

Appetizers

Lobster Fritter | 18

*Cold-water Lobster, Corn,
Tarragon-Lemon Aioli*

Chilled Shrimp Cocktail, GF | 17

*Horseradish Cocktail Sauce,
Remoulade Sauce, Fresh Lemon,
House Crackers*

Cajun Rock Shrimp | 18

*Cajun Cream Sauce, Andouille Sausage,
Cornbread*

Blue Crab Guacamole | 16

Tortilla Chips, Fresh Lime

Deviled Eggs, GF | 7

Duke's Mayo, Dijon, Gherkin

Crispy Brussel Sprouts, GF | 11

*Applewood-Smoked Bacon,
Smoked Almonds, Pomegranate*

Brisket Burnt End Tacos | 17

*Smoked Brisket, Flour Tortillas,
Chipotle BBQ Sauce, White Cheddar,
Corn Salsa, Avocado Ranch*

Smoked Chicken Wings, GF | 16

*Alabama White BBQ, Krystal Buffalo
Sauce*

Vegetable Crudit , VE | 13

*Seasonal Vegetables, Pimento Cheese,
Caramelized Onion Dip, Crisp Breads*

Sweets

Red Velvet Cookie Skillet | 9

Butter Pecan Ice Cream, Candied Pecans

Warm Pecan Pie Brownie | 9

*Southern Pecan Pie Filling,
Dark Chocolate Brownie, Vanilla Ice Cream*

Hot Fudge Sundae | 9

*Vanilla Ice Cream, Candied Pecans,
Brown Sugar Chocolate Fudge,
Whipped Cream, Strawberries*

Bubbly

Moët & Chandon, Pinot Noir, NV
(Champagne, France)

Bottle 150 Glass 32

Vietti d'Asti, Moscato
(Castiglione Tinella, Italy)

Bottle 50 Glass 14

White

Santa Margherita, Pinot Grigio
(Alto Adige, Italy)

Bottle 65 Glass 17

Bodegas La Cana, Albarino
(Galicia, Spain)

Bottle 55 Glass 15

Twomey, Sauvignon Blanc
(Napa/Sonoma, California)

Bottle 87 Glass 24

Frank Family, Chardonnay
(Napa Valley, California)

Bottle 60 Glass 19

Red

Frank Family, Pinot Noir
(Sonoma, California)

Bottle 55 Glass 15

Matthews, Cabernet Sauvignon
(Columbia Valley, Washington)

Bottle 60 Glass 16

Morgan, Pinot Noir
(Double L Vineyard, California)

Bottle 90 Glass 23

Turnbull, Cabernet Sauvignon
(Napa Valley, California)

Bottle 115 Glass 30

Zuccardi Concreto, Malbec
(Mendoza, Argentina)

Bottle 95 Glass 25

Orin Swift, Palermo, Cab Sauv
(Napa Valley, California)

Bottle 125 Glass 32

Cocktails

Lavender Bees Knees | 17

Sip Smith Gin, Lemon Juice, House-made Lavender Honey,
Garnished with a Dehydrated Lemon

The Lounge Old Fashioned | 18

Basil Hayden Bourbon, Cointreau, Orange Bitters,
Garnished with a Fresh Orange and Cherries

Sour 46 | 20

Makers Mark 46 Bourbon, Lemon Juice, Sugar, Fee Foam,
Spiced Cherry Bitters, Garnished with a Fresh Lemon and Cherries

Birdie Juice | 16

House-made Cucumber Tito's Vodka, Lime Juice, Sugar,
Tonic Soda, Garnished with a Cucumber and Lime

Florida Mule | 18

Ketel One Oranje, Ginger Beer, Lime Juice, Orange Bitters,
Garnished with an Orange Slice

All whisk(e)y priced for 1 ½ ounces.
\$2 additional charge for “on the rocks” and “neat” pours (2oz)