



TO START

- Cornbread & Butter.....10

V

masa, polenta, jalapeño, butter, vanilla agave
- Tomato Gazpacho.....15

V/GF

grapes, EVOO sorbet, chive oil
- Greek Wedge Salad.....17

V

cucumber, cherry tomato, kalamata olives, green bell pepper, creamy feta dressing

ADD THICK CUT BACON +5

ADD CHICKEN +7
- Fisherman’s Catch Ceviche.....21

DF/GF

clamato aspic, cucumber, avocado aioli, pickled onion, fennel tortilla chips
- “Chicken, & Waffles, & Caviar, Oh My!”....38

chicken chicharron butter, agave, Astrea caviar

TO SHARE

- Crispy Brussels Sprouts.....13

ceasar dressing, shaved parmesan
- Pickle Dip.....15

V

yukon gold sour cream & onion crisps, dill pickle crème fraîche
- TO STAY GOLD - ADD ASTREA CAVIAR +28
- Deviled Eggs.....20

V

beet & hibiscus cured, pistachio praline mousse, watercress
- TO STAY GOLD - ADD ASTREA CAVIAR +28
- Grilled Oysters a la Rockefeller.....19

pablano rajas con crema, pernod, spinach, lemon, crispy leeks
- Fondue for Two.....40

farmer’s market fruit & veggies, bread from Companion Bread Co.

ADD FRENCH FRIES +5



HOT PLATES

- Lentil Sloppy Joe.....21

VE

rancho gordo black caviar lentils, carrots, tamari, mustard seed, ponyboy fries
- “Juicy Lucy” Burger23

american cheese stuffed wagyu patty, okie onions, alabama white sauce, fries
- Fisherman’s Catch & Grits.....34

GF

parmesan grits, tomatillo-gooseberry salsa fresca, rancho gordo hominy ‘corn nuts’, chorizo
- Tuna Casserole*34

potato-crusted Tunaville Ahi, pasta, peas, maitake mushroom, parmesan soubise
- Jidori Chicken Kiev.....35

robochon potato, farmstand vegetables, chicken jus, truffle butter
- Lamb Chop Piccata.....40

panko crusted lamb chops, robochon potato, lemon-caper beurre blanc, dill, fennel, and mint



GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN

20% gratuity will be added to parties of 6 or more



PRIME RIB

10 oz Prime Rib, fingerling potatoes, brussels sprouts, horseradish crema. Not your average TV Dinner!

MAKE IT SURF & TURF +17



**Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

WINE

glass | bottle



ask your server for our full bottle list

BUBBLES

- Gruet** • 15 | 56
brut, albuquerque, new mexico
- Drappier** “Catre d’Or” • 30 | 125
champagne, brut, côte des bar, france

WHITE + ROSÉ

- Mas La Chevalier** • 14 | 56
chardonnay, languedoc, france, 2022
- Frenzy** • 15 | 65
sauvignon blanc, Marlborough, N.Z., 2024
- Pago Del Cielo** • “celeste” 14 | 56
Verdejo, Rueda, Spain, 2023
- Famille Coulon** • “Le Petit Renard” • 15 | 65
rhône blend, rhone valley, france, 2023
- Perrin & Fils** • 12
rosé, rhône, france, 2023

RED

- Sunny Wines** • 15 | 65
pinot noir, monterey, california
- Altos Inbéricos** • 16 | 68
rioja, crianza, spain, 2018
- Forman** “Chateau La Grande Rouche” • 30 | 120
cabernet sauvignon, napa valley, california
- Penfolds** • 15 | 65
cabernet sauvignon, south australia, 2021
- La Freynelle** • 13 | 58
cabernet sauvignon, bordeaux, france, 2023

BEER

ON TAP

CANNED

- PBR** • 9
lager / abv 4.7%
- Seek** • 11
west coast ipa / abv 6.6%
- Burgeon Beer Co.** • 11
juice Press hazy ipa/ abv 6.8%
- Mammoth Brewing Co** • 11
nut brown ale /abv 5.5%
- Serpentine** • 11
guava cider / abv 6.7%
- Mommenpop** • 12
blood orange spritz / abv 7.5%
- Tecate** • 7
12 oz lager /abv 4.5%
- Athletic** • 7
12 oz blonde / no abv
- Hamm’s** • 8
16 oz lager/ abv 4.7%

NON-ALCOHOLIC

- VANILLA LEMONADE** • 8
fresh squeezed lemons, vanilla bean
- WITCH DOCTOR** • 6
strawberry-hibiscus redux. mr. pibb
- TEPACHE** • 6
house made flavor of the season
- SODA** • 6
mango soda, spicy ginger beer
- MICHELADA** • 10
n.a. beer, shoyu, sesame, tomato, chiles



COCKTAILS

- Dirty Shirley** • 14
vodka, mommenpop lime, grenadine, soda
- Banana Daiquiri** • 15
rum, banana oleo saccharum, lime
- Bubble Margarita** • 15
bubblegum infused tequila, lime, bazooka joe syrup
- Pimm’s Cup** • 17
pimms, ancho verde, carrot, cucumber, ginger, lime
- Orange Creamside** • 16
tequila, mommenpop orange, vanilla, cream
- Dr. Pepper Sangria** • 14
vin de table, cognac, strawberry
- Frozen Pearl Diver** • 17
5 year aged denizen rum, honey, allspice, butter
- Pickle Giuseppe** • 17
cynar, sweet vermouth, pickle brine, orange bitters
- Monte Carlo** • 15
rye, bénédictine, ang0

BAR BITES

- Recession Special** • 10
fried bologna sandwich with lettuce, tomato, and mayo, served with an ice cold can of Tecate

only served at the bar