

## light-hearted

### SNAPPY CASUAL

\$9



nydc "perry's tot" navy strength gin, kaffir lime - clove - vanilla cordial, dehydrated lime



\$13

### TAMMI'S GRAPEVINE

bsc "fumus pumila" smoked apple brandy, mulled wine reduction, tamarind shrub, lemon, hot water, lemon oil (\$1 of each cocktail sold will go to Art with a Heart.)



### EVERYTHING NICE

\$14

bluecoat barrel finished gin, le verger calvados liqueur, st. elizabeth's allspice dram, lemon, demerara, cream, egg white, soda, grated spice

\$12

### WHAT WE DO IN THE SHADOWS

el buho mezcal, trakal patagonian eau-de-vie, hoodoo, beet, ginger, orange, lemon, dehydrated orange



# DUTCH COURAGE



### HANDSOME DEVIL

\$12

barr hill gin, combier kümmel, amontillado sherry, spiced fig, lemon, vanilla tincture, brandied fig

\$13

### SPICE TRADE



two james johnny smoking gun whiskey, st. george pear brandy, sweet potato, lemon, egg white, garam masala tincture, lemon oil



### AN AUTUMN TALE

\$10

far north "solveig" gin, averell dansom plum liqueur, becherovka, lemon, rosemary-maple, absinthe

\$11

### BLACK MAGIC

etsu gin, benedictine, blackberry preserve cordial, lemon, dehydrated lemon, rosemary



SCAN HERE  
for a complete list  
of our offerings.



Dine or drink with us and receive 10% off at our Bottle Shoppe.



\$12

### WARM MEMORIES OF OLD

j. rieger & co. kansas city whiskey, anise infused white port, braulio amaro, honey, chai tea, dehydrated orange, cinnamon

## experienced

### THE ROYALE

\$13



boomsma oude genever, svol danish akvavit, kina l'aero d'or, meyer lemon tincture, lemon oil

\$12

### HONEY SMACK

far north alander nordic spiced rum, plantation o.f.t.d. rum, coconut honey, cinnamon tincture



### HAYMAKER

\$14

liberator aged old tom gin, orleans apple cider & red currant bitter, drambuie, black pepper tincture, ardbeg 10 yr. scotch



### CRANBERRY BERET

\$13

lockhouse barreled gin, c. comoz chambery vermouth, meletti amaro, koval cranberry gin liqueur, orange oil, burnt sage

## spirit free

### N.A.GRONI

\$9



giffard n.a. aperitif, botanical "gin" syrup, tortuga jasmine kombucha, fee bros. orange bitters, orange oil

### FUNCTIONAL BOTANICAL CO.

CANNED GINSENG KOLA \$8



\$6

### CASTING SHADOWS

ginger, beet, orange, lemon, saline, egg white, singha soda

## BOTTLES & CANS

Peabody Heights Old Oriole Park 16 oz.	\$4
Stillwater "Insetto" Italian Plum Sour	\$7
Manor Hill Pilsner	\$5 <sup>50</sup>
Monument City "Folk Fest" Märzen	\$6
Hysteria "Tipping Point" Pale Wheat Ale	\$6
Denizen's "Big Norm" Red Ale	\$6
Peabody Heights "Astrodon" Hazy IPA	\$6
EVO "Blurred Vines" IPA 16oz.	\$9
Rogue "Hazelnut" Brown Ale	\$6
Graft Farm Flor Cider	\$7
Charm City Basil-Lemongrass Mead	\$7

## WINE

Valdo Brut Sparkling, Italy NV	\$7 / \$25
Domaine Bousquet Brut Rosé Mendoza, Argentina, NV	\$8 / \$28
La Vinyeta Granacha Blanc, Empordà, Spain '17	\$9 / \$32
Bellevue Tourain Sauvignon Blanc, Loire, France '19	\$9 / \$32
Essay Viognier / Roussane Blend, South Africa '18	\$8 / \$28
Lago Vinho Verde Rosé, Amarante, Portugal '19	\$7 <sup>50</sup> / \$26
Legado del Moncayo Garnacha Campo de Borja, Spain '17	\$9 / \$32
Menhir Salento Negroamaro, Puglia, Italy '18	\$8 / \$28
Ostatu Rioja Crianza, Rioja, Spain '16	\$13 / \$48

## THINGS TO EAT

### snacks

Japanese Peanuts (v+) fried peanuts straight out of mexico	\$4
Giant Corn Nuts (gf/v+) masala seasoning	\$4
Spiced Caramel Corn cumin, fennel, coriander	\$4
Fermented Onion Dip served with route 11 s+p chips	\$8

### ocean

tinned seafood with warm baguette	
Nuri spiced mackerel	\$14
Lulas squid stuffed with rice, onion, garlic in mediterranean sauce	\$17
Tenorio tuna with capers	\$18
Minerva tuna belly in olive oil	\$25

### farm

cured meat with warm baguette and accoutrement	
Sweet Coppa beretta	\$8
Prosciutto 18-month aged, san daniela	\$9

### cheese

with warm baguette and accoutrement	
Grayson raw cow's milk galax, virginia	\$11
Humboldt Fog soft goat's milk humboldt, california	\$12
Tomme semi soft cow's milk thomasville, georgia	\$13
Blue Jay cow's milk blue cheese with juniper berry deer creek, maryland	\$10

### small plates

Peanut Kale Stew (v+) karma farms squash, kale, miso-peanut butter	\$10
Nick's Autumn Salad (v+) marinated karma farms kale, delicata squash, fermented collards, pepitas, nick's vinaigrette	\$13
Baby Baked Potatoes (v) karma farms fingerling potatoes, garlic whipped cream, chives, hot sauce	\$9
Famer's Salad (v) karma farms winterbor kale, hakurei turnips, mokum carrots, pickled beets, aji dulce, blue jay vinaigrette	\$14

### sandwiches

served with buttermilk slaw	
Beef Dip roasted liberty delight beef, quindilla pepper, parsley, broth dip	\$16
Shrimp Salad braised strawberry remoulade, gem lettuce, diced onion	\$17

### large plates

Chicken & Potato Curry (gf) liberty delight chicken, coconut, mint, carolina gold rice	\$22
Gnocchi Ropa Vieja pulled lamb shank, banana pepper mash, smoked aji dulce, seasoned yogurt	\$25

### dessert

Ice Cream Sandwich melissa's chocolate chip cookies, taharka bros olive oil ice cream	\$8
Boozy Float fernet branca, taharka bros olive oil ice cream, mexi-coke	\$12

