

No. 1			
\$20	CRAB & ARTICHOKE DIP	TUNA TARTARE	\$24
	maryland lump crab, artichoke and house seasoning	brunoise of apple & chives with light curry spices with carta da musica	
\$10	CHEESE & CHIVE BAKED TOTS	SMOKED LARDONS	\$15
	crispy baked tater tots, chives, parmesan, paprika	MAC N CHEESE calamarata pasta, mascarpone, gruyere, lardons	
	RAW BAR MP		
	oysters, shrimp, crab claws		
No. 2			
	BUDDHA BOWL		\$23
	a beautiful balanced combination of farro, avocado, mint, watermelon radish, red quinoa, sweet & sour shallots, kale, croutons with vegan feta cheese. served warm (vg)		
\$18	LA SALADE FOLLE	CAESAR SALAD	\$22
	arugula, romaine, beets, carrots, radishes, sweet peppers, mint, lemon dressing	baby gem lettuce, classic caesar dressing, croutons	
No. 3			
	STEAK SANDWICH DIP		\$28
	seared & sliced tenderloin steak, provolone cheese, caramelized onions, spicy horseradish, dijon mustard in a cibatta roll served with beef jus consomme		
	FRIED OYSTER & SHRIMP POBOY		\$29
	cajun spiced cole slaw, calabrian mayo on cibatta		
	MEATBALLS		\$19
	lamb & ricotta meatballs in a tomato, red pepper and piquillo sauce, topped with grated parmesan and served with toasted cibatta		
	COFFEE CRUSTED SALMON		\$28
	Faroe Island Salmon, saute spinach with garlick & lemon confit. honey & balsamic reduction		

The Golden Age Cocktails

\$19

VIEUX CARRE rye, cognac, vermouth, benedictine, bitters

The Vieux Carre is a 1930s New Orleans recipe named after the city's French Quarter - it's a potent but smooth cocktail, just like the Crescent city.

FRENCH 75 gin, prosecco, lemon

The French 75 is named for the fast firing 75 millimeter field gun that was utilized by the French during World War I.

SAZERAC rye, peychaud bitters, sugar

The drink has reportedly been consumed in some form as far back as 1838

AVIATION gin, creme de violette, lemon

First appeared in Hugo Enslin's book "Recipes for Mixed Drinks" in 1916 while he was tending bar at New York City's Hotel Wallick.

THE LAST WORD gin, faccino, lime, maraschino

First served at the Detroit Athletic Club circa 1915 and was created just before the start of Prohibition.

CORPSE REVIVER #2 gin, lillet blanc, curacao, lemon

Corpse Revivers can be traced back to at least the 1870s, when they were served as hangover cures

HEMINGWAY DAIQUIRI rum, grapefruit, maraschino, lime

Created in the 1930s at Havana's El Floridita for the man himself

SUFFERING BASTARD bourbon, gin, lime, bitters, ginger beer

Originally conceived as a hangover cure by the bar staff at Cairo's Shepherd's Hotel before the property burned to the ground in 1952

Beer & Wine

Beer/Cider	BITBURGER PILS	\$9	
	SOUTHERN TIER IPA	\$10	
	FOUNDERS BREWING MORTAL BLOOM HAZY IPA	\$14	
	WEIHENSTEPHANER HEFEWEIZEN	\$10	
	FOUNDER BREAKFAST COFFEE STOUT	\$11	
	WÖLFFER ROSÉ CIDER	\$14	
	WINE BY THE GLASS / BY THE BOTTLE	\$17 / \$68	
Red	FOLLY OF THE BEAST PINOT NOIR Cherry red fruit, dark berries, and forest floor		
	ST HUBERTS THE STAG CABERNET SAUVIGNON Dark berry, spice and a hint of oak		
White	CAMBRIA CHARDONNAY KATHERINES VINEYARD Asian pear, floral, spice, citrus blossom, and apple pie		
	ASTROLABE KEKERENGU COAST SAUVIGNON BLANC Lime zest and pink grapefruit, ripe gooseberries, lemongrass and lemon balm		
Other	GULP HABLO LA MANCHA ORANGE Tea, white flowers & herbaceous with a savory orange peel zing		
	GAIA ORGANIC ROSÉ Strawberries and red berries aromas with orange zest and floral notes		
	BORGIO MAGREDO EXTRA DRY PROSECCO pears, peaches, green apples and wisteria flowers		
Bubbles	PERRIER JOUET NV BRUT CHAMPAGNE FR	\$32 / \$185	
	BEAU JOIE NV BRUT CHAMPAGNE FR		\$180
	BEAU JOIE NV BRUT ROSE CHAMPAGNE FR		\$195
	PERRIER JOUET BELLE ÉPOQUE BRUT		\$650

The Modern Age Cocktails

ESPRESSO MARTINI

\$18

vodka, mr. black coffee liqueur, espresso

CONWELL

\$19

coffee infused bib & tucker bourbon, cantera negra coffee liqueur, tempus fugit banana liqueur

SILVER SPOON

\$19

rum, cio chiaro, orange bitters

THE PIGGY BANK

\$20

vida mezcal, appleton rum, aperol, rhubarb syrup, lemon

FAT CAT

\$18

coconut oil washed vodka, aperol, rhubarb syrup, lemon

BULL MARKET (SERVES 4 PLUS)

\$165

Barrel aged cocktail of Redemption single barrel 9yr bourbon, Busnel Hor's D'age 12 yr, Cocchi vermouth di Torino, Fontbonne Herbal Liqueur, angostura and pear bitters

FOUNTAIN MARTINIS

large format martinis for groups of 4 or more

\$125

SAVE THE WHALE

gray whale gin, LoFi vermouth

LONDON'S CALLING

brokers london dry gin, dolin vermouth

BOND, JAMES BOND

plymouth gin, russian vodka, lillet blanc

THE VODKA ONE

vodka of choice; Tito's, Ketel One, Haku, Lususowa