HIGHBALL & HARVEST

ORL. FLA. № 4012

Shrimp & Grits GF
Cape Canaveral Rock Shrimp ~ Crawfish
Low Country Broth ~ Leeks ~ Tri-Colored Peppers
Goat Cheese Grits ~ Andouille
35

H&H Pimento Cheese Burger
Double Short-Rib Patties ~ Pimento Cheese
Bacon ~ Mustard ~ Spiced Pickles ~ Fries
26

Crispy Fried Chicken Sandwich
Bama BBQ ~ B&B Pickles ~ Brioche ~ Fries
24

Spicy Andouille Dog
Chili Mustard ~ Pimento ~ Pickled Onion
Challah Bun
21

Kickin Wings DF
Choice of| Nashville Hot Rub ~ Bama BBQ
Sweet Tea BBQ
22

The Southern Spread
Pimento Cheese ~ Crab Dip ~ Country Toast
23

Aged n' Cured
Local Artisanal Southern Cured Meats & Cheese
House Made Jam ~ Artisanal Breads
29

Kale Salad* GF
Apple Cider Vinaigrette ~ Cranberries ~ Bacon Lardons
Spicy Pecans ~ Seahive Cheese ~ Apples
21

SIGNATURE COCKTAILS

Hand-crafted cocktails that are infused with seasonal fruits and herbs, that create a culinary adventure that is as inspiring as it is memorable.

Doc Holliday 22
Tito's Vodka, Blueberry Jam, Lime,
Ginger Beer

Last Wish 24
Woodford Reserve Bourbon,
Spiced Cola Syrup, Old Havana Tobacco Bitters, Orange Essence

The Italianate 22 – I.M.
Lavender-Infused Hendrick's Gin, Italicus, Lemon, Ginger

Rail's Whisper 23 – G.G.
Ron Zacapa Rum, House-Made Pineapple and Green Apple Shrub, Lemon, Amaro Nonino

Plum Luck 21 – S.A.
H&H Single-Barrel Corazon Reposado Tequila, Amaro Nonino, House-Made Plum and Blackberry Shrub, Lemon Juice

Grove Line 24 – J.G.
Lemongrass-Infused Mijenta Blanco Tequila, Mezcal, Lemon, Orange, Thyme-Infused Honey Cordial

The Heat Wave 26 B.M.
Cucumber Infused Casamigos,
Lemon, Simple Syrup,
Watermelon-Pepper Ice

An automatic service charge of 20% will be applied to your check for parties of 6 or more but can be adjusted at your discretion.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

CASK WINES

	(6oz)	(9oz)	(18oz)
WHITE			
Riesling, Pacific Rim, Columbia, WA	15	22	43
Pinot Gris, Acrobat, OR	16	23	42
Albariño, Katas, Rias Baixas, SP	15	22	43
Sauvignon Blanc, Matua, Marlborough, NZL	15	22	41
White Blend, Pine Ridge, Clarksburg, CA	13	19	37
Chardonnay, St. Francis, Sonoma, CA	18	26	51
Chardonnay, Hill Family "Carly's Cuvee," Napa, CA	19	27	52
ROSÉ			
Pinot Noir Rosé, Hunt & Harvest, Mendocino, CA	16	24	46
RED			
Pinot Noir, Banshee, Sonoma, CA	18	26	51
Malbec, Portillo, Mendoza, ARG	16	24	46
Merlot Blend, Alexander Valley Vineyards, Sonoma, CA	16	24	46
Super Tuscan, Querceto, Tuscany, ITA	16	24	46
Zinfandel Blend, Marietta "Old Vine Red," Sonoma, CA	14	21	40
Cabernet Sauvignon, DAOU, Paso Robles, CA	18	26	52
Petit Syrah Blend, Pessimist, Paso Robles, CA	15	22	43

SPARKLING

BY THE GLASS

Zardetto Private Cuvée, Prosecco Blend, Italy	17
Moët & Chandon, Rosé, "Impérial"	30
Veuve Clicquot, Brut, "Yellow Label"	38

For more extensive options ask your server about our bottle wine list as well as our craft whiskey and bourbon selections.

BEERS ON TAP 10

Brewed in Florida. Local is Always Best

Surplus Citrus Blonde
3 Daughters Brewery, St Petersburg

Champions Lager
Suncreek Brewing, Clermont

Ever Haze IPA
Tripping Animals Brewing, Miami

Rod Bender Red Ale
3 Daughters Brewery, St Petersburg

BOTTLES & CANS 10

The best brews of the South.

Jai Alai, IPA, Cigar City Brewery

Skyway, Hazy Double IPA, Green Bench Brewing Co.

Key Lime Apple Cider, 3 Daughter's Brewing

Postcard, American Pilsner, Green Bench Brewing Co.