

Wine

Sparkling

Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14 / 56
Champagne Brut/ Delamotte Blanc des Blancs/France/NV	30 / 150
Prosecco Brut Rose/ Torresella /Veneto, Italy/NV	12 / 60

Rosé

Rosé/ Côté Mas /'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 60 (1L)
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White

Viognier/ Triennes /'Sainte Fleur'/France/2022	16 / 60
Arneis/ Angelo Negro Unfiltered/Italy/2018 ↓	14 / 56
Gruner Veltliner/ Sonnhof Social Club /Landwein NV	13 / 78 (1L)
Chardonnay/ Calera /Central Coast,CA/2022	16 / 64
Sauvignon Blanc/ Duckhorn /North Coast,California/2023	16 / 64
Alvarinho/ Anselmo Mendes /Portugal/2023 ↓	15 / 60
Riesling/ Pierre Sparr /Alsace,France/2022	15 / 60

Red

Pinot Noir/ Maison Noir /'OPP'/Willamette Valley/2022	16 / 62
Cabernet Sauvignon/ Postmark /Napa/2022	17 / 68
Nebbiolo/ Famiglia Rivetti /Langhe,Piedmont/Italy/2022 ↓	15 / 60
Grenache & Syrah/ Perrin Vinsobres 'Les Cornuds' /France/2020	16 / 64
Mencia/ Castro Ventosa /Bierzo, Spain/2020 ↓	15 / 60
Sangiovese Blend/ Borgonero /Tuscany,Italy/2021 ↓	16 / 64

Beer/Cider

Lager/Gnarly Barley/ Catahoula Common /Hammond, LA	7
Caribbean Lager/ Banks /Barbados	7
Blonde Ale/Southern Prohibition/ Suzy B /Hattiesburg,MS	7
Hazy IPA/ Gnarley Barley /Jucifer/Hmmmond, LA	7
Cider/ Bardos /Sonoma, CA	7
Non-Alcoholic IPA/ Athletic Brewing /'Run Wild'/San Diego, CA	6

↓ - Organic or Biodynamic

Cocktails

Who's Your Toddy? (Hot)

Cognac/Bourbon/Sorrel/Lemon/Mint	15
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First Frost

Bombay Sapphire Gin/Mezcal Mint/Lemon/Eucalyptus	16
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The Hook, Line, and Sinker

Pinhook Bourbon/Cognac/East Indian Sherry/Hazelnut/Nocino/Coconut	17
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Love Potion #4

Novo Fogo Passionfruit Cachaca/Fino Sherry/Orange/Cinnamon/Coconut Water/El Guapo Love Potion Bitters	16
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Shore Side

Ford's Gin/Sherry/Aquavit/Celery Bitters/Pickled Onion	15
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Ease on Down Di Road

Appleton Estate Rum/Saffron/Turmeric/Coconut/Golden Falernum/Lemon	14
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Foreign Exchange

Rye & Sons Whiskey/Aperol/Amaro Nonino/Cacao/Coconut Oil/Lemon/Lime	16
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First Class (Frozen)

Arette Tequila/Guava/Banana/Rose/Cointreau/Lime	16
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Staycation (Frozen)

Mt Gay Rum/Pineapple/Tamarind/Lime/Vanilla	14
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Spirit Free

Sorrel Tea

House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime <i>*make it boozy with Bounty Rum* +8</i>	8
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Garden Party

Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda <i>*make it boozy try the Cool Like That</i>	10
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Rockhouse Cliff

BARE Zero Proof 'Tequila'/Rosemary/Sage/Lime/Pineapple/Jerk Salt <i>*make it boozy with Mijenta Reposado* +12</i>	10
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Small Bites

- 6 Jalapeño & Scallion Hushpuppies/Cilantro Crema
- 6 Blackened Pig Ears/Smoked Aioli
- 7 Buttermilk Biscuits/Honey Butter/Bacon Butter
(2 per order)

First

- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette (v*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 21 Crab Fingers/Chili Aioli/Soft Herbs (gf)

(n) Contains Nuts (gf) Gluten Free (v) Vegan (v*) Vegan upon Request

Consuming raw or undercooked food may increase the risk of foodborne illness.
We are unable to provide individual checks for parties of 8 or more.
20% Gratuity will be added to large parties.

Please note, a 4% kitchen appreciation charge
will be included on all checks.

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 24 Ital Stew/Okra/Collards/Chive Roti (v)
- 36 Scialatielli/Clams & Shrimp/Butternut Squash/Brussel Sprouts
- 34 Striped Bass/Delicata & Butternut Squash/Pepita Vinaigrette (gf)
- 38 Ricotta Gnocchi/Beef Bolognese/Truffle Butter

"Just Feed Me"

\$75 per Guest
Full Table
Participation Required

*\$10 upcharge per guest for
Curried Goat*

Dessert

- 11 Chocolate Cake/Ganache/Passionfruit Curd
- 11 Mango Crème Brûlée/Coconut/Berries
- 10 Banana Zeppole/Rum Caramel
- 6 Daily selection of Ice Cream or Sorbet