

FORESHOTS

TOASTED BAGUETTE^{(V)*}
rotating infused butter 7

CHEESE & CHARCUTERIE BOARD^(*)
assorted cheese and meats/pickled goods/mustard/
fruit/honey/peanuts/crackers/bread 25

GRILLED SAUSAGE TRIO^(GF)
elk/duck/venison/pickled onion/house made mustard 17

BACON WRAPPED TATER TOTS^(GF)
chili sauce/heirloom tomatoes 11

SAGANAKI^{(V)(GF)}
greek fried cheese/lemon juice/honey/
fig jam/rice flour 14

BRUSCHETTA^{(V)*}
marinated heirloom tomatoes/feta/balsamic/bread 16

GRILLED PEACH & BURRATA^{(V)*}
grilled peaches/burrata/elderflower/watermelon radish/
tarragon/sesame seeds/bread 16

VEGETABLE POTSTICKERS^{(V)(VG)}
ponzu/thai chili sauce 9

ASPARAGUS WITH HUMMUS^{(V)*}
grilled asparagus/curry flakes/hummus/bread 13

CALAMARI^(GF)
calamari/rice flour/cornmeal/red chili pepper/garlic/
green onion/sundried tomato aioli 14

SHE CRAB DIP^(*)
crab/roe/sherry/cream cheese/parmesan/bread 15

BONE MARROW^(*)
chimichurri/parmesan cheese/bread 17

WATERMELON & CUCUMBER^{(VG)(GF)}
watermelon/cucumber/sweet chili sauce/
sesame seed/dill 10

PROSCIUTTO SALAD^(GF)
frisee/asparagus/sauté shallot/prosciutto/marinated
heirloom tomatoes/lemon vinaigrette 16

MIDDLE CUT

CRAB CAKE^(GF)
crab/shrimp filler/panko/sundried aioli/shaved brussels 17

BISON MEATLOAF
port ketchup/demi/garlic smash fingerling 14

DUCK TACOS^(GF)
pickled onion/chili ketchup/siracha aioli 14

CAST IRON FILET^(GF)
bourbon sauce/garlic smash fingerlings 18

GRILLED SHRIMP^(GF)
parsley/garlic/red chili/olive oil/lemon/cucumber salad 13

PESTO PASTA^(GF)
pesto/olive oil/parmesan/lemon/chicken stock 16
add chicken 3

MUSSELS^(*)
mussels/garlic lemon beurre blanc/bread 14

LAMB^(GF)
lamb chop/cilantro yogurt dip/shaved brussels 18

SCALLOPS^(GF)
pea puree/garlic lemon beurre blanc 18

MISO COD^(GF)
white miso/black cod/cucumbers/watermelon radish 20

TUNA TATAKI^(GF)
tuna/mango salsa/chipotle aioli/mini tostadas 16

SEARED TUNA^(GF)
seaweed salad/siracha aioli/ponzu 17

FEINTS \$8 each

crispy smashed fingerling potatoes w/parmesan garlic sauce^{(V)(GF)}
shaved lemon and parmesan brussels sprouts^{(V)(GF)}
pickled watermelon radish^{(V)(GF)}
strawberry jam with french baguette^{(V)*}
heirloom tomatoes^{(V)(GF)} asparagus^{(V)(GF)}

*gluten free available (V)vegetarian (CU)consuming raw or undercooked meats, poultry, seafood,
(GF)gluten free (VG)vegan shellfish, or eggs may increase your risk for foodborne illness

Parties of 8 or more will have a 20% gratuity added to the check



COCKTAILS



\$12 each

MANHATTAN

rittenhouse rye/sweet vermouth/bitters blend

CLASSIC OLD FASHIONED

reverend spirits bourbon/housemade brown sugar
syrup/bitters blend/cherry & orange peel
...or try it smoked for +\$2

LONDON FOG

reverend spirits gin/lemon/earl grey simple/
vanilla/egg white

STRAWBERRY PISCO SOUR

pisco/lime/strawberry rose simple/egg white

STRAWBERRY GIN SMASH

reverend spirits gin/strawberry/cucumber/
basil/simple/soda

TART ROSE

reverend spirits gin/lemon/rosewater/simple/soda

LAVENDER 75

reverend spirits gin/lemon/lavender/prosecco

OLD CUBAN

bacardi rum/mint/simple/lime/bitters/prosecco

GOLD RUSH

reverend spirits bourbon/lemon/limoncello/simple

GUAVA BLOSSOM

bacardi rum/coconut cream/lemon/guava syrup/
pineapple/orange blossom water

PRAIRIE HEAT

del maguey mezcal/blood orange/lime/simple/cherry
juice/orange bitters/chili powder rim

MIDNIGHT BREEZE

absolut grapefruit vodka/cucumber/lime/
apple juice/ginger ale

SUMMER MULE

reverend spirits vodka/peach nectar/
lime/ginger beer

REVEREND'S BREW

reverend spirits bourbon/sweet vermouth/simple/
cointreau/bitters/ cherry juice/soda

SOUTHERN PEACH

reverend spirits bourbon/simple/lemon/pureed peach

TROPICAL FIRE MARGARITA

el jimador tequila/pineapple/lime/
cointreau/simple/jalapeno

TOWER OF PISA

el jimador tequila/campari/grapefruit/
lime/simple/soda

General Managers Christy Lohoski-Taylor and Samantha Frye
Executive Chef Matt Hurst