



OC OEE

**SOUP & SALADS**

**SOUP OF THE DAY** CUP 7 BOWL 9

**HOUSE SALAD** 7/12  
MIXED GREENS, TOMATOES, CUCUMBERS, RED ONION, SUNFLOWER SEEDS, CARROTS

**SALMON BERRY SALAD** 23  
GRILLED SALMON, MIXED GREENS, FRESH SEASONAL BERRIES, GOAT CHEESE, SNAP PEAS, CANDIED WALNUTS, RED ONION, CUCUMBER, LEMON POPPY VINAIGRETTE

**HOT HONEY SHRIMP SALAD** 23  
HONEY SRIRACHA GLAZED SHRIMP, CHOPPED ROMAINE, CARROTS, EDAMAME, RED ONION, CUCUMBER, MANDARIN ORANGES, TOASTED COCONUT, CRISPY WONTONS AND MANGO LIME VINAIGRETTE

**SOUTHERN GENT** 19  
GRILLED CHICKEN, MIXED GREENS, EDAMAME, TOMATO, ROASTED CORN, EGG, BACON, CUCUMBER, AND SMOKED GOUDA WITH HONEY MUSTARD

**RUSTEAK WEDGE\*** 9/15  
ROMAINE HEARTS, CHERRY TOMATO, CHOPPED BACON, GORGONZOLA, RED ONION, DRIED CRANBERRIES, AND BALSAMIC GLAZE WITH BLUE CHEESE DRESSING  
ADD HANGER STEAK +\$15  
ADD GRILLED SHRIMP +\$12  
ADD GRILLED CHICKEN +\$7  
ADD GRILLED SALMON +\$12

**SIDES**

**REGULAR SIDES**

- BISTRO FRIES 7
- SWEET POTATO WAFFLE FRIES 7
- GARLIC BROCCOLINI 7
- GRILLED ASPARAGUS 7
- GARLIC MASHED POTATOES 7
- SAUTÉED GREEN BEANS 7

**PREMIUM SIDES**

- MAPLE BACON BRUSSELS SPROUTS 8
- MUSTARD HERB FINGERLINGS 9
- TRUFFLE CHEDDAR RISOTTO 10
- BLUE CORN GRITS 8
- HOUSE SEASONED POTATO WEDGES 8
- CAULIFLOWER PANCETTA CASSEROLE 9
- HALF WEDGE SALAD 9
- MUSHROOM & LEEK RISOTTO 9

*gluten free menu*



**STARTERS**

**TOMATO JAM JAR** 14  
CHERRY TOMATO JAM, RICOTTA, SPINACH ALMOND PESTO, GRILLED NAAN

**CRAB CAKES** 18  
PAN SEARED CRAB CAKES, GREEN PAPAYA SLAW, MANGO CHILI BASIL SAUCE, CHARRED LIME

**GARLIC EDAMAME** 12  
ROASTED GARLIC, BUTTER, PARMESAN, SUNFLOWER SEEDS

**KUNG PAO CAULIFLOWER** 14  
GINGER TURMERIC TEMPURA CAULIFLOWER, KUNG PAO SAUCE, GREEN ONION, CRUSHED PEANUTS

**CALABRIAN MUSSELS** 18  
BISTRO WHITE WINE BUTTER SAUCE, CALABRIAN CHILI, BLISTERED TOMATOES, GARLIC TOAST

**BLACK & BLUE FLATBREAD** 18  
SLICED PRIME RIB, GARLIC CILANTRO, PICKLED RED ONION, BLUE CHEESE, AND BALSAMIC GLAZE

**CHEESE BOARD** 25  
(3) CHEF SELECTED CHEESES, TOASTED CROSTINIS, ACCOUTREMENTS  
ADD CHARCUTERIE +\$12

**PRETZEL ROLLS** 12  
PEPPERJACK CHEESE FONDUE, HONEY MUSTARD

**SPINACH & ARTICHOKE ARANCINI** 15  
CRISPY FRIED RISOTTO, BABY SPINACH, ARTICHOKE, MOZZARELLA, PARMESAN, LEMON TARRAGON CREAM SAUCE

