

# 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

## BOWMAN BROTHERS FLIGHT

Bowman Brother's VA Straight | John J. Bowman Single Barrel |  
Abraham Bowman French Oak | A. Smith Bowman 10-Year  
Cask Strength #3 \$55

## SPECIAL RESERVE FLIGHT

Choice of four. Blanton's Original Single Barrel | Calumet 10  
Year Single Barrel | Eagle Rare | Heaven's Door Cask Strength  
Single Barrel | Stranahan Single Barrel Cask Strength | Umiki  
Japanese Whisky | Weller Special Reserve \$55

\*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.