



Spring Features

Cocktails

Parisian Flip

Tanqueray / dry vermouth / lemon juice /
egg white / simple syrup / orange bitters

Piper Cub

Knob Creek / Aperol / Amaro Nonino /
lemon juice

Italian Spritz

Disaronno / lemon juice / prosecco / soda
water / cherries

Spicy Paloma

1800 Tequila / lime juice / grapefruit
juice / jalapeno syrup / soda water

Starters

Deviled Eggs 12

Deviled eggs with a touch of lemon
topped w/ smoked salmon
> add Lumpfish Caviar +\$3 >

Whipped Ricotta w/ "Candied" Carrots 13

Whipped ricotta / candied carrots /
Mike's hot honey / walnuts / rosemary

Salads

Roasted Beet & Fresh Clementine 14

mixed greens / roasted beets / clementines / goat cheese / crushed walnuts / blood orange
vinaigrette
> add chicken +6 / steak +8 / shrimp +8 / Salmon +13 >

Entrées

Pepper Crusted Ahi Tuna w/ Wasabi Sauce 20

black pepper crusted tuna / wasabi sauce
/ rice / sautéed greens

Shepard's Pie 22

ground lamb / carrots / peas / cheddar
mashed potatoes
> served w/ side salad >

Chicken Cacciatore 24

chicken breast / tomato / mushroom /
olive / red pepper / oregano / linguine

Blackberry Glazed Pork Chop 26

thicc-cut, bone-in porkchop / blackberry
reduction glaze / cheddar mashed
potatoes / candied carrots

Desserts

Lloyd's Lemon Bars w/ Blackberry Coulis 9

baked in house by our one and only LLOYD Shope