**CRISPY CURRY TOFU** 15  
OVER SNAP PEA SALAD IN PEANUT SATAY SAUCE WITH CILANTRO, MINT, CRUSHED PEANUTS, AND FRESNO PEPPERS

**WHITE BEAN & CAULIFLOWER HUMMUS** 15  
ROASTED CORN, SUNFLOWER SEEDS, PICKLED RED ONION, CHERMOULA, NAAN

**HANDHELDS**

**55TH STREET** 18  
HOUSE SMOKED PASTRAMI, HAVARTI CHEESE, RUSTEAK SLAW, STONEGROUND MUSTARD AIOLI, SOURDOUGH, DILL PICKLES

**CHICKEN SALAD SANDWICH** 16  
CHICKEN BREAST, WALNUTS, APPLES, DRIED CRANBERRIES, MAYO, BIBB LETTUCE, TOMATO, BRIOCHE

**A GOUDA THING** 18  
FIRE GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, SMOKED GOUDA, POTATO STRINGS, TOMATO, RUSTEAK SAUCE, BRIOCHE

**CATCH SANDWICH** 19  
FRESH CATCH OF THE DAY, GREEN PAPAYA SLAW, CUCUMBER, AND KIMCHI AIOLI ON TOASTED BRIOCHE

**SALMON CAKE SANDWICH** 18  
ORANGE AND HERB JUMBO SALMON CAKE, ESCABECHE STYLE SLAW IN A PAPRIKA SHERRY VINAIGRETTE, AND TOMATO ON TOASTED BRIOCHE

**TRIPLE CHOPPED** 23  
PASTRAMI, CHICKEN, AND MARINATED PORK CHOPPED ON THE GRIDDLE WITH ONION, WHITE AMERICAN, CRISPY POTATO STRINGS, LETTUCE, TOMATO, AND RUSTEAK SAUCE ON TOASTED CIABATTA

INCLUDES CHOICE OF REGULAR SIDE

SUB GLUTEN-FREE BREAD (\$1) OR IMPOSSIBLE PATTY (\$2)

**RUSTEAK BURGER\*** 18  
8OZ ANGUS BEEF, GARLIC CILANTRO SAUCE, TOMATO, PROVOLONE, BACON, OVER-MEDIUM EGG, AND CRISPY POTATO STRINGS ON A TOASTED BRIOCHE BUN

**SMASH BURGER** 18  
SMASHED BEEF PATTIES, WHITE AMERICAN CHEESE, PEPPERONCINI AIOLI, TOMATO, PICKLES, RED ONION, ARUGULA, TOASTED BRIOCHE

**THE IMPOSTER** 18  
GRILLED IMPOSSIBLE PATTY, WHITE AMERICAN CHEESE, PICKLES, CARAMELIZED ONION, TOMATO, BIBB LETTUCE, POTATO STRINGS, STONE GROUND MUSTARD AIOLI, BRIOCHE

**ITALIAN PRESS** 25  
SLICED PRIME RIB, FIRE ROASTED PEPPERS AND ONIONS, GARLIC HORSERADISH AIOLI, PROVOLONE, PRESSED ON CIABATTA, RED WINE JUS

**ENTREES**

**LEMON RICOTTA RIGATONI** 23  
ROASTED RAMP ONION, SWEET PEAS, POMODORACCIO TOMATOES, LEMON RICOTTA CREAM SAUCE  
ADD SHRIMP +\$12  
ADD CHICKEN BREAST +\$7  
ADD HANGER STEAK +\$15

**FRESH CATCH** 33  
PAN ROASTED CATCH OF THE DAY, TOASTED ISRAELI COUSCOUS VEGETABLE HASH, BABY ARUGULA, BLISTERED GRAPE TOMATOES, GRILLED ASPARAGUS, LEMON TARRAGON CHARDONNAY CREAM SAUCE

**CHICKEN IN THE WEEDS** 27  
FIRE GRILLED CHICKEN BREAST, CREAMY SPINACH, GARLIC ASPARAGUS, CREMINI MUSHROOM AND LEEK RISOTTO, CRISPY LEEKS

