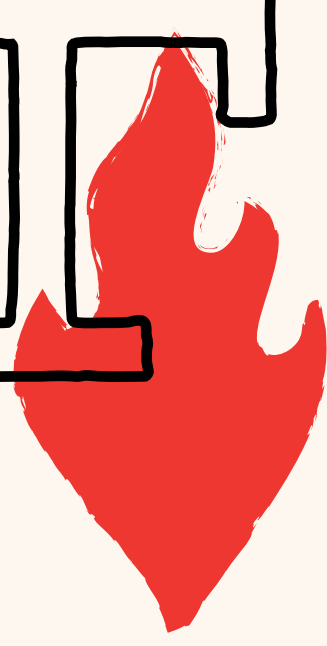




EAT



FROM THE KITCHEN



Salt Brined Frites 9
A Pound of Potatoes, Bonus Onions
Choice of either:
* Smothern’ Sauce (on the side)
* Tossed in Seaweed Butter & Toasted Sesame Seeds + 2
* Disco-Style: Queso, Cease & Desist Chili Crisp, Scallion + 2

Napa Salad 12 (whole) / 6 (half)
Buttermilk Basil Dressing, Onion, Radish, Pepitas, Bread Crumbs (vegan Buttermilk available)

Fried Green Olives 10
Parmesan Sauce, Oregano, Black Pepper

Voodoo Wings 10
6 Wings

Impossible Nuggets (V) 9
Buttermilk Basil (V) or BBQ (V)

Shells & Cheese 13
Four Cheese Blend, Toasted Bread Crumbs
* add cashew Queso + 1
* add Roasted Broccolini + 4
* add Chili Crisp + 2

Watermelon 9
Fresh Watermelon, Caraway
Pickled Red Cabbage, Whipped Miso Goat Cheese

Smoked Fish Dip 14
Olive Oil Poached Amber Jack, Smoked Mullet, Capers, Shallots, Creme Fraiche, Bibb Lettuce & Chips

Chicken & Salad 20
Choice of either Chicken Paillard or Chicken Schnitzel, served with Buttermilk Basil Dressed Napa Salad, Sliced Onion & Radish (sub. Flat Iron Steak + 2)

Jalapeno & Corn Hush Puppies 9
Served with Smothern’ Sauce

ADD ONS

Chicken Paillard 10
Thinly Pounded, Brined, and Seared
Bell & Evans Chicken Breast. 6oz

Chicken Schnitzel 10
Bell & Evans Chicken Breast, Thinly Pounded & Panko Breaded. 6oz

Flat Iron Steak 12
4 oz served medium rare

SAUCES + 2

- * **Howdy’s Hot Ketchup**
- * **Smotherin’**
- * **Buttermilk Basil (V option available)**
- * **BBQ**
- * **Cease & Desist Chili Crisp**

DESSERT

Banana Bread Treat 6
Single Slice, Maple Butter, Banana Chip & Walnut Crumble, Dark Chocolate Sauce

Honey Ice Cream Sandwich 10
Honey Ice Cream, Pistachio
Blondie, Whipped Cream

BAR SNACKS



Zapp's Voo Doo Chips 1.5

Martin's Crunchy Salted Pretzels 4

Martin's Crunchy Honey Mustard Pretzels 4

Spicy Pickled Eggs 7
Pickled with Onions, Garlic, Jalapeño, served with Crackers

Tangerines Chili Green Olives 7

Utopenci Pickled Kielbasa 8

Giardiniera 7
Pickled Cauliflower, Carrots, Bell Peppers, Jalapeño, Onions

Ile De France Le Brie 7
Two.9oz of imported Brie (creamy with hints of Mushrooms and Hazelnuts) comes with a pack of Carr's - Perfect snack for one

Meredith Dairy Marinated Fresh Cheese 18
Sheep & Goat Cheese marinated in Garlic & Herb infused Oil (1loz jar for you to keep), served with Ritz & Carr's

TINNED GOODNESS

Porto-Muiños Tinned Razor Clams 15
w/Sea Spaghetti & Garlic Tin (this pair combines exquisite sea greens with equally superb shellfish)

Seed To Surf Tinned Celery Root Whitefish 15
Experience a unique twist on the beloved Smoked Whitefish with our Celery Root Smoked Whitefish

Porto-Muiños Tinned Monkfish Liver 15
Fish Foie Gras

Porto-Muiños Tinned Seaweed Salad 15
In Vinaigrette (V) Seaweed, Olive Oil, Vegetable Oil, Cider Vinegar and Salt (may contain traces of fish, mollusks and/or crustaceans)

Sardinha Vinegar 15
Canned Pickled Sardine.

