

**SHAREABLES****Bread & Butter \$4 VG**

Twisted Tree sourdough, molasses butter

**Tartare Toast \$16**

sourdough, beef tartare, egg yolk sauce, asparagus and olive gremolata, honeybee goat cheese

**Charcuterie Board \$24 (FOR 2-3) \$28 (FOR 3-4)**

selection of two meats, selection of three cheeses, house-made accoutrements, crostini, house seasonal jam, spicy mustard

**SMALL BITES****Asparagus Soup \$7 VG**

asparagus gremolata, honeybee goat cheese, dill



+\$9.00 sparkling white

LAMBERT DE SEYSSEL 'Petit Royal' (NV) Savoie: FR

**Potato Latkes \$15**

short rib, taleggio cheese sauce, pickled onion, hatch chili xo, fried onion



+\$9.50 barbera

GUIDO PORRO 'Vigna Santa Caterina' Barbera d'Alba (2021)

Piedmont: IT

**Melon Salad \$10 VG/GF**

saffron tea and melon salad, Georgia peach sugar, smoked salt, ricotta, tuille



+\$9.00 provençal blend rosé

RAILSBACK FRÈRES 'Les Rascasses' (2021) Santa Ynez Valley: CA

**Garden Greens Salad \$10 VG/GF**

greens, shaved vegetables, green gooseberry vinaigrette, pistachio dukkah, lime spice



+\$8.50 sauvignon blanc

LABERINTO 'Cenizas' (2022) Maule Valley: CL

**PASTAS****Orecchiette \$17**

French onion, Raclette, yogurt, shallot, chive



+\$8.50 grenache blend

FAMILLE BRUNIER 'Le Pigeoulet' Rouge (2020) Vaucluse: FR

**Goat Cheese "Cacio e Pepe" \$16 VG**

Della Terra bucatini, aromatic pepper blend, honeybee goat cheese, egg yolk sauce



+\$9.50 lambrusco

CLETO CHIARLI 'Vecchia Modena Premium' (NV)

Emilia-Romagna: IT

**ENTREES****Chicken Roulade \$24**

truffle verjus risotto, bacon jam, fried mushrooms, spruce tip demi



+\$10.50 white blend

ERMITAGE DU PIC SAINT LOUP 'Sainte Agnes' (2020)

Languedoc-Roussillon: FR

**Steak Frites \$32**

7oz seared hanging tenderloin, mushroom compound butter, sauce bordelaise, frites



+\$7.00 merlot blend

CHATEAU MARJOSSE (2018) Bordeaux: FR

**Filet \$48**

potato pancakes, roasted asparagus, sauce bordelaise



+\$7.50 cabernet sauvignon

J. BOUCHON 'BLOCK SERIES' (2018)

Maule Valley: CL

**Scallops \$46 GF**

Three U-10 seared scallops, pepita romesco, roasted beets, orange relish, pistachio dukkah



+\$8.00 sparkling cabernet franc

DOMAINE DE LA CHANTELEUSERIE (NV) 'Fines Bulles' Loire: FR

**Cheeseburger \$16**30<sup>th</sup> Street bun, 6oz house grind, Bradford sauce, American cheese, onion, lettuce, fries

+\$7.50 gamay

DOMAINE DUPEUBLE Beaujolais Rouge (2021) Beaujolais: FR

**DESSERTS****Mille-Feuille \$12 VG**

yuzu diplomat cream, orange gel, fennel ice cream, orange meringue

**Melon Curd Tartlet \$10 VG**

blackberries soaked in spruce tip vin, buttermilk ice cream, cured egg yolk, orange meringue

*Delight in the details!*

Indulge in an expertly selected, optional 3 oz. wine pairing with each course for an elevated dining experience.

GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION | VG: VEGETARIAN | VEG: VEGAN | VEGO: VEGAN OPTION | DF: DAIRY FREE

Please alert your server of any food intolerances or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Items marked GF (Gluten-Free) are made with no gluten-containing ingredients, but are prepared in a kitchen in which cross-contact may occur.



## BOTTLES & CANS featuring locally brewed & crafted beers from all over Oklahoma

— "God has a brown voice, as soft and full as beer." - Anne Sexton

Stonecloud Classique (5.2% ABV) 12oz. ....	\$6
Based on the classic Bohemian pilsner styles you might find in the Czech Republic	
Lively Beerworks Amber Lager (5.0% ABV) 12oz. ....	\$6
Subtle malt sweetness up front and a crisp finish at the end, creating a beer full of flavor and easy to drink	
Skydance Fancy Dance Hazy IPA (6.8% ABV) 12oz. ....	\$7
Heavily dry hopped hazy IPA showcases Citra, Mosaic and Bru-1 hops bringing a huge punch of citrus and tropical fruit flavors	
Prairie Artisan Ales Rotator 12oz. ....	MKT
Heirloom Rustