



Seasonal Cocktails

23

Fall, Uggs-N-Harmony

Wheatley Vodka, Espresso, Housemade Pumpkin Spice

*ingredient contains trace amounts of dairy
(Shaken/ Martini Glass)

Suave Poivre

Milagro Reposado, Cocchi Americano, Ancho Reyes Verde, Asian Pear, Apple Bitters
(Shaken / Rocks Glass)

Turn The Beet Around

Beet-Infused Bontanist Gin, Dill, Club Soda
(Shaken / Wine Glass)

Oaxacan On Sunshine

Cinnamon-Infused Siete Misterios Mezcal, Orgeat Pear, Housemade Grenadine, Ginger Pear Bitters
(Shaken / Rocks Glass)

Your Uncle In Bel-Air

Uncle Nearest 1884, Cotton & Reed All Spice Dram Drambuie, Apple Spiced Tea, Apple Butter, Lemon
(Shaken / Rocks Glass)

Island In The Sun

Fig-Infused Martell VS, Fig Honey, Heavy Cream Honey Apricot Whipped Cream
*ingredient contains trace amounts of dairy
(Shaken/ Coupe Glass)

A Tribe Called Quill

Rittenhouse Rye, Bourbon Brown Sugar Reduction Smoked Cherrywood, Bogart's Bitters
(Stirred/ Rocks Glass)

Ashes to Ashes

Johnnie Walker Black, Gran Classico, Lillet Blanc Lapsang Souchon Vermouth, Peychauds
(Stirred / Snifter Glass)

Notorious F.I.G.

Elijah Craig, Fig, Smoked Paprika Honey Cotton & Reed Allspice Dram
(Shaken / Rocks Glass)

Mocktails

14

Deep Blue Sea

Blue Spirulina Cassis, Milkis, Club Soda
*ingredient contains trace amounts of dairy
(Built / Collins Glass)

Soul Rebel

Hibiscus Spiced Tea, Lemon, Club Soda
(Shaken / Champagne Flute)

Our Kitchen is Open
Daily until 10:30pm

APPETIZERS

- Artisanal Cheese & Charcuterie** 38
Cornichons, Grain Mustard, Seasonal Fruit
Farmhouse Crackers
- Caviar Devil Eggs** 25
Dijon Mustard, Cayenne Pepper, Chives, Osetra Caviar
- Burrata** 23
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 Bay Blackberry 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)
- Fall Harvest Salad** 21
Candied Pecan, Asian Pear, Point Reyes Blue Cheese
Pomegranate, Maple Balsamic Dressing
- Sirloin Burger** 29
Seven Hills Angus Sirloin, Black Truffle Pecorino-
Toscano Cheese, Tomato Confit, Caramelized Onions
Parmigiano Reggiano - French Fries
- Fettucine Bolognese** 29
Black Angus Beef, Mirepoix
Pomodoro Sauce, Parmigiano Reggiano
- Pan Seared Ora King Salmon** 45
Celeriac Herb Purée, Snow Peas, Heirloom Carrots
Charred Lemon
- Roseda Farm Black Angus Filet Mignon** 72
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

Asian Pear Maple Cinnamon Crisp

Old Fashioned Pecan Oats/Brandy Snap/
Whipped Vanilla Ganache/ Pear Sorbet

Brown Butter Bourbon Butterscotch Pudding

Red Kuri Pumpkin / Bourbon Raisin/ Caramel-
ized Gingerbread Spices Pop Corn/ Coffee Ice
Cream

Original Cheesecake

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

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

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

10

Tea

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

8