Sardinha Petinga (Small Sardines) 15
Preserved petting in olive oil

Sardinha Tinned Spicy Sardines w/ Pickles 15

Sardinha Tinned Sardines w/ Tomato 15

Minnow Tinned Cod Liver 15
Rich, Buttery delicacy

Porto-Muinos Piquillo Peppers w/ Sweet Kombu (V) 20
This is a unique and delicious vegetarian variation of Conserva, w/ smokey depth, brisk salinity & tangy sweetness

SIP

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HOUSE DRAFT



Krude Radler Krude Kölsch & Lemonade 3% .5L	7
Krude Kölsch Kölsch 4.8% 12 oz	6
RLRL/Fountain of Youth Oyster Gose Gose 3% 12 oz (contains shellfish)	6
I'm So Bored With The USA American IPA 7% 12oz	7.5
Downstream Hoppy Southern Lager 4.6% .5L	7.5
Shaktar Donetsk Ukranian Golden Ale 6.5% 12oz	7.5
RL/Hércules Casimir Grodziskie 3% .5L	7.5
I'm So Bored With The USA 7.5 American IPA 7% 12oz (cask)	7.5
Look Up British-Style Golden Ale 5% 20oz	7.5
Granny Panties Extra Hard Seltzer with Lemon, Chamomile, Coriander, & Butterfly Pea Flower 10% 6oz	6
Masarap Calamansi Margarita Hard Seltzer 10% 6oz	6
Safety Meeting Take a shot of any of our seltzers!	3
Chubb's Palm Peach Peach Hard Tea 6% 12oz	8.5
Domaine De La Patience aChardonnay	8
Valdinevola Prosecco	8
Domaine De La Patience Cotes du Rhone	8

BOTTLES & CANS

#1 Barley Wine Foeder Fermented Barley Wine 9% 16 oz can	12
New Wave (Best Florida Beer Gold Medal Winner) Mixed Culture Biere de Garde 6 % 12 oz bottle	8.5
Biere de Miel Blend of Young & Old Mixed Culture, Farmhouse Ales w/Honey 7% 750ml bottle	18
Blanche Mixed Culture Sour Oak Aged w/Roussanne grapes 6.5% 375ml bottle	16
Sofia Mixed Culture Sour Oak aged w/Sangiovese Grapes 6.5% 375ml bottle	16
Coin Laundry American Lager 4% 16 oz can	7.5
Audubon Bitter Best Bitter 3.2% 16 oz can	7.5
Cherry3 Spontaneously Fermented, Aged in Oak w/Cherries 5.3% 25ml pour, 750ml bottle	8.5 20



SPECIALTY DRINKS



House Vermouth Spritz House mixed on Draught 6oz Yzaguirre Vermouth Blanco Reserve, Sauvignon Blanc & a splash of Mineral Water	10	Underberg German Digestif 44%	3.5
Pride Spritz Passionfruit & Strawberry Sumac	11	Euro Boilermaker Mliko Tube & an Underberg	7.5
Tinto de Verano Red Wine & Sparkling Lemonade	8	Braggot Bavik topped with Dansk Mjod Vikings Blod Mead	8.5

WINE

RED

Ziobaffa Toscana 8 | 24
Tuscany, Italy, Sangiovese, Syrah

Andreas Ziniel Zini Red 8 | 32
Austria, Welschriesling, Muskateller, Sauvignon Blanc, Zweigelt (served chilled)

Wavy Super Californian 13 | 39
Californian, Zinfandel, Merlot, Sangiovese (served chilled)

Coelho Pinot Noir 12 | 36
Oregon

Nathalie Richez Santenay ☆ | 84
Burgundy

Bila Haut Occultum Lapidem 13 | 39
France, Syrah, Grenache, Carignan

Gulp Hablo 10.5 | 42
Spain (served chilled)

