities, hot chicken available

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS".



AFTER DINNER MENU

DESSERT MENU

Green Tea Crème Brûlé | matcha, cane sugar, red velvet crumbles

Banana Foster Cheesecake | flambe banana, whipped cream, crispy plantain

Rice Pudding | coconut raisin chutney, pistachios, cinnamon

AFTER DINNER

Lucchetti Visciola Cherry Wine | Non-Vintage, Le Marche, Italy, 500ml

Kopke Fine Ruby Port | Non-Vintage, Portugal

Chateau Roumieu Sauterne | 2022, Bordeaux France

Barnard Griffin Syrah Port | 2021, Columbia Valley, Washington



AFTER HOURS FOOD MENU

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

- **Make it a sando**

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

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

Wagyu Beef Burger * | steakhouse style, special sauce, Tillamook cheddar, caramelized onions

- **Add Benton Bacon**
- **Add Beef Bacon**