



Seasonal Cocktails

21

Just In Thyme For Spring

Chopin Rye Vodka, Fresh Ginger Juice, Thyme Syrup, Lemon, Club Soda
(Built / Copper Mug)

Mango A Go-Go

Milagro Silver Tequila, Mango, Espelette Pepper, Lime, Tajin Rim
(Shaken / Rocks Glass)

Midnight in Valencia

Cocoa Nib Infused Elijah Craig Bourbon
Orange Zest Syrup, Chocolate Bitters,
Louis Alexander Grand Marnier
(Stirred / Rocks Glass)

The Bartender Loves You

Goslings Black Seal Rum, Fernet Branca Menta,
Lime, Club Soda, Mint
(Shaken / Collins Glass)

In The Golden Afternoon

Wheatley Vodka, Rhubarb Liqueur, Strawberry Syrup, Lemon, Club Soda
(Stirred / Collins Glass)

Eight Days A Week

Cold Brew Infused Aperol, Filibuster Dual Cask Gin, Cocchi Di Torino
(Stirred / Coupe Glass)

Dreamsicle

Sailor Jerry Spiced Rum, Blood Orange
Coco Lopez, Orgeat, Ginger Beer
(Shaken / Chilled Float Glass)

ImPEARed Vision

Tanqueray 10, Vanilla Pear Syrup,
Laurent Perrier “La Cuvée” Brut
(Shaken / Coupe Glass)

Herb Your Enthusiasm

Siete Misterios Mezcal, Basil Infused Balsamic Syrup*, Lemon, Ginger Beer
(Shaken / Rocks Glass)

*coloring ingredient contains trace amounts of shellfish

Mocktail

14

Quillberry Limeade

Strawberry Syrup, Fresh Lime Juice, Club Soda
(Shaken / Rocks Glass)

Li'l Sebastian

Housemade Grenadine, Pineapple, Club Soda
(Shaken / Coupe Glass)

Our Kitchen is Open
Daily until 10:30pm

APPETIZERS

- Artisanal Cheese & Charcuterie** 34
Cornichons, Grain Mustard, Seasonal Fruit
Farmhouse Crackers
- Burrata** 21
Eggplant Caponata, Balsamic Reduction
- King Salmon Tartare** 21
Avocado Mousse, Crème Fraîche, Tobiko, Grapefruit
- Truffled Mac & Cheese Gratin** 17
Tubetti Pasta, Aged Cheddar Cheese
Black Summer Truffle Mornay Sauce
- Poached Jumbo Shrimp** 30
Cocktail Sauce, Lemon
- Chesapeake Orchard Point Oyster** 25
Cocktail Sauce, Lemon
- Roasted Tomato Soup** 14
Gruyère Grilled Cheese

ENTRÉES

- Vegetarian Croque Monsieur** 20
Gruyère Cheese, Shiitake Mushroom, Mornay Sauce
Sourdough Bread, Side Salad
(Add a Sunny-Side Up Egg \$2)
- Summer Baby Lettuce Salad** 19
Raspberry, Cherry Tomatoes, English Cucumber
Sunflower Seed, Point Reyes Farmstead Blue Cheese
Raspberry Vinaigrette
- Sirloin Burger** 29
Seven Hills Angus Sirloin, Black Truffle Pecorino-
Toscana Cheese, Tomato Confit, Caramelized Onions
Parmigiano Reggiano - French Fries
- Fettucine Bolognese** 29
Black Angus Beef, Mirepoix
Pomodoro Sauce, Parmigiano Reggiano
- Grilled King Salmon** 43
Black Ink Croutons, Broccolini, Bouillabaisse Broth
- Martin's Farm Prime Filet Mignon** 64
Roasted Baby Artichoke, Trumpet Mushrooms
Olive Potatoes, Barolo Reduction

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness.

**For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.



DESSERTS

16

Yellow Peach Mango Crisp

Old Fashioned Pecan Oats, Whipped Vanilla Ganache, Mango Saffron Sorbet

Original Cheesecake

Blackberry White Porto Compote, Lemon Pound-Cake, Blackberry Sorbet

Summer Trifle

Orange Blossom Mascarpone, Strawberry Compote, Ginger Sponge, Strawberry Crumbs
Candied Ginger

Chocolate Variation

Molten Lava Cake, Milk Chocolate Pot de Crème
White Chocolate Powder, Cocoa Nib Ice Cream

House-Made Ice Cream & Sorbet

Ice Cream: Vanilla, Cocoa Nib, Bourbon

Sorbet: Chocolate, Mango, Pear, Raspberry

Coffee & Tea

Coffee

10

Cold Brew / Regular / Decaffeinated Coffee
Espresso / Latte / Cappuccino

Tea

8

English Breakfast / Earl Grey / Chamomile
Darjeeling / Mint / Green