

APPETIZERS

WINGS 15

Choice Of: **Cajun Dry Rub** with Honey-Dijon, **Sriracha Butter** with Gorgonzola Dipping Sauce **Sticky Hoisin Mustard** with Sesame Oil

POINT JUDITH CALAMARI 15

San Marzano Marinara, Cherry Pepper Aioli

P.E.I MUSSELS | RED or WHITE 16

Chorizo & Fennel in A Spicy San Marzano Broth Or White Wine Garlic Parm Cream Sauce

SWEET & SPICY CAULIFLOWER 14

Korean BBQ Sauce, Herb Yogurt, Hazelnuts, Scallions

OCTOPUS 18

Romesco, Fingerling Potatoes, Chorizo, Arugula, Sherry Vinaigrette

BURRATA 16

Charred Pineapple, Fennel & Arugula Salad, Toasted Pine Nuts, Herb Vinaigrette, Rustic Bread

CRISPY PORK BELLY 15

Spicy Quince Puree, Sweet Pickled Kimchi

TUNA TARTAR 18

Sushi Grade Tuna, Avocado Butter, Cherry Pepper Vinaigrette, Tostada

HAWAIIAN SLIDERS 14

Crispy Pork Belly, Hoisin Mustard, Pickled Onions, Radishes **Vegetarian: Wild Mushroom**

CRISPY BRUSSEL SPROUTS 15

Gorgonzola Dressing, Crispy Pancetta, Pomegranate Seeds, Chili Oil

CHARCUTERIE BOARD 24

Selection of Meats & Cheeses, Nuts, Seasonal Fruit, Rustic Bread

SOUP & SALADS

SOUP DU JOUR MP

CAESAR 12

Cherry Tomatoes, Grana Padano, Herb Croutons

ARUGULA 13

Arugula, Basil, Red Onion, Cucumber, Baby Heirloom Tomatoes, Toasted Bread, Grated Parm, Red Wine Vinaigrette

BABY GEM 14

Dried Cranberry, Gorgonzola, Apple, Sweet Walnuts, Lemon-Thyme Vinaigrette

FARRO BOWL 16

Beets Agro Dolce, Baby Arugula, Crumbled Goat Cheese, Cherry Tomatoes, Red Onions, Toasted Hazelnut, Champagne Vinaigrette, Honey

**ADD: Chicken 7 | Shrimp 10 | Steak 10
Salmon 12 | Scallops 12**

ENTRÉES

FREE RANGED HALF CHICKEN 27

24 hr. Brined Half Chicken, Pearl Couscous, Roasted Corn, Heirloom Tomatoes, Arugula, Citrus Herb Butter

“CRISPY SKIN” SCOTTISH SALMON 28

Roasted Red Pepper Chickpea Purée, Roasted Root Vegetables, Tomato Jam

BRAISED SHORT RIB 32

Roasted Garlic Whipped Potatoes, Crispy Brussel Sprouts, Crispy Red Onions

SHRIMP AND GRITS 27

Braised Fennel, Tomato & Andouille Sausage

STONINGTON SCALLOPS 30

Shaved Brussels Sprouts Risotto, Crispy Pancetta, Cherry Tomatoes, Basil Oil

STEAKS

STEAK & FRITES 30

Sliced Skirt Steak, Porcini Mustard, Petite Arugula Salad

14 OZ PRIME NY STRIP 38

Fingerling Potatoes, Wild Mushrooms, Herb Butter

8 OZ FILET MIGNON 44

Garlic Mashed Potatoes, Roasted Heirloom Carrots, Homemade Steak Sauce

PASTA

SESAME CRUSTED TUNA PAD THAI 30

Stir-Fried Rice Noodles, Organic Egg, Veggies, Pineapple, Sweet & Sour Sauce, Toasted Hazelnut

BLACK SPAGHETTI 32

Shrimp, Bay Scallops, Chorizo, Fennel, Spicy San Marzano

TAGLIATELLE JALAPEÑO PESTO 26

Lump Crab Meat, Corn, Toasted Breadcrumbs, Pecorino

GNOCCHI JAMBALAYA 25

Braised Chicken & Andouille Sausage, Bell Pepper & Tomato Sauce

MUSHROOM RAVIOLI 23

Butter Sauce, Mushrooms, Shaved Pecorino, Pine Nuts, Aged Balsamic

BLACK TRUFFLE MAC & CHESSE 20

Shell Pasta, Gruyere & Cheddar Blend, Toasted Breadcrumbs

WITH FRIES

FILET MIGNON TIPS SANDWICH 23

Crispy Fried Onions, Gruyere Cheese, Peppercorn Steak Sauce

SPICY CHICKEN SANDWICH 16

Bacon-Onion Jam, Baby Gem Lettuce, Tomato, Honey-Sriracha Sauce

CRISPY FISH TACOS 17

Red Cabbage Slaw, Elote Crema, Avocado

CARNE ASADA TACOS 16

Guacamole, Pickled Red Onion, Queso Fresco, Fresh Cilantro, Lime Crema

DRIVE-IN BURGER 17

Shredded Lettuce, Tomatoes, Diced Onion, Aged Cheddar, Special Sauce

THE OLD-FASHIONED BURGER 18

Fresh-Ground Prime Chuck & Brisket, Caramelized Onions, Gruyere, House Cured Bacon, House Pickles, Espresso BBQ Sauce

