



### **1920's FEATURED COCKTAIL**

*The Corpse Reviver No. 2 belongs to a family of Pre-Prohibition cocktails that were consumed for the chief purpose of rousing the drinker from 'the dead'! In other words: They were meant to cure hangovers, increase vigor, and otherwise improve one's well being!*

#### **Corpse Reviver No. 2**

*Absinthe, London Dry Gin, Cocchi Aromatized Wine, Cointreau, Fresh Squeezed Lemon*  
16

### **SIGNATURE COCKTAILS**

#### **MEMOIRS OF A GRAPEFRUIT**

*Cirrus Vodka, Orange Liquor, White Grapefruit, Lime*  
16

#### **CLIFTON BREEZE**

*Solerno Blood Orange, Lemon, Cranberry, Peychaud's Bitters*  
14

#### **OAXACAN OLD FASHIONED**

*Herradura Reposado, Vida Mezcal, Agave Nectar, Orange Bitters*  
17

#### **GOLDEN HOUR**

*Amaretto Disaronno, Dry vermouth, Bubbly*  
17

#### **THE 1799**

*Cucumber Vodka, Elderflower Liquor, Pineapple, Lime*  
16

#### **NEGRONI SPRITZ**

*Campari, Sweet Vermouth, Orange Bitters, Sparkling Wine*  
15

#### **AUSTIN MULE**

*Deep Eddy Ruby Red Vodka, Lime, Ginger beer*  
15





**THREE COURSE PRE-FIXE MENU**

~69 DOLLARS~

**SMALL PLATES**

OLIVE OIL POACHED PRAWN

*Poached Local Farm Egg, Artichoke, Lemon, Hollandaise*

ASPARAGUS VICHYIOSSE

*Parmesan Custard, Sage Brown Butter, Garlic Chive, Toast*

GARDEN RADISH SALAD

*Fermented Breakfast Radish, Fried Milk, Brown Butter Powder, Whey Sorbet*

BONE MARROW & ESCARGOT

*Parsley, Lemon, Pernod Butter, Country Toast*

CRIMSON LENTIL ENCRUSTED SCALLOP

*Fried Eggplant, Jicama, Tomato Concasse, Pickled Onion, Lime Leaf*

PEAR AND ARUGULA SALAD

*Bosc Pear, Arugula, Blue Cheese, Candied Pecans, Saba*

FOIE GRAS TOURCHON

*Local Pickled Cherry Cobbler, J. Q. Dickinson Salt, Brioche, Forage*

FRIED MUSSELS

*Fennel Pudding, Niscoise Olive, Walnut Crumble, Anise*



**ENTRÉE**

ROASTED VEGETABLE STEW

*Romesco Puree, Farro, Zucchini, Squash, Pearl Onions, Goat Cheese, Garden Salad*

SHALLOW POACHED LOCAL FLOUNDER

*Carolina Gold Rice, Nasturtium, Carrot, Fennel, Spring Onion, White Port, Ginger, Garlic*

RED WINE CIOPPINO RAGOUT

*Roasted Mussels, Scallop, Prawn, Breakfast Radish, Tomato Red Wine Broth, Baguette, Black Garlic Aioli*

HOMEMADE TOULOUSE SAUSAGE CREPENETTE

*Braised French Lentils, English Peas, Garden Swiss Chard, Dijon Mustard Granola, Mint*

HERB ROASTED ½ CHICKEN

*Yukon Gold Mashed Potatoes, Leek & Spinach Fondue, Lemon Thyme Jus*

N.Y. STRIP

*Fermented Mushroom & Walnut Granola, Yorkshire Pudding, Roasted Carrot, Spring Onion  
Red Wine Gastrique, Basil Pesto*

**DESSERT**

SPANISH STYLE CHEESECAKE

*Madiera Puree, Strawberry Sorbet, Compressed Strawberries, Chantilly Cream*

HONEY LAVENDER CRÈME BRULEE

*Honey-Lavender, Strawberry Butter Cookies, Blueberry Compote*

RHUM BABA

*Date & Walnut Compote, Orange Snow, Walnut Crumble, Rum*

CHOCOLATE TART

*Blackberry Coulis, Pecan Crumble, Butter Pecan Ice Cream*