Les Lunes North Coast Claret 12 | 36
California, Cabernet

WHITE

Brisa Suave Vinho Verde Branco 9 | 36
Portugal

Sipsun Sauvignon Blanc 12 | 36
New Zealand

Bila Haut Cotes Du Roussillon Blanc 10 | 30
France, Grenache, Blanc, Grenache Gris, Macabeu

Populis Macerated White 13 | 39
California, Chardonnay, Grenache Blanc, Ribola Gialla, Albariño

Gaspard Chenin Blanc 13 | 39
France, Chenin Blanc

Zillamina 9 | 27
Spain, Macabeo & Airen

Ziobaffa Vermentino Toscana 8 | 24
Tuscany, Italy

Helmut Christ Silvaner Kabinett Trocken 10 | 40
Germany, Silvane

BUBBLES

Le Cardinale Blanc De Blancs 10 | 30
France, Blanc De Blancs Sparkling Wine

Days of Youth Diver Brut Rosé 12 | 36
California, Chardonnay & Pinot Noir

Wavy Wine Cooler 11 | 33
California, 40% Sangiovese, 30% Muscat, 15% Chardonnay, 15% Sauvignon Blanc

Albet i Noya Petit Albet Brut Reserve 13 | 39
Spain, Classic Cava Brut Sparkling Wine

Wonderwerk Purpolator 13 | 39
California, 34% Teroldego, 33% Tempranillo, 33% Malbec

Artesano Vitners Benjamina Pet Nat. 12 | 36
Catalonia, Parellada, Xarel-lo

Champagne Jacquinet-Dumez ☆ | 107

DESSERT

1911 Pommeau 10 | 75
New York

E. Dupont Pommeau De Normandie 8 | 60
France, Calvados with Apple Juice

DANSK MJØD Viking Blod 15 | 60
Denmark, Mead

Rare Wine Co Historic Series Madiera New York Malmsey 14.5 | 120
Portugal

Rare Wine Co Historic Series Madiera Savannah Verdelho 14.5 | 120
Portugal

Marc Barriot Maury 11 | 55
France, Grenache Dessert Wine

Broadbent White Port 8 | 55
Portugal

Zymarium Endless Cherry Pie 17 | 65

MORE

Gulp Hablo 10.5 | 42
Spain, Natural Orange

Delinquente Pretty Boy Rosato 12.5 | 37.5
Australia, Nero d'Avola Rosato

Solis Lumen Rosé 8.5 | 25.5
Australia, Nero d'Avola Rosato

BRUNCH

SANDWICHES

Party Melt 14

House Grind, Caramelized Onions,
American & Swiss Cheese, Sourdough,
add Dressed Arugula +3

Egg Sammy 16

Folded Egg, Spinach, Swiss, Parmesan Sauce,
English Muffin, add Bacon +\$2.00
Add Schnitzel +\$7.00)

French Toast Chicken Sandwich 13

Crispy Chicken Cutlet, Brioche French Toast,
Fermented Pepper Maple Syrup

PLATES

Shrimp Roll 16

Cape Canaveral Royal Red Shrimp, Citrus Mayo,
Celery, Bibb Lettuce, Toasted New England Roll,
House Chips (option to sub Dressed
Arugula for Chips)

Biscuits & Sausage Gravy 12

Beans & Salad 17

White Beans, Roasted Red Peppers, Shallots & Garlic,
topped with Cucumber, Tomato, Arugula
Salad & English Muffin

Watermelon 9

Fresh Watermelon, Caraway Pickled Red Cabbage,
Whipped Miso Goat Cheese

Lamb Chilaquiles 22

Guajillo Braised Lamb, Roasted Cabbage,
Garlic Sauce, Avocado, Radish

Garlic Rice 13

Fried Egg, Tomato Salad

Buttermilk Waffle 14

Lemon Curd, Blueberry Compote
w/Whipped Cream



DRINKS

Mimosa 10
Blood Orange

Masarap 6
Filipino Inspired Margarita w/
Calamansi, Lime, & Salt 10% ABV

Brass Horse 7
Red Horse w/ OJ

