

Chef Marc Anthony Bynum

Welcome to the Tasting Room where global flavors meet New American craftsmanship. Each dish is a reimagined expression of comfort and sophistication, weaving familiar ingredients into bold, unexpected creations. Every plate is a story crafted with intention, rooted in technique, and designed to intrigue the palate.

STARTERS

- STREET CORN QUESO DIP GF \$16**
Queso cheese sauce, Mexican street corn, corn tortilla chips
- AVOCADO HUMMUS \$16**
Naan bread, sliced avocado
- ITALIAN NACHOS GF \$17**
Kettle cooked potato chips, white cheddar fondue, crispy prosciutto, soppressata, zesty peppers, chopped tomatoes, basil, scallions, grated parmesan, balsamic glaze
- THAI DISCO FRIES GF \$17**
Red Thai sauce, coconut cream, peanuts, red onion, scallions, zesty aioli, cilantro
- BIRRIA EMPANADAS (2) \$15**
Beef + cheese, birria sauce

- CRISPY CALAMARI \$18**
Cherry pepper lemon butter sauce
- LOBSTER EGG ROLLS (2) \$18**
Gruyere + cheddar mac and cheese, chopped lobster, creole beurre blanc sauce
- KUNG PAO PIEROGIES (5) \$16**
Potato + cheese pierogies, Kung Pao sauce, peanuts, cilantro
- STUFFED ZUCCHINI BLOSSOMS (3) \$16**
Battered, mozzarella, romano, hot honey
- OLIVE TAPENADE \$15**
Chopped black, green and kalamata olives, sundried tomatoes, capers, garlic, lemon juice, toasted rustic hero

CHARCUTERIE

toasted rustic hero, dried fruit, nuts, crackers, apricot jam, olive tapenade, fig jam

PICK ANY 4
MEATS OR CHEESES

- 2 ppl \$32
4 ppl \$44
- soppressata
prosciutto
capicola
manchego
brie
burrata

SALADS ADD CHICKEN \$5 | SHRIMP \$6 | STEAK \$10 | SALMON \$12

- MEDITERRANEAN GF** Romaine, quinoa, chickpeas, cucumber, pistachios, tomato, red onion, capers, mint, parsley, feta, lemon dressing \$19
- TR CHOPPED GF** Romaine, julianned soppressata, mozzarella, onion, chick peas, Pecorino romano, housemade vinaigrette \$19
- SEARED TUNA** Greens, cabbage, carrots, red onion, avocado, edamame, scallions, sesame seeds, crispy noodles, honey soy vinaigrette \$25
- GOAT CHEESE + WALNUT GF** Mixed greens, goat cheese, candied walnuts, sliced figs, red onions, maple balsamic vinaigrette \$19
- BURRATA + ARUGULA GF** Prosciutto, arugula, burrata, cherry tomatoes, red onion, pesto, capers, balsamic glaze, olive oil, lemon wedge \$20
- BACON CAESAR** Romaine, chopped bacon, red onion, parmesan cheese, croutons, Caesar dressing \$19

HANDHELDS

Add: Seasoned Fries \$3
Sweet Potato Fries \$4 | Pickle Chips \$5

- BRIE BURGER \$18**
Angus Burger, brie, bacon jam, kimchi pickle, brioche bun
- UPPER CUT PHILLY \$20**
Shaved ribeye steak, caramelized onion, diced cherry peppers, cooper sharp white cheddar sauce, toasted Italian hero

- BLT SEARED TUNA SANDWICH \$23**
Tuna, candy bacon, lettuce, tomatoes, zesty aioli, focaccia bread
- ASIAN PERSUASION \$17**
Fried chicken, Asian glaze, zesty slaw, gochujang aioli, kimchi pickle, brioche bun
- THE CORLEONE \$19**
Chicken cutlet, soppressata, prosciutto, capicola, fresh mozzarella, cherry pepper relish, arugula, balsamic glaze, rustic hero

ENTREES

- JERK CHICKEN GF \$29**
Jerk chicken, seasoned rice, cauliflower, marinated onions, sweet plantains, roasted corn salad
- BACON WRAPPED SCALLOPS GF \$37**
Bacon wrapped sea scallops, broccolini, butternut squash risotto
- MISO GLAZED SALMON \$37**
Seared, brown sugar miso glaze, rustic red potatoes, hot honey brussel sprouts
- MAHI MAHI GF \$37**
Pan seared, creole beurre blanc sauce, seasoned rice, roasted carrots
- CHIMICHURRI SKIRT STEAK GF \$39**
Skirt steak, elote salad, rustic red potatoes, roasted carrots

desserts

REESE'S PEANUT BUTTER CUP PIE \$13
The popular candy bar in a pie! Dark chocolate, peanut butter mousse, Reese's Peanut Butter Cups

RAINBOW COOKIE TARTUFO \$14
Served with fried rainbow cookies, raspberry sauce, powdered sugar

HORCHATA TRUFFLE \$14
Served with cinnamon gelato truffle churros, chocolate sauce

NY STYLE CHEESECAKE \$12
FLOURLESS CHOCOLATE CAKE \$12
Gluten Free

GF (Gluten Free Items)
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.
We offer a cash discount to all costumers paying cash. The prices on the menu are cash discount prices.
A service charge of 2.95% will be added to all checks to help keep our prices competitive if you choose not to pay with cash.

