



STARTERS

- PARKER HOUSE ROLLS** BROWN BUTTER & FLAKEY SEA SALT **9**
- WATERMELON 'CAPRESE'** LOCALLY MADE BURRATA, FLORIDA BASIL, MINT & OLIVE OIL **18**
- HEIRLOOM TOMATOES** FISH SAUCE VINAIGRETTE, HERBS, PEANUTS & COCONUT MILK **16**
- BRUSSELS SPROUTS 'CAESAR'** COOKED & RAW, PARMIGIANO REGGIANO & BREADCRUMBS **17**
- ICEBERG 'SLICE'** BUTTERMILK DRESSING, PICKLED ONION, TOMATO & THICK-CUT BACON **18**
- LOCAL LETTUCE SALAD** RAW APPLES, CHEDDAR, TOASTED HAZELNUTS & SHERRY DRESSING **16**
- 'BUFFALO' CARROTS** CARROT 'HOT SAUCE', GORGONZOLA DOLCE & WORCESTERSHIRE **17**
- TWICE COOKED CAULIFLOWER** LIME 'BEURRE BLANC', SLOW COOKED GARLIC, CHIVE **21**
- AMERICAN CAVIAR** SALT AND VINEGAR TATER TOTS & 'EVERYTHING' CRÈME FRAICHE **24**
- YELLOWFIN TUNA TARTARE** CILANTRO, JALAPENO, CUCUMBER, YUZU-MISO & CRISPS **26**
- ROASTED BONE MARROW** CITRUS CHIMICHURRI, LOCAL BREAD & GRILLED LEMON **28**

MAINS

- BUCATINI 'CARBONARA'** EGG YOLK, BLACK PEPPER, HERITAGE BACON & BLACK TRUFFLE **37**
- BUTTERNUT SQUASH RAVIOLI** TOASTED HAZELNUT, BROWN BUTTER, NUTMEG & FIG BALSAMIC **32**
- FAROE ISLAND SALMON** GRILLED FLORIDA CORN SALAD, SOUR ORANGE PONZU & SESAME **38**
- AMISH RAISED HALF CHICKEN** WHIPPED POTATO PUREE, ROASTED CHICKEN JUS & THYME **36**
- BUTTERMILK FRIED CHICKEN THIGHS** LOCAL LETTUCE SALAD, CARROT 'HOT SAUCE' & LEMON **33**
- DRY-AGED BEEF BURGER** CHEDDAR, CARAMELIZED ONION, BRIOCHE, BEEF 'AU JUS' & FRIES **29**

A LA CARTE

- 9oz. LOCAL YELLOWTAIL SNAPPER** MUNIERE BUTTER **34**
- 14oz. GRILLED PRIME NY STRIP** SMOKED OLIVE OIL **59**
- 10oz. PRIME BEEF FILET MIGNON** ONION BORDELAISE **64**
- GRILLED AUSSIE LAMB CHOPS** CITRUS CHIMICHURRI **49**

SIDES \$9

CARAMELIZED CREAMED CORN | LOCAL LETTUCES & VINAIGRETTE
FRENCH FRIES | GRILLED BROCCOLINI & LEMON | WHIPPED POTATO PUREE
CRISPY BRUSSELS SPROUTS & MISO | GRILLED HEIRLOOM CARROTS



SPECIALTY COCKTAILS \$17

YA FILTHY ANIMAL

GREY GOOSE VODKA, GORDAL OLIVE & COCCHI AMERICANO VERMOUTH

THE BLACK PARADE

BOMBAY SAPPHIRE GIN, ST. GERMAIN, STRAWBERRY & BLACK PEPPER

MR. PINK

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT & COCONUT CORDIAL

THE FLYING V

BRUGAL 1888 RUM, CAFFE AMARO, GIFFARD BANANA LIQUEUR & LIME

ACAPULCO GOLD

PATRON TEQUILA, ANCHO REYES, PINEAPPLE, JALAPENO & HOUSE 'TAJIN'

THE BIRDS & THE BEES

VIDA MEZCAL, ORANGE BLOSSOM HONEY, FLORIDA GRAPEFRUIT & SEA SALT

JAZZ FLUTE

ABERFELDY 12 SCOTCH, APEROL, CARPANO ANTICA & BURNT ORANGE

E.H. OLD FASHIONED #2

ANGEL'S ENVY BOURBON, CRÈME DE CACAO, HAZELNUT & VANILLA BITTERS

BEER

LAGER 7

OFF SITE NANO BREWERY 16 OZ. / DRAFT

AMBER ALE 8

UNSEEN CREATURES BREWING CO. 16 OZ. / DRAFT

IPA 8

LINCOLN'S BEARD BREWING CO. 16 OZ. / DRAFT

BLONDE ALE 10

MAGIC 13 BREWING CO. 12 OZ. / CAN

SOUR ALE 10

TRIPPING ANIMALS CO. 16 OZ. / CAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS