

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

PESTO SHRIMP FLATBREAD 20

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

MEDITERRANEAN FLATBREAD 18

Tomatoes, Spinach, Zucchini & Goat Cheese

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

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*

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

TRUFFLED POMMES FRITES 6

Freshly Made Pommes Frites with Truffle Oil

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

WINE BY THE BOTTLE

SPARKLING & ROSE

GLORIA FERRER BRUT	66
LUNETTA PROSECCO	75
VEUVE CLICQUOT BRUT	140
BERTRAND COTE DES ROSE	20
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	80
PENFOLDS BIN 389 CAB.-SHIRAZ	195
CAYMUS SEL. CAB. SAUVIGNON	250
CATENA VISTA FLORES MALBEC	57
DA VINCI CHIANTI	47
JORDAN RSV CAB. SAUVIGNON	174
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	155
JADOT BOURGOGNE PINOT NOIR	81

BEVERAGES

FIJI BOTTLED WATER	3
HIGH NOON HARD SELTZERS	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

MONDAY - FRIDAY
5:00 PM - 7:00 PM

HIGHBALL MIXED DRINKS	6
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Vodka, Gin, Rum, Tequila, & Whiskey

HOUSE WINES	6
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Sparkling | Red & White Wine

SPINACH & ARTICHOKE DIP	8
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Served with Toasted Baguette Slices

SIGNATURE CHICKEN WINGS (GF)	8
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Tennessee Whiskey BBQ, Honey Sriracha, Flamin' Hot

CRISPY PIMENTO CHEESE FRITTERS (V)	8
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Crispy Fried Pimento Cheese, with Louisiana Honey Hot Sauce Alongside