



## TO SHARE

**Crispy Truffle Deviled Eggs** 16  
Panko-crusted egg halves filled with whipped truffle yolk mousse, pickled mustard seeds, and fresh chives

**Smoked Fish Dip & Pimiento Duo** 19  
Smoked fish dip and roasted pimiento spread with sweet peppers, petite pickles, and capers. Served with a cracker medley

**Sweet Heat Crispy Cauliflower** 16  
Crisped cauliflower drizzled with local hot honey, topped with buttermilk blue cheese, and served with bourbon bacon ranch

**Shrimp Steamed Bao Buns** 20  
Soft steamed pillowy buns with crispy shrimp, purple cabbage slaw, and carrot-ginger dressing

**Creole Twisted Fry Basket** 13  
Twisted fries, fried in duck-fat, seasoned with Creole spice and smoky bourbon ketchup

## HUMMUS PLATES

*With toasted flatbread, gluten-free crackers, and fresh vegetables*

**Mediterranean Garlic Hummus** 13  
Extra virgin olive oil, roasted garlic, sea salt, lemon, feta

**Bacon & Caramelized Onion Hummus** 15  
Bacon, caramelized onion, honey-roasted walnuts, and garlic

**Smoky Avocado Lime Hummus** 15  
Avocado purée, chipotle pepper, garlic, and fresh lime



### Oysters on the Half Shell

A rotating selection of the best oysters from North America. Served neat with pear mignonette and fresh horseradish

**Half Dozen 18 | Dozen 34**



### Charcuteries

A revolving selection of curated cured meats and artisan cheeses from around the world, paired with seasonal accoutrements, crackers, and toasted French bread.

#### Chef's selection

#### Small Board (Serves 2-3)

Three meats & three cheeses | \$22

Four meats & four cheeses | \$26

#### Large Board (Serves 3-4)

Three meats & three cheeses | \$30

Four meats & four cheeses | \$34

#### The Full Spread (Serves 5+)

A three-tiered presentation featuring every meat, every cheese, all accompaniments. Designed to share | 56

## HOT HANDHELDS

*Served on toasted ciabatta with house bread & butter pickles  
choice of twisted fries, house potato salad, or fresh fruit medleys*

### Roasted Chicken Gruyère Melt 18

Roasted chicken, wild mushrooms, shaved Gruyère, creamy bacon aioli

### Filet Mignon Sandwich 22

Sliced filet mignon, aged Wisconsin cheddar, caramelized onions, and horseradish aioli

## FLATBREADS

### Filet & Whiskey Cheddar 22

Filet Mignon, Irish whiskey cheddar, sweet peppers, red onions, and horseradish cream

### Roasted Chicken & Brie 18

Roasted chicken, creamy brie, charred tomatoes, toasted almonds, blackberry finish

### Bruschetta Caprese 15

Fresh mozzarella, ripe tomatoes, fresh basil, creamy balsamic reduction

## CHEF'S ROTATING SOUP

### Soup Cup 6 | Bowl 10

Changing often - ask what we're pouring today



## LARGE FARE

*With fresh-baked bread and your choice of rotating house soup or spring mix & arugula or Caesar salad*

*House dressings: Garlic Parmesan Ranch | Catalina | Creamy Balsamic | Honey Caesar | Poppyseed | Watermelon Vinaigrette*

### Pan Seared Filet Mignon 36

6 oz filet mignon, honey-glazed baby carrots, bone marrow garlic mashed potatoes, wild bourbon mushrooms, crispy onions, demi-glaze

### Maine Lobster Mac 30

Whole 6 oz lobster tail, gemelli pasta, caramelized onion, 19-month-aged Wisconsin cheddar, toasted cracker crumb

### Roasted Rosemary & Thyme Half Chicken 26

Herb-roasted half chicken, wild almond rice, asparagus, and pear demi-glaze

### Honey Stung Crispy Shrimp 26

Crispy rice noodle-wrapped jumbo shrimp, rice and quinoa medley, charred baby carrots, honey chili glaze