BRUNCH

SAT + SUN 12 TO 3 PM

HANGOVER BURGER \$19
Bacon, egg, cheese, brioche bun, hash browns

THE ELVIS SANDWICH \$18
French toast, nutella, banana, bacon, side of scrambled eggs

AVOCADO EGG SALAD TOAST \$19
Sliced avocado, egg salad, bacon crumbles, side of hash browns

EGGS BENEDICT \$19
English muffin, prosciutto, poached eggs, hollandaise sauce, hash browns

FRENCH TOAST TOTS \$18
Bite sized french toast, cinnamon + sugar, candied walnuts, maple syrup, maple brown sugar butter, scrambled eggs

PANCAKE TACOS (2) \$18
Silver dollar pancakes, scrambled eggs, bacon, mixed cheese, hash browns \$19

SOUTHWEST QUESADILLA \$18
Eggs, bell peppers, onion, tomatoes, black beans, mixed cheese, flour tortilla, chipotle aioli, cilantro

STEAK + EGGS \$22
Marinated steak, scrambled eggs, hash browns

HUNGRY MAN BURRITO \$19
Scrambled eggs, bacon, sausage, prosciutto, cheese, flour tortilla, hash browns, side of hot honey ketchup

CHICKEN + WAFFLES \$19
Fried Boneless chicken, belgian waffles, hot honey, scrambled eggs

COCKTAILS

MAPLE BOURBON SOUR \$14
Maker's Mark, maple syrup, lemon juice, rosemary

CUCUMBER MINT MULE \$14
Ketel One Cucumber Mint vodka, ginger beer, mint

HUGO SPRITZ \$14
St. Germain liqueur, prosecco, soda, mint

BLUEBERRY MOJITO \$14
Bacardi rum, blueberry, mint, lime, soda

STRAWBERRY BASIL APEROL SPRITZ \$14
Strawberry club soda, basil, aperol, prosecco

FRENCH 75 \$14
Bombay Sapphire, lemon juice, simple syrup, prosecco

PEANUT BUTTER OLD FASHION \$15
Screwball Peanut Butter Whisky, Licor 43, chocolate bitters, on the rocks

HOUSE MADE SANGRIA Red or White \$14

JALAPEÑO MARGARITA \$14
Jalapeño tequila, lime juice, triple sec, sour mix, jalapeño + lime

BLUEBERRY LEMON DROP \$14
Blueberry vodka, triple sec, lemon juice, sugar rim

ORANGE CREAMSICLE \$14
Vanilla vodka, triple sec, orange juice

MOSCATO PUNCH \$14
Moscato, pineapple juice, ginger ale

PINEAPPLE BOURBON LEMONADE \$14
Maker's Mark, pineapple juice, lemon juice

GOLD RUSH \$15
Maker's Mark, honey simple syrup, lemon juice

LAVENDER GIMLET \$15
Lavender gin, St. Germain, lime juice

bottomless

SAT + SUN 12 TO 3 PM

MIMOSA Sparkling champagne, orange juice \$18	PEACH BELLINI Sparkling champagne, peach liqueur, orange juice \$19	BLOODY MARY Vodka, tomato juice, spices + flavorings \$23
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Bottomless options end at 3pm or 90 min

brunch drinks

MIMOSA Sparkling champagne, orange juice **\$11**

PEACH BELLINI Sparkling champagne, peach liqueur, orange juice **\$12**

BELLINI FLIGHT Peach, strawberry, mango, watermelon **\$20**

BLOODY MARY Vodka, tomato juice, spices + flavorings **\$13**

IRISH COFFEE Jameson, coffee, whipped cream **\$12**

DESSERT DRINKS

SALTED CARAMEL MARTINI Caramel vodka, Rumchata **\$15**

ESPRESSO MARTINI with or without cream **\$15**

RAINBOW COOKIE Disaronno, Fangelico, Chambord **\$14**

CARIBBEAN COFFEE Captain Morgan, Disaranno **\$15**

PISTACHIO MARTINI Pistachio liqueur, premium vodka, Bailey's **\$15**

mocktails

BLUEBERRY NOJITO Blueberry syrup, mint, soda **\$9**

STRAWBERRY BASIL SPRITZ Strawberry syrup, basil, soda **\$9**

MOCK MULE Ginger beer, lime juice **\$9**

SIN CITY SOBER Strawberry club soda, mint, lemon juice **\$9**

SHIRLEY GINGER Ginger beer, lime juice, grenadine **\$9**

wine

\$13 Glass | \$52 Bottle

RED

STORMY RANGE MERLOT Spain

RAYMOND R COLLECTION CABERNET California

FATTORIA DEL CERRO CHIANTI Italy

EL COTO RIOJA Spain

MAN FAMILY SHIRAZ South Africa

BARISTA PINOTAGE South Africa

JULIA JAMES PINOT NOIR California

BAROSSA VALLEY RED BLEND Australia

BRUNI SUPER TUSCAN Italy

OMBU MALBEC Argentina

TRES BUHIS TEMPRANILLO Spain

MILLEFIORI MONTEPULCIANO Italy

WHITE

RAPIDO PINOT GRIGIO Italy

STREV MOSCATO Italy

SYCAMORE LANE CHARDONNAY California

OFILLIO DA CONDESA ALBARINO Spain

GIESEN SAUVIGNON BLANC New Zealand

PURATO WHITE BLEND (organic) Italy

VAL DE LOIRE ROSÉ France

CARL GRAFF RIESLING Germany

CA FURLAN PROSECCO Italy

wine + beer flights

PICK ANY 4 WINES \$20

PICK ANY 4 BEERS \$18

MONDAY SPECIAL 50% OFF FLIGHTS

DRAFTS

GUINNESS
4.2% ABV, Ireland \$8.5

LAGUNITAS IPA
6.2% ABV, California \$9.5

BROOKLYN LAGER
5.2% ABV, Brooklyn, NY \$8.5

KROMBACHER PILSNER
4.8% ABV, Germany \$9

MODELO ESPECIAL
4.4% ABV, Mexico \$9

SIERRA NEVADA PALE ALE
5.6% ABV, California \$9

BLUE MOON
5.4% ABV, Colorado \$9.5