



Dinner Menu
September 5th 2026

Cocktails

- Havana Bramble**
Avion 44 añejo | Pierre Ferrand dry curaçao | fire water bitters | lime | agave | blackberry puree | smoked Hawaiian black sea salt | \$25
- M.S.C. Old Fashioned**
Russel's Reserve private barrel | vanilla syrup | toasted almond bitters
- Sarti Pants**
Sarti Rosa liqueur | banana liqueur | chateau aloe | lemon | mint | prosecco
- Rum-bunctious**
Appleton Estate rum | Chinola passionfruit | Select Aperitivo | lemon | vanilla syrup
- Figs & Pigs**
WhistlePig Rye | fig syrup | apple cider | aztec chocolate | balsamic
- Second Opinion**
Montelobos mezcal | ginger | lemon | honey syrup
- Color Guard**
Tito's Vodka | Giffard crème de mûre | almond orgeat | lemon | angostura bitters
- Stars Align**
Beefeater gin | elderflower liqueur | crème de violette | earl grey | lychee | lemon | Juicy IPA float

Non-Alcoholic

- Sour Cherry Soda**
cherry juice | citric acid | soda water
- Orange Crush**
DHÖS N/A | lemon | lime | vanilla syrup
- TÖST N/A Sparkling**
white tea | cranberry | ginger
- Phony Negroni**
- Giesen 0% Red Blend, NZ**
- Giesen 0% Sparkling Brut**
- New Creations Co. Krumkake**
Butter Pecan Cream soda
- New Creations Co. Root 42**
Craft Root Beer

First Course

- Local Arugula Salad** 16
shaved red onion | herb tomatoes | blue cheese | croutons | cucumber vinaigrette
- Paul's Mixed Greens** 17
diced mango | blackberries | fresh mint | slivered almonds | N.C. feta | raspberry vinaigrette
- Siano Burrata** 17
tomato confit | roasted garlic | e.v.o.o. | micro greens | crushed chili | Brickdough pastry
- Cheshire Farm's Pork Belly** 18
Korean gochujang glaze | radish salad | scallions | benne seeds
- Blue Claw Crabcake** 20
piquillo aioli | Old Bay | breadcumb | micro herbs
- Artisan Cheese & Pickle Board** 23
pickled vegetables | tomato jam | Lusty Monk WGM | smoked almonds | Castelvetro olives | sesame crackers

Entrees

- Pan Seared S.C. Swordfish*** 46
cilantro-lime crema | chickpeas | red onions | poblanos | sweet corn | blistered tomatoes | guajillo shrimp broth
- Châtel Farm's N.Y. Strip Steak*** 54
root vegetable puree | roasted potatoes | seared broccolini | au poivre
- Cheshire Farm's Pork Chop*** 40
Sicilian sundried tomato sauce | whipped potatoes | haricots verts
- Chanterelle Mushroom Risotto** 32
oyster mushrooms | cremini mushrooms | garlic | herbs | cream | Grana Padano
- Joyce Farm's Half Chicken** 38
Carolina Gold rice congee | bok choy | bean sprouts | purple cabbage | jalapeno | lime | five spice velouté | scallions | crispy shallots
- Sicilian Lifeguard Pasta** 40
pappardelle | wild caught shrimp | calamari | tomato sauce | capers | currants | pine nuts | scallions
- Black Garlic Vegetable Curry** 32
Carolina Gold rice | ginger | coconut milk | braised eggplant | Thai basil | crispy shallots

Sides

- Blistered Shishito Peppers** 9
elote aioli
- Shrimp Cerviche*** 18
- House Made Garlic Focaccia** 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Beers

Edmund’s Oast Popsicle Fruited Sour 6%
Doc’s Hard Apple Cider Hard Cider 5%
Austin Eastciders Brazilian Limeade Lime Cider 6.5%
Bierkeller Brewing Co. Kölumbianer Kölsch 4.8%
Primal Brewery Jose Gnoma Mexican Lager 5%
Burial Beer Co. Innertube Lager/American Light 3.5%
Bierkeller Brewing Co. Kellerbier Unfiltered Franconian Lager 5.2%
Edmund’s Oast Something Cold Blonde/Golden Ale 5%
Primal ‘What Would Dolly Do’ Blackberry Blonde Ale 6.5%
NoDa Brewing Co. Cheerwine Ale Fruited American Wheat 5.2%
Holy City Washout Wheat Hefeweizen 5.3%
NoDa Brewing Co. Li'l Slurp Juicy IPA 6%
Birdsong Higher Ground West Coast IPA 7%
Sierra Nevada Hazy Little Thing NE IPA 6.7%
Primal ‘Lots-of-Hops-Agus’ West Coast IPA 7%
Primal Brewery Amber Waves Amber Lager 4.4%
Holy City Pluff Mud Porter Porter 5.5%
Sierra Nevada Trail Pass N/A Hazy IPA <0.5%

Whites

Campo Al Mare Vermentino, 2023	10
Franciscan Chardonnay, California, 2023	12
Massican Pinot Grigio, Napa Valley, 2024	15
Chateau Lamothe Bordeaux Blanc, FR, 2023	13
San Simeon Chardonnay, Monterey, CA 2023	14
Eroica Riesling, Columbia Valley	14
Chateau Coussin Rose Sainte Victoire, 2025	14
Whitehaven Sauvignon Blanc, Marlborough, NZ	15

Reds

Skyfall Merlot, North Coast, 2021	9
La Quercia, Montepulciano, Italy, 2023	9
Bodegas Tridente Entresuelos, Tempranillo, 2022	12
Rosenblum Cellars Zinfandel, CA, 2023	12
Camp Cabernet Sauvignon, North Coast, WA 2023	14
Planet Oregon Pinot Noir, Willamette, 2023	15
Prisoner Wine Co. Saldo Red Blend, California, 2021	16
Black Stallion Cabernet Sauvignon, Napa, 2022	20

Sparkling

Covalli Prosecco Brut, D.O.C. Italy	9
Maurice Bonnamy Cremant de Loire Brut	13
Albet I Noya Petit Albet Brut Rose, Catalunya	15
Cantina Sant'Evasio Moscato d'Asti DOCG, 375mL	15
Nicolas Feuillatte Brut Champagne, France	18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT