

HOUSE COCKTAILS

Primo Supernova \$16

Primo Aperitivo, Vecchio Amaro del Capo Red, Sparkling Wine, Grapefruit

Duelling Geminis \$16

White Vermouths, Bitter Bianco, Blood Orange Aperitivo, Lambrusco

Atomic Tanlines \$17

Bonded Bourbon, Amaro Meletti, Chazalletes Extra Dry, Peach

La Wrangler \$17

Mezcal, Liqueure Strega, Creme de Cacao, Lemon

Amethyst Fringe \$18

Indigo Gin, Honey, Lavender, Vermouth

Silly Thing \$16

Potato Vodka, Kalamata Brine

Go Navy, Beat Army \$17

House Gin Blend, Lemon, Orgeat

Mr. Faulk's Old Fashioned \$14

Guest's Choice of Bourbon or Rye

DRAFT COCKTAILS

Choice of tequila, vodka, or mezcal.
Can be enjoyed zero-proof as well.

Artemis Cup \$12

Backporch Tea \$12

Espresso Martini \$12

FROZEN COCKTAILS

Hugo Spritz \$15

Elderflower Liqueur,
Cucumber Gin, Mint

Absolute Fuquiri \$15

Jamaican Rum, Amaro
Montenegro, Orgeat, Lime

BREAKFAST DRINKS

Amaro Shakerato \$15

Amaro Braulio, Grand Brulot
Cafe Cognac, Cold Brew

Mary's Breakfast Martini \$17

Icelandic Gin, Strawberry Amaro,
Lemon, Raspberry Jam

Mimosa GLASS / CARAFE \$13/\$52

Fresh Squeezed Citrus,
Sparkling Wine



BREAKFAST

**Assortment of Fresh Baked
Breakfast Pastries \$11**

Mattie's Mini Biscuits \$6

Local honey, seasonal butter
(2 per order)

Oat and Chia Muesli \$11

Whipped yogurt mousse, fresh
seasonal berries, house granola

Hot Smoked Salmon* \$17

Everything bagel, whipped cream
cheese or Boursin, shaved onion,
dressed arugula

Short Stack \$11

Cornmeal pancakes, whipped
butter, warm bourbon maple syrup
*Add blueberries \$3; bananas \$3; Add
2 eggs with slab bacon or sausage \$9*



Breakfast Plate* \$18

2 eggs any style, slab bacon or
chicken apple sausage, home fries.
Served with toast with butter and
seasonal preserves.

Barbacoa Breakfast \$19

Blue corn sopas, black bean, curtido,
cotija, avocado cream, sunny up eggs

Breakfast Sandwich* \$14

Slab bacon or chicken apple sausage,
fried egg, pimento cheese, smoked
tomato aioli, Texas toast

A LA CARTE SIDES

Two Eggs Any Style* \$6

Toast with Seasonal Preserves \$4

Home Fries \$6

Slab Bacon \$7

Side Salad \$6

Chicken Apple Sausage \$6

Seasonal Fruit \$8

Mini Biscuits \$6

Everything Bagel \$4

Fresh Juices Available.

Inquire for Varieties.

ALL DAY SNACKS

Meats & Cheeses* \$27

Rotating selection of house-cured
meats, cheeses, pickled veggies,
dried fruits, toasted sourdough

Deviled Eggs* \$17

American caviar, dill

**Southern Sour Cream
and Onion Dip \$12**

Caramelized onions, dill, chive,
house-made potato chips
Sturgeon caviar +\$32

Beef Tallow Steak Fries \$8

Ketchup, sweet onion dip

Bone Marrow \$23

Balsamic braised beech
mushrooms, watercress salad,
toasted baguette



**Raw or Grilled Oysters
on the Half Shell* \$4 ea**

Spicy horseradish, mignonette,
mezcal cocktail sauce, crackers

– or –

Garlic-herb butter, parmesan bread
crumbs, lemon, toasted baguette

SALAD

Wedge Salad \$15

Baby iceberg lettuce, bacon lardons,
smokey blue cheese, cherry
tomatoes, pickled red onion, Granny
Smith apples, buttermilk ranch
dressing, brioche croutons

SANDWICHES AND SUCH

Henry's Long Dog \$11

Green tomato relish, sport peppers, dill pickle, mustard, poppy seed bun

Bison Beer Brat \$13

Caramelized onion, in-house kraut, horseradish mustard aioli, poppy seed bun

Focaccia Foldover \$17

Mortadella, mozzarella mornay, pesto, arugula, roasted red peppers

BLT \$12

Slab bacon, griddled tomato, romaine lettuce, lemon tarragon aioli, toasted brioche

Portobello Sandwich \$14

Marinated portobello mushrooms, smoked gouda cheese, jalapeño onion jam, tomato (vegetarian)

Grassfield Farms Beef Burger* \$22

Double smash patties, American cheese, caramelized onion, beef tallow steak fries

The Hotel Club Sandwich \$16

Fried chicken thigh, slab bacon, lettuce, tomato, lemon dill aioli, brioche

SUPPER / MAINS

Prawn and Beef* \$46

Grilled prawn and tenderloin beef, Carolina gold rice purloo, XO sauce

Steak Frites \$51

12 oz flat iron steak, beef tallow steak fries, chimichurri or horseradish cream sauce, and side wedge salad

Half Chicken* \$37

Cornmeal dumplings, braised greens, pan jus

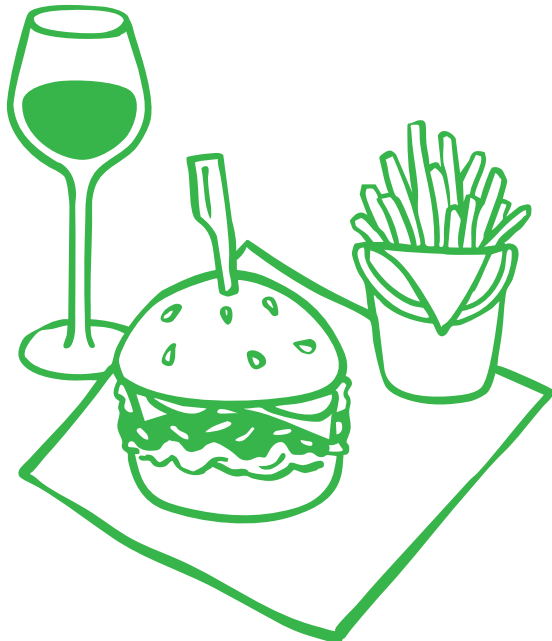
DESSERT

Chocolate Lava Cake \$14

Salted caramel, Mexican vanilla ice cream

Hummingbird Cake \$11

Dulcey cream cheese frosting, pineapple, candied pecans



Guests must notify your server of any food or drink allergies. We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors.

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

WINE BY THE GLASS

SPARKLING AND ROSÉ

Champagne EPC Brut Cuvée Champagne, France \$30

Drappier 'Car te d 'Or' Brut Champagne France NV (375 ml 1/2 bottle) \$66

Sommariva Valdobbiadene Prosecco Superiore Brut Veneto, IT \$15

Ruhlmann Brut Rosé Cremant d 'Alsace Alsace, France NV \$16

Chateau Saint Laurent Rosé Méditerranée Côtes du Rhône \$16

WHITE

Domaine Crochet Sancerre Loire, FR \$26

Domain Arnaud Lambert Chenin Blanc Loire, FR \$20

Kuentz-Bas Alsace Blanc Alsace, FR \$15

Flâneur Wines Chardonnay Willamette Valley, Oregon \$20

Kriya Pecorino Abruzzo, Italy \$14

RED

Gramercy Cellars Cabernet Sauvignon "Lower East"

Walla Walla, Washington \$20

Château La Grollet Red Blend Bordeaux, France \$22

Alessandro Rivetto Nebbiolo Piemonte, Italy \$20

Domaine-Villages 'Methode Carbonique' Pinot Noir

Willamette Valley, Oregon \$18

Edith and Ida Cinsault Mendocino, California \$17

DRAFT BEER \$8

Old Speckled Hen Ale UK

Duvel 666 Blonde Ale BEL

Meanwhile Pilsner Austin, TX

Holdout Brewing New Juice Goofin

Hazy IPA Austin, TX

Guinness Stout UK

ZERO PROOF

Artemis Cup \$10

Backporch Tea \$10

St. Agrestis Phony Negroni \$12

BOTTLES & CANS \$6

Asahi Super Dry Lager JPN

Aval Gold Cider FR

Bohemia Lager MX

Carlsberg Pilsner DNK

Chimay Red Dark Ale BEL

Michelob Ultra Lager US

Modelo Especial Lager MX

Newcastle Brown Ale UK

Shiner Bock TX