**STEAK FRITES\*** 28  
GRILLED HANGER STEAK, HOUSE SEASONED POTATO WEDGES, CHERMOULA, PEPPERONCINI AIOLI  
SUBSTITUTE FILET +\$18  
SUBSTITUTE TEXAS PRIME STRIP +\$19

**COCONUT CURRY RICE BOWL** 23  
JASMINE RICE, PAN ROASTED SNAP PEAS, BELL PEPPERS, GRAPE TOMATOES, ZUCCHINI, AND SQUASH WITH COCONUT CURRY SAUCE  
ADD SMOKED PAPRIKA FRIED TOFU +\$7  
ADD CHICKEN BREAST +\$7  
ADD HANGER STEAK +\$15

**FILET\*** 45  
GRILLED 7OZ FILET, BRAISED RAINBOW CHARD, SMASHED HERB AND MUSTARD FINGERLING POTATOES  
ADD CRAB CAKE +\$9  
ADD SHRIMP +\$12

**TEXAS PRIME STRIP\*** 47  
SMOKED CHILI PEPPERCORN RUBBED 12OZ PRIME STRIP LOIN WITH TRUFFLE PORT WINE COMPOUND BUTTER, GARLIC BROCCOLINI, TRUFFLE CHEDDAR RISOTTO

**PORK RIBEYE\*** 33  
GRILLED 12OZ BONE-IN CHESHIRE PORK RIBEYE, SAUTÉED GREEN BEANS, PEARL COUSCOUS, BELL PEPPERS, AND CREMINI MUSHROOMS WITH SUNDRIED TOMATO BASIL CREAM SAUCE

**KETO KETO\*** 30  
GRILLED SALMON AND ROASTED ASPARAGUS WITH LOADED CHEDDAR AND PANCETTA CAULIFLOWER CASSEROLE

**KIMCHI SHRIMP & GRITS** 33  
PAN ROASTED SHRIMP IN A GARLIC KIMCHI SAUCE WITH SHALLOTS, BELL PEPPERS AND ANDOUILLE SAUSAGE OVER STONEGROUND BLUE CORN GRITS WITH WHITE CHEDDAR AND BRAISED RAINBOW CHARD

**FEATURES**

from the *bar*



from the *kitchen*



\* CONSUMER ADVISORY: 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 alert your server if you have any special dietary requirements or allergies.  
20% Gratuity added to parties of 6 or more

