



Three Course Menu: 60 per person

First Course - Select one:

Caesar Steak Tartare Toast

Crouton Seasoned Pan di Casa ~ Parmesan ~ Romaine

Crispy-Cornbread & Big Eye Tuna

Furikake Ranch ~ Miso Apple Butter
Avocado Crema ~ Pickled Ramps

Seminole Pumpkin Salad

Poached Pears ~ Caramelized Heirloom Apple ~ Ferncreek Farms Greens
Humboldt Fog "Cloud" ~ Pepita Gazpacho ~ BBQ Crispy Black Eyed Peas

Second Course - Select one:

Coastal Catch* (within 75mi)

Corn Espuma ~ Pickled Local Plums
Burnt Corn Tuile ~ Cajun Maque Choux

Shrimp & Grits ^{GF}

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

Bourbon & Coffee Braised Lamb Shank

Baked Heirloom Beans ~ Smoked Potato Mole ~ Huckleberry Jus

Dessert Course - Select one:

Apple Cobbler

Warm Cobbler ~ Streusel ~ Vanilla Ice Cream

Madagascar Vanilla Crème Brulée ^{GF}

Assorted Fresh Berries ~ Assorted Macarons*

Cookies and Cream*

Coconut Macadamia White Chocolate Cookies ~ Sea Salt Chocolate Chip
Raspberry White Chocolate Crumble ~ Vanilla Ice Cream

Dietary Indications

|GF| Gluten-Free
|DF| Dairy-Free
|*| Contains Nuts

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

A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated.

SIGNATURE COCKTAILS

Plum Luck 21

H&H Single-Barrel Corazon Reposado
Tequila, Amaro Nonino, House-Made
Plum and Blackberry Shrub, Lemon

Doc Holliday 22

Tito's Vodka, Blueberry Jam, Lime,
House Ginger Beer

Last Wish 24

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

CASK WINES

WHITE

	(6oz) (9oz) (18oz)
Riesling, Pacific Rim, Columbia, WA	17/24/44
Pinot Gris, Acrobat, OR	18/26/51
Albariño, Katas, Rias Baixas, SP	17/24/44
Sauvignon Blanc, Matua, Marlborough, NZL	17/24/44
White Blend, Pine Ridge, Clarksburg, CA	17/24/44
Chardonnay, St. Francis, Sonoma, CA	19/27/52
Chardonnay, Hill Family "Carly's Cuvee," Napa, CA	19/27/52

ROSÉ

Sangiovese Rosé, Alexander Valley Vineyards, Sonoma, CA	17/24/44
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RED

Pinot Noir, Banshee, Sonoma, CA	19/27/52
Merlot Blend, Alexander Valley Vineyards, Sonoma, CA	17/24/44
Super Tuscan, Querceto, Tuscany, ITA	18/26/52
Zinfandel Blend, Marietta "Old Vine Red," Sonoma, CA	17/24/44
Cabernet Sauvignon, DAOU, Paso Robles, CA	18/26/52
Petit Syrah Blend, Pessimist, Paso Robles, CA	17/24/44

****For more extensive options ask
your server about our full wine
and cocktail list.**

BEERS ON TAP 10

Surplus Citrus Blonde

3 Daughters Brewery, St Petersburg

Champions Lager

Suncreek Brewing, Clermont

Ever Haze IPA

Tripping Animals Brewing, Miami

Railway Red Ale

Ivanhoe Park Brewing, Orlando

BOTTLES & CANS 10

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.