

SHARE PLATES

MOST SHARE PLATES WILL SATISFY A SNACK
FOR TWO OR A MEAL FOR ONE

GOURMET ANTIPASTO BOARD 20

Chef's Curated Selection of Cured and Prepared Meats, Selection of Fresh & Aged Cheeses with Seasonal Accoutrement

LAVANT MEZZE BOARD (V) 22

Zatar Spiced Hummus, Fried Falafel, Tzatziki, Stuffed Grape Leaves, Assorted Olives, Feta & Toasted Crostini

PROSCIUTTO & FIG FLATBREAD 18

Crisp Prosciutto, Dried Mission Figs, Mozzarella, and Goat Cheese Crumbles, with Thyme Honey Drizzle

MEDITERRANEAN FLATBREAD 18

Tomatoes, Spinach, Zucchini & Goat Cheese

PESTO SHRIMP FLATBREAD 20

Olive Oil Pesto, Seared Shrimp, Mozzarella, Roasted Garlic, Cherry Peppers, Green Onion

BEEF SLIDERS 16

Beef Sirloin, Bacon, White Cheddar, Caramelized Onions, Sliced Roma Tomato, Brioche Bun
+ Add Truffle Fries for \$4

LAMB SLIDERS 18

Trio with Feta, Roma Tomato, Shallot Jam, Lettuce, Kosher Pickle, & Tzatziki
+ Add Truffle Fries for \$4

SHRIMP & LOBSTER ROLL SLIDERS 20

Trio of Gulf Shrimp & Lobster Salad, with Green Onion, Kosher Pickle, & Garlic Aioli
+ Add Truffle Fries for \$4

MUFFALETTA PANINI 18

Salami, Turkey Ham, Prosciutto, Provolone, Parmesan, & Olive Salad. Pressed - Cut to Share
+ Add Truffle Fries for \$4

TURKEY CUBAN PANINI 15

Oven Roasted Turkey, Turkey Ham, Swiss, Kosher Pickle, & Mustard. Pressed - Cut to Share
+ Add Truffle Fries for \$4

SMALL PLATES

SIGNATURE CHICKEN WINGS (GF) 15

Tennessee Whiskey BBQ, Honey Sriracha, Flamin' Hot

SALMON SATAY 21

Salmon, Ginger Soy Sauce, Red Bell Pepper, Purple Onion & Mushroom Caps

BLISTERED SHISHITO PEPPERS (V) 12

Charred Shishito Peppers, Tossed in Olive Oil, Smoked Salt, Sweet Hungarian Paprika, with Charred Lemon

MOJO SHRIMP 20

Sautéed Gulf Shrimp Tossed in Chipotle Cilantro Lime, Topped with Lime Crema, Feta, Served on Crispy Grilled Baguette

CRISPY PIMENTO CHEESE FRITTERS (V) 14

Crispy Fried Pimento Cheese, with Louisiana Honey Hot Sauce Alongside

BAKED BRIE EN CROUTE (V) 16

Double Creme Brie in Crispy Pastry, with Thyme Honey & Crostini Bread

+ Please Allow Additional Cook Time for this item

TRUFFLE FRIES 6

SWEET INDULGENCES

PEACH BREAD PUDDING 10

Buttery Peach and Pecan Bread Pudding Tart topped with Warm Caramel Sauce and Spiced Pecans

KEY WEST LAYERED LIME PIE 10

Lime Mousse Layered with White Cake, and Sweetened Cream Cheese Filling

CLASSIC TIRAMISU 10

Italian Lady Fingers with Mascarpone and Espresso

CHOCOLATE CHIP CANNOLI CAKE 9

Crisp Cannoli Crust Filled with Chocolate Chip Ricotta Cream

HOUSE SPECIALTY COCKTAILS

MY EMPRESS 15

*Empress Gin, Fresh Blueberries, Lemon, Mint,
Sparkling Soda*

LUNA DI LIMONE 14

*Old Dominick Vodka, Limoncello, Fresh Lemon,
Lavender & Vanilla*

BLUEBERRY BOURBON SMASH 15

*Old Dominick Bourbon, Blueberry Syrup, Fresh
Lemon, Mint*

RIVER RUM PUNCH 13

*Black Rum, Blue Curaçao, Banana Liqueur,
Pineapple & Orange*

TROPICAL BREEZE 14

*Coconut Rum, Pineapple, Fresh Lime, Coconut
Syrup*

ROOFTOP MOCKTAILS

LAVENDER LEMON FIZZ 9

Lavender, Fresh Lemon, Sparkling Water

BERRY LEMON FIZZ 9

*Choice of Raspberry or Strawberry, Fresh Lemon,
Sparkling Water*

CUCUMBER MINT FIZZ 9

Cucumber, Mint, Fresh Lime, Sparkling Water

COCONUT LIME REFRESHER 9

Coconut Water, Fresh Lime, Sparkling Water

WINE BY THE GLASS

SPARKLING & ROSE

CHANDON BRUT IMPERIAL	18 90
LUNETTA PROSECCO	15 75
SEGURA VIUDAS BRUT CAVA	13 65
LA VIEILLE FERME ROSE	13 65

WHITE

MEIOMI CHARDONNAY	13 49
JACQUES DUMONT SAUVIGNON	15 55
BLANC	
13 CELSIUS SAUVIGNON BLANC	12 45
DR. "L" RIESLING	12 46
BENVOLIO PINOT GRIGIO	10 39
HOUSE CHARDONNAY	8 30
HOUSE MOSCATO	8 30

RED

OBERON CABERNET SAUVIGNON	14 56
MURPHY GOODE PINOT NOIR	14 52
DA VINCI CHIANTI	13 47
MEIOMI PINOT NOIR	15 57
SOUVERAIN MERLOT	10 39
HOUSE CABERNET SAUVIGNON	8 30
HOUSE PINOT NOIR	8 30

WINE BY THE BOTTLE

SPARKLING & ROSE

GLORIA FERRER BRUT	66
LUNETTA PROSECCO	75
VEUVE CLICQUOT BRUT	140
BERTRAND COTE DES ROSE	57
NICOLAS FEUILLATTE RSV BRUT	190

WHITE

RODNEY STRONG CHARDONNAY	43
M.SOLEIL CHARDONNAY UNOAKED	47
DUCKHORN NAPA CHARDONNAY	138
CAKEBREAD NAPA CHARDONNAY	171
OYSTER BAY PINOT GRIGIO	71
CA' MONTINI PINOT GRIGIO	58
13 CELSIUS SAUVIGNON BLANC	45
JACQUES DUMONT SAUVIGNON BLANC ...	55
DR. "L" RIESLING	46

RED

MURPHY GOODE PINOT NOIR	52
MEIOMI PINOT NOIR	57
ELK COVE PINOT NOIR	125
DUCKHORN MERLOT	52
FERRARI CARANO MERLOT	108
OBERON SV CAB. SAUVIGNON	56
PENFOLDS BIN 389 CAB.-SHIRAZ	245
CAYMUS SEL. CAB. SAUVIGNON	80
CATENA VISTA FLORES MALBEC	57
DA VINCI CHIANTI	47
JORDAN RSV CAB. SAUVIGNON	55
BV "TAPESTRY" NOBLE BLEND	224
ALLEGRINI PALAZZO DELLA TORRE	74
PERRIN CHATEAUNEUF-DU-PAPE	164
E. GUIGAL COTES-DU-RHONE	75
FRANK FAMILY NAPA CABERNET	120
JADOT BOURGOGNE PINOT NOIR	81

BEVERAGES

FIJI BOTTLED WATER	3
HIGH NOON HARD SELTZERS	8
DULCE SOL HARD AGUA FRESCAS	8
SAN PELLEGRINO SPARKLING WATER	5

BEER BY THE BOTTLE

BUD LIGHT	5
MICHELOB ULTRA	5
WISEACRE SKY DOG LAGER	6
STELLA ARTOIS	6
GHOST RIVER GOLDEN ALE	6
CORONA EXTRA MEXICAN LAGER	6

HAPPY HOUR

SUNDAY - THURSDAY
5:00 PM - 7:00 PM

HIGHBALL MIXED DRINKS	6
<i>Vodka, Gin, Rum, Tequila, & Whiskey</i>	
HOUSE WINES	6
<i>Sparkling Red & White Wine</i>	
SPINACH & ARTICHOKE DIP	8
<i>Served with Toasted Baguette Slices</i>	
SIGNATURE CHICKEN WINGS (GF)	8
<i>Tennessee Whiskey BBQ, Honey Sriracha, Flamin' Hot</i>	
CRISPY PIMENTO CHEESE FRITTERS (V)	8
<i>Crispy Fried Pimento Cheese, with Louisiana Honey Hot Sauce Alongside</i>	