# cocktails

## SEASONAL G&T 13

FOUR PILLARS YUZU GIN, MARIE BRIZARD YUZU LIQUEUR, HOUSE MADE JASMINE TONIC SYRUP, CHERRY BITTERS  
\*\*ON DRAFT\*\*

## SHMOKE AND A PANCAKE 14

FOUR ROSES BOURBON, GIFFARD APRICOT LIQUEUR, NUX ALPINA WALNUT LIQUEUR, MAPLE APRICOT SYRUP, TOBACCO BITTERS

## GROUNDS FOR DIVORCE 13

WRAY & NEPHEW OVERPROOF RUM, BITTER BIANCA, DRY CURACAO, ORGEAT ALMOND, PEYCHAUD'S BITTERS  
\*LIMIT 2 PER GUEST\*

## TROPICAL TWIST 14

TOASTED COCONUT DIPLOMATICO RESERVA RUM, SMITH & CROSS JAMAICAN RUM, ALLSPICE DRAM, CREAMY COCONUT, LIME, DEMARARA

## PEACHY BLINDERS 13

400 CONEJOS REPOSADO MEZCAL, GIFFARD PEACH LIQUEUR, ANCHO REYES CHILI LIQUEUR

## SCOTTISH SAZZY 13

MONKEY SHOULDER SCOTCH, ABSINTHE, BLUEBERRY INFUSED DRAMBUIE

## TARRAGON IN 60 SECONDS 13

TARRAGON INFUSED CORAZON BLANCO TEQUILA, ANCHO VERDE CHILI LIQUEUR, GUAVA SYRUP, LIME\*

## HAMPTON VACATION 14

FOUR ROSES BOURBON, SAZERAC RYE, PINEAPPLE INFUSED COCCHI DI TORINO, DRY CURACAO, DEMARARA, BASIL BITTERS

## THAT DRINK 14

CUCUMBER & SZECHUAN INFUSED ROKU GIN, SUZE, CHAREAU ALOE LIQUEUR, LEMON, SIMPLE, FEE FOAM

## GRANDMA'S DIRTY LITTLE SECRET 13

HEIRLOOM CRÉME DE FLORA MARI GOLD LIQUEUR, BARENJAGER.HONEY, SOUR ORANGE SYRUP, PROSECCO

## THE STALKER 13

CELERY INFUSED CORAZON BLANCO, CELERY GINGER SYRUP, LIME, PINEAPPLE, CELERY BITTERS

## OH HONEY 13

CATHEAD HONEYSUCKLE VODKA, SEVEZ HONEY LAVENDER LIQUEUR, LEMON, CARDAMOM HONEY SYRUP, TOASTED ALMOND BITTERS

## HARD TO PRONOUNCE 13

DOLIN CHAMBERYZETTE STRAWBERRY APERITIF, BASIL INFUSED BITTER BIANCA, CYNAR, LEMON, SIMPLE, HIBISCUS WATER

## CANDY SHOP 13

ORANGE INFUSED HOODOO ESPRESSO VODKA, DARK & MILK CHOCOLATE LIQUEUR, NUX WALNUT LIQUEUR, GRAND MARNIER, ORANGE FLOWER WHIP

Cocktails crafted with care by Vincent, Nick, Maryann, and Kenny

# Happy Hour

4-7PM EVERY DAY

LATE NIGHT 10-11 PM EVERY FRIDAY & SATURDAY

25% OFF STARTERS, SIGNATURE COCKTAILS, WINES BY THE GLASS, DRAFT BEER

# by the glass

## WHITE

### TARIMA MEDITERRANEO

BLEND 10/40  
ALICANTE, SPAIN

### ZENATO PINOT GRIGIO 12/44

VENETO, ITALY

### SHADES OF BLUE RIESLING

10/40  
MOSEL, GERMANY

### TEXTBOOK SAUVIGNON BLANC

12/44  
RUSSIAN RIVER VALLEY, CALIFORNIA

### RAATS CHENIN BLANC 13/46

WESTERN CAPE, SOUTH AFRICA

### AND WHY AM I MR. PINK ROSÉ

12/44  
COLUMBIA VALLEY, WASHINGTON

### CARMENET CHARDONNAY

10/40  
CALIFORNIA

## SPARKLING

### VIETTI MOSCATO D'ASTI 14/48

PIEDMONT, ITALY

### LALUCA PROSECCO 12/44

TREVISO, ITALY

### CENTENARIO "AMABILE"

LAMBRUSCO DI MODENA 12/44  
EMILIA-ROMAGNA, ITALY

## RED

### BROADBENT PINOT NOIR 12/44

CALIFORNIA

### ARGIOLAS CANNONAU DI SARDEGNA COSTERA 14/48

SARDINIA, ITALY

### BRAAI PINOTAGE 12/44

WESTERN CAPE, SOUTH AFRICA

### CATENA VISTA FLORES

MALBEC 11/42  
MENDOZA, ARGENTINA

### JUAN GIL MONASTRELL 12/44

JUMILLA, SPAIN

### PAUL BUISEE CHINON

CABERNET FRANC 11/42  
LOIRE VALLEY, FRANCE

### TEXTBOOK CABERNET

SAUVIGNON 13/46  
PASO ROBLES, CALIFORNIA

### MERCER EDGE OF HEAVEN

BLEND 12/44  
HORSE HEAVEN HILLS, WASHINGTON

## ZERO-PROOF

### FRE CABERNET SAUVIGNON 8

CALIFORNIA

### FRE CHARDONNAY 8

CALIFORNIA

### KOLONNE NULL SPARKING

ROSÉ 10  
GERMANY



# beer

VIEW OUR FREQUENTLY ROTATING SELECTION



# WINE

by the bottle



# wednesday

HALF OFF BOTTLES OF WINE

\$50 AND UNDER ALL DAY EVERY WEDNESDAY



# Last Call

WINE & BEER

GET 'EM BEFORE THEY'RE GONE!

