

SIGNATURE COCKTAILS

COOL AS A CUCUMBER

Ketel One Vodka, Elderflower liqueur, cucumber
17

TROPICAL WHITE SANGRIA

Villa Maria Sauvignon Blanc, pineapple,
orange, Malibu Coconut Rum
15

SOUTHERN HOSPITALITY

Bulleit Bourbon, blackberries, mint, lemon juice
16

THE COLONY

Garden herb infused Spring 44 Gin,
lemon juice, sparkling wine
16

WORTH BOULEVARDIER

1792 Small Batch Bourbon, Campari,
Carpano Antica Formula Sweet Vermouth
17

RUM OLD FASHIONED

Barbancourt 8 Year Rum infused vanilla bean,
orange & chocolate bitters
15

BEER

Budweiser, Bud Light, Coors Light,
Michelob Ultra, Miller Lite, Becks NA
7.5

Corona, Corona Premier, Heineken,
Samuel Adams, Stella Artois, Amstel Light
8.5

Funky Buddha, Hop Gun IPA
Funky Buddha, The Floridian Wheat Ale
9

CHAMPAGNE & SPARKLING

Syltbar, Prosecco, San Simone 13

JP Chenet, Blanc de Blanc Brut 12

Veuve Clicquot, Yellow Label, Brut, Reims 26

WHITE WINE

Pinot Grigio, Alta Luna, Italy 13

Pinot Grigio, Santa Margherita, Trentino 15

Sauvignon Blanc, Villa Maria, Marlborough 14

Sancerre, Comte LaFond, Loire 19

Rosé, Château La Gordonne, Cotes De Provence 14

Rosé, By.Ott, Domaines Ott, Bandol 17

Pouilly-Fuissé, Louis Jadot, Burgundy 14

Chardonnay, Duckhorn, Napa Valley 20

Chardonnay, Chalk Hill, Sonoma 15

Riesling, Lucien Albrecht Reserve, Alsace 15

RED WINE

Pinot Noir, Gavilan, Chalone 14

Pinot Noir, Argyle, Willamette Valley 18

Pinot Noir, Belle Glos, Clark & Telephone Vineyard,
Santa Maria Valley 22

Super Tuscan, Villa Antinori, Tuscany 15

Malbec, Terrazas, Reserva, Mendoza 15

Merlot, Robert Mondavi Winery, Napa Valley 15

Cabernet Sauvignon, Newton "Skyside", Sonoma 16

Cabernet Sauvignon, Quilt, Napa Valley 21

Red Blend, Roth "Heritage", Sonoma 17

APPETIZERS

Jumbo Lump Crab Cake 24
roasted jalapeno remoulade, apple & jicama slaw

Ahi Tuna Tartare 22
diced ahi tuna, sesame oil, wasabi vinaigrette,
fried wontons

Shrimp Cocktail 20 **gf**
jumbo shrimp, cocktail sauce

Avocado & Cucumber Gazpacho 13
chili, melon, pepitas

Cucumber & Mint Vichyssoise 14
sour cream, salmon caviar, potato, chive

Flatbread 15
margherita: tomato, mozzarella, basil
spinach & artichoke: mozzarella, feta cheese

Avocado Toast 13
tomato, radish, crab, buttermilk, lime

Crispy Calamari 14
pickled vegetables, chipotle aioli

SALADS

The Wedge 14 **gf**
iceberg, tomato, red onion, egg, lardon,
blue cheese crumble

Asian Salad 15
soba noodles, chilled stir-fried vegetables,
wakame, cilantro soy vinaigrette

Caprese Salad 15
heirloom tomato, fried green tomato,
burrata, balsamic reduction, basil

Caesar Salad 16
sweet gem, parmesan, cured egg, white anchovy, croutons
add grilled chicken 7
add grilled shrimp 14

Lobster Salad 29 **gf**
assorted field greens, hearts of palm, artichoke,
asparagus, lemon vinaigrette

ENTRÉES

Seared Snapper with Florida Pink Shrimp 39
saffron, lime, celery root, chorizo

Cheshire Pork Schnitzel & Foie Gras 36
mustard, red cabbage & apple,
sherry bbq, prune

Grilled Salmon 32 **gf**
sautéed spinach, lemon oil

Cauliflower Steak 24 **gf**
pan seared, cannellini bean, tomato,
fresh herbs, lemon confit

Seared Scallops 40 **gf**
sunchoke, apple, hazelnut, roasted maitake

Chicken Roti 32
“mayo,” cucumber, onion, rosti potato

Wagyu Burger 21
heirloom tomato & bacon marmalade,
bibb lettuce, crispy onion, brioche bun,
roasted garlic aioli, brie

Revier Ranch Beef Tenderloin 42
port, lentil, fig, turnip, tomato jam

SIDES

Creamed Spinach 9

Brussels Sprouts 8 **gf**

Baked Potato 8 **gf**

French Fries 7

Asparagus 8 **gf**

Sautéed Foraged Mushrooms 9 **gf**