



COCKTAILS

SPECIALTY COCKTAILS | 12

LUDIVINE OLD FASHIONED

Bourbon, Cold Brew and Citrus Oleo Sacchrom, Green Chartreuse, Lemon Peel

SLOE'S REVIVAL

Sloe Gin, Vodka, Caperitif, Grapefruit Juice, Honey Syrup, Tonic, Grapefruit Twist

SUGARED PLUM SANGAREE

Gin, White Port, Ginger Syrup, Simple Syrup, Lemon Juice, Plum, Lemon Essence

BANANAS IN BERMUDA

Blackstrap Rum, Banana Liqueur, Licor 43, Simple Syrup, Whipped Cream, Vanilla Wafer Shavings

PATERSON

Apple Brandy, Campari, Tawny Port, Spiced Pear Liqueur, Orange Bitters, Candied Apple

FIRESIDE BLISS

Rye, Cognac, Lime Juice, Simple Syrup, Mint, Eucalyptus Bitters, Saline Solution, Orange Peel

RETURN OF LIBERTY

Brandy, Bourbon, Spiced Amaro, Madeira, Cold Brew, Orange Essence

IMPEAR'D JULEP

Bourbon, Pear Eau De Vie, Manzanilla Sherry, Sparkling Poached Pear Syrup, Brown Sugar, Mint

THE UPSWING

12 Year Old Rum, White Port, Cognac, Orange Bitters, Honey Bitters, Lemon Zest

A TOAST TO HUGMAN

Cava, Sparkling Poached Pear Syrup, Angostura Bitters, Apple Blossom Bitters, Lemon Essence

THE CLASSICS | 12

MILLIONAIRE COCKTAIL #4

Aged Rum Blend No. 1, Sloe Gin, Apricot Liqueur, House Grenadine, Lime Juice

CHARLESTOWN BRACER

Cognac, Tawny Port, Simple Syrup, Heavy Cream, Egg Yolk

ARSENIC & OLD LACE

Gin, Dry Vermouth, Crème De Violet, Absinthe Rinse, Orange Peel

AMERICAN TRILOGY

Rye, Applejack, Brown Sugar, Orange Bitters, Orange Peel

CLARIFIED MILK PUNCH | 12

CLARITY

Batavia Arrack, Ruby Port, Pineau de Charentes, Black Tea, Allspice Dram, Lime Juice, Orange Juice, Honey, Cinnamon, Orange Wheel, Rosemary Sprig

STARTERS

SMALL PLATES

CHIPS AND QUESO | 8

White Cheese, Roasted Bell Pepper, Pico De Gallo

JAZZ DUO SALSA | 6

Fresh Citrus Green and Fire Roasted Red

CAJUN SHRIMP COCKTAIL | 12

Large Cajun Boiled Shrimp Served with Cocktail Sauce

BRISKET TOSTADA | 8

Blue Corn, Navy Beans, Monterey Jack Cheese, Brisket, Red and White Cabbage, Mexican Crema, Pickled Jalapeños

GARLIC SHRIMP BRUSCHETTA | 12

Garlic Sautéed Shrimp, Truffle Ricotta Cheese Spread, Tomato Confit, Fresh Herbs

TEXAS QUAIL KNOTS | 14

Golden Fried Quail Served with Peppadew Slaw

FRESH AND LIGHT

AUTUMN LEAVES | 10

Romaine, Grana Padano Cheese, Roasted Butternut Squash, Sun Dried Tomato, Caesar Dressing, Crouton

GARDEN SALAD | 10

Spring Mix, Walnuts, Cranberries, Truffle Ricotta Cheese, Granny Smith Apples, Herb Vinaigrette, Crouton

SALAD ADDITIONS

Smoked Salmon 14 | Cajun Shrimp 12 | Brisket 6 | Grilled Chicken 6

TACOS

BRISKET TACOS | 12

Brisket, Slaw, Peppadew Sauce, Pickled Jalapeños

SHRIMP TACOS | 14

Large Grilled Shrimp, Pickled Cabbage Slaw, Creamy Spiced Cilantro Sauce, Pickled Jalapeños

SOUPS

SOUPE DU JOUR | 7

Please Ask Your Server for Today's Soup Selection

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