*Gluten Free Corn Tortilla Available | Sub Plant Based Burger \$2
Truffle Fries \$3 | Gluten Free Bun \$2*

SIDES: Roasted Fingerling Potatoes 7, Roasted Garlic Mashed Potatoes 7, Seasonal roasted Veggies 8, Wild Mushrooms 8, Grits 6, French Fries 6, Truffle Fries 10, Pearl Couscous 7

COCKTAILS

RED LIGHT DISTRICT 13

Ketel One Vodka, Clement Coconut, Lemon, Campari

PEACH MULE 13

Cylinder Vodka, Giffard Crème De Peche, Lemon, Ginger Beer

BREAKFAST CLUB 13

Cylinder Vodka, Dry Curaçao, Lillet Blanc, Lime, Basil

BAD APPLE 12

Cylinder Vodka, Granny Smith Apples, Lemon, Baked Apple Bitters

GIMLET ROYALE 12

Beefeater 24 Gin, Yuzu, Lime Zest

HOTEL NACIONAL 13

Plantation White Rum, Pineapple, Apricot, Citrus Juice

CRAFT MAI TAI 13

Plantation White Rum, Brugal Extra Viejo Rum, Dry Curaçao, Lime, Orgeat

CRAFT MOJITO 13

Havana Club Anejo Rum, Lime, Cane Sugar, Mint, Angostura Bitters Float

SUMMER BODY 2.0 13

Espolon Blanco Tequila, Yellow Bell Pepper, Yellow Chartreuse, Lemon

PRETTY IN PISCO 13

Barsol Quebranta Pisco, Lemon, Strawberry, Organic Agave

JACK ROSE 13

Pierre Ferrand 1840 Cognac, Lemon, Homemade Grenadine, Orange Twist

FAKE LOVE 13

Elijah Craig Bourbon, Angostura Amaro, Pomegranate, Lemon, Honey

CRAFT OLD FASHIONED 14

Elijah Craig Bourbon, St George Nola Coffee Liqueur, Cinnamon, Orange Bitters, Citrus Twist

DESSERT

ESPRESSO MARTINI 13

Absolut Vanilla, St George Coffee Nola, Shot Of Lavazza Espresso

CAPPUCCINO MARTINI 13

Absolut Vanilla, Baileys, St George Coffee Nola, Shot Of Lavazza Espresso

WINE BY THE GLASS

ROSÉ & WHITE WINES

“JEIO” DOC, Prosecco, Valdobbiadene, Italy 10 / 36

BACARO, Pinot Grigio, Veneto, Italy 10 / 36

FRENZY, Sauvignon Blanc, Marlborough, New Zealand 11 / 40

ZUM, Riesling, Mosel River Valley, Germany 10 / 36

LOUIS JADOT BOURGOGNE, Chardonnay, Burgundy, France 11 / 40

ROUTESTOCK, Chardonnay, Carneros, Napa Valley, California 13 / 48

CHATEAU PEYRASSOL LA CROIX, Rose, Cotes De Provence, France 10 / 36

RED WINES

DUSOIL, Pinot Noir, Lodi, California 10 / 36

JOSH, Pinot Noir, California 12 / 44

SEPTIMA, Malbec, Mendoza, Argentina 10 / 36

CHARLES KRUG, Merlot, Napa Valley, California 13 / 52

CASCADE HEIGHTS, Cabernet, Columbia Valley, Washington 10 / 36

JOSH, Cabernet, California 12 / 44

ROUTESTOCK, Cabernet Sauvignon, Napa Valley, 15 / 54

GLASS OR PITCHER

CRAFT MARGARITA 12/ 58

Espolon Blanco Tequila, Dry Curaçao, Lime Juice, Organic Agave, Salted Rim

SURFBOARD 13 / 63

Habanero-Infused Espolon Tequila, Watermelon, Lime, Aperol

WHITE SANGRIA 11 / 52

Sauvignon Blanc, Cinamon Syrup, Peach Liqueur, Pear, Lemon

ROSE SANGRIA 11 / 52

Provençal Rose, Cognac, Grapefruit, Guava, Lime

RED SANGRIA 11 / 52

Cabernet Sauvignon, Brandy, Hibiscus, Lemon

FINE SPIRITS

BRANDY

Hennessey VSOP 15

Hennessey VS 12

Pierre Ferrand 1840 Formula 11

TEQUILA

Clase Azul Reposado 35

Don Julio 1942 34

Casa Noble Extra Anejo 25

Casa Dragones Blanco 17

Gran Senorora Anejo 15

Casamigos Anejo 15

WHISKEY

Yamazaki 12 27

Whistle Pig Rye 10 Yr 19

Lagavulin 16 Year Scotch 19

Hibiki Harmony 19

Oban 14 Year Scotch 18

Nikka Coffey Grain 18

Widow Jane 18

Macallan 12 Year Scotch 17

Glenlivet 12 Year Scotch 16

Balvenie 12 Year Scotch 16

Laphroaig 10 Year Scotch 16

Auchentoshan 12 Yr 16

Basil Hayden 14