



BAR MENU

Olives & Almonds		9
Pommes Frites		9
House Made Ricotta	Texas honey, hazelnut, fried rosemary	16
44 Farms Burger	dill caper aioli, white cheddar, Monterrey jack, fries	19
Braised Meatballs	San Marzano tomato sauce, parmesan, toast	17
Gulf Shrimp	cocktail sauce, horseradish	19
Charcuterie & Cheese Board	cornichon, honey comb, fruit & nut bread	23
Maine Lobster Toast	squid ink aioli, pickled fresno chili, basil	19
East Coast Oysters	cocktail sauce, horseradish, mignonette	24/48

HAPPY HOUR

MON-FRI 4:30PM-6:30PM

BEERS

4

WINES

5

Red · White · Sparkling

CLASSIC
COCKTAILS

6

CAVIAR & PAIRINGS

Paddlefish	rich, soft & earthy	58
Russian Osetra	buttery, nutty & firm	130
Iranian Pearl	creamy, smooth & succulent	150
<i>Accompaniments Red Onions · Chives · Crème Fraiche · Hard Eggs · Toast Points</i>		
Caviar Martini	Grey Goose, blanc vermouth, orange bitters	15
Vesper Martini	Grey Goose, Bombay Sapphire, Lillet	15
JCB Caviar Vodka	vodka infused with French caviar	25

*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.