



OC OEE

**SOUP & SALADS**

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

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

**FALL CAESAR SALAD**  
9/15

ROMAINE, SAGE CAESAR, SWEET POTATO, PORK BELLY LARDONS, PRETZEL CROUTONS, DRIED CRANBERRIES, PARMESAN

**APPLE CIDER SALMON SALAD\*** 23

GRILLED ATLANTIC SALMON, MIXED GREENS, PEAR, DRIED CRANBERRIES, CARROTS, CANDIED WALNUTS, PUMPKIN SEEDS, AND GOAT CHEESE WITH MAPLE VINAIGRETTE

**SOUTHERN GENT** 18

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  
MAPLE SWEET POTATO HASH 8  
SPINACH ALMOND FINGERLINGS 9  
RATATOUILLE VEGETABLES 8  
BISTRO PARMESAN 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, JICAMA AND FENNEL SLAW, GUAJILLO APPLE SAUCE, CHARRED LEMON

**GARLIC EDAMAME** 12  
ROASTED GARLIC, BUTTER, PARMESAN, PUMPKIN 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

**ROASTED BUTTERNUT FLATBREAD** 17  
BUTTERNUT ALFREDO SPREAD, ROASTED BRUSSELS SPROUTS, MOZZARELLA, BUTTERNUT SQUASH, GOAT CHEESE, PUMPKIN SEEDS, PROSCIUTTO, CRISPY SAGE, HOT HONEY DRIZZLE

**CHEESE BOARD** 25  
(3) CHEF SELECTED CHEESES, TOASTED CROSTINIS, ACCOUTREMENTS  
ADD CHARCUTERIE +\$12  
ADD STRACCIATELLA +\$5

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

**PUMPKIN ARANCINI** 14  
CRISPY FRIED PUMPKIN RISOTTO, SAGE, MOZZARELLA CHEESE, PARMESAN CHEESE TOASTED WALNUT SHERRY WINE CREAM SAUCE, ARUGULA

**BLACK & BLUE** 15  
SHAVED PRIME RIB, GARLIC CILANTRO AIOLI, BLUE CHEESE CRUMBLES, PICKLED ONIONS, BALSAMIC GLAZE, CROSTINI

**HANDHELDS**

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

**STEAK SANDWICH\*** 26  
GRILLED HANGER STEAK, CHIMICHURRI, BABY ARUGULA, ROASTED GRAPE TOMATO, PIMENTO CHEESE SPREAD, TOASTED SOURDOUGH

**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, STONEGROUND MUSTARD AIOLI, BRIOCHE

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

**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** 17  
FIRE GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, SMOKED GOUDA, POTATO STRINGS, TOMATO, BBQ RANCH, BRIOCHE

**CATCH BLT** 18  
FRESH CATCH OF THE DAY, BIBB LETTUCE, TOMATO, BACON, PEPPERONCINI AIOLI, TOASTED BRIOCHE

**TURKEY SANDWICH** 18  
SLICED TURKEY BREAST, STONEGROUND MUSTARD AIOLI, SMOKED GOUDA, ARUGULA, AND CRANBERRY RELISH ON TOASTED CIABATTA

**ENTREES**

**CALABRIAN SHRIMP RIGATONI** 27  
GRILLED SHRIMP SKEWERS, RIGATONI PASTA TOSSED IN A BISTRO WHITE WINE BUTTER SAUCE, BLISTERED TOMATOES, CALABRIAN CHILIS, A TOUCH OF CREAM AND PARMESAN

**FRESH CATCH** 30  
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** 26  
FIRE GRILLED CHICKEN BREAST, CREAMY SPINACH, GARLIC ASPARAGUS, CREMINI MUSHROOM AND LEEK RISOTTO, CRISPY LEEKS

**STEAK FRITES\*** 28  
GRILLED HANGER STEAK, BISTRO PARMESAN POTATO WEDGES, CHIMICHURRI, PEPPERONCINI AIOLI  
SUBSTITUTE FILET +\$18  
SUBSTITUTE STRIP LOIN +\$13

**RATATOUILLE RICE BOWL** 23  
JASMINE RICE, ZUCCHINI, BELL PEPPER, ONION, FRESH BASIL, STEWED IN A WHITE WINE SAN MARZANO TOMATO SAUCE, SAUTEED GARLIC GREEN BEANS  
ADD SMOKED PAPRIKA FRIED TOFU +\$5  
ADD CHICKEN BREAST +\$7  
ADD HANGER STEAK +\$15

**FILET\*** 45  
GRILLED 7OZ FILET, SPINACH ALMOND PESTO ROASTED FINGERLING POTATO, BLISTERED GRAPE TOMATOES, CREMINI MUSHROOMS, RED WINE DEMI GLACE  
ADD CRAB CAKE +\$9  
ADD SHRIMP SKEWER +\$12

**TEXAS PRIME STRIP\*** 47  
SMOKED CHILI PEPPERCORN RUBBED 12OZ PRIME STRIP LOIN, ROASTED MAPLE SWEET POTATO HASH, GARLIC BROCCOLINI, TRUFFLE PORT WINE COMPOUND BUTTER  
ADD ROASTED GARLIC MUSHROOMS +\$6  
ADD PARMESAN PEPPERCORN SAUCE +\$5

**PORK RIBEYE MARSALA\*** 33  
GRILLED 12OZ BONE-IN CHESHIRE PORK RIBEYE, SAUTÉED GREEN BEANS, ROASTED GRAPE TOMATO, GARLIC MASHED POTATO, CREMINI MUSHROOM MARSALA SAUCE

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

**SHORT RIB TAGLIATELLE** 33  
BRAISED SHORT RIBS, TAGLIATELLE PASTA, CREAMY PEPPERCORN PARMESAN CREAM SAUCE, SHAVED PECORINO CHEESE, CRISPY BASIL

**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

## TROPICAL TWIST 14

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

## PEACHY BLINDERS 13

400 CONEJOS REPOSADO, 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 CRÈME 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 ALPINA WALNUT LIQUEUR, GRAND MARNIER, ORANGE FLOWER WHIP

Cocktails crafted with care by Vincent Riccio, Nick Olah, Maryann Martinez, and Kenny Strong

# Happy Hour

4-7PM EVERY DAY

LATE NIGHT 10-11PM EVERY FRIDAY & SATURDAY

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

# by the glass

## WHITE

### TARIMA MEDITERRANEO

BLEND 10/40  
ALICANTE, SPAIN

DALIA 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

ALIAS 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!

