

Specials

VINE-RIPENED TOMATO SALAD

Vine-ripened tomatoes, organic greens, red onion, feta, basil.
House made balsamic vinaigrette. GF VO+ \$9.9

NY STRIP* WITH TARRAGON BÉARNAISE

14 oz. bone in USDA Choice Braveheart Black Angus Beef®,
house made tarragon béarnaise. Garlic whipped potatoes and
steamed broccoli. GF \$42.9

BOURBON SALMON

Organic, certified sustainable, fresh caught. House made
bourbon glaze. Garlic whipped potatoes and steamed broccoli.
\$26.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic
cream sauce over fettuccine. GFO VO \$26.9

HOT HONEY CHICKEN BISCUITS**

Crispy chicken breast coated in a hot honey glaze, maple syrup,
fresh baked buttermilk biscuits. Choice of side. \$15.9
• Available only during Sunday Brunch •

COCONUT PIE

Housemade, caramelized pineapple, Myers rum sauce. \$9.9

BOURBON, BASIL + BLOOD ORANGE BASH

Bulleit Bourbon, basil, blood orange, bitters. \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions. Please inform your server of any intolerances
or allergies.

**All fried items assume cross-contamination with some or all of the
following allergens: sesame, poultry, fish, and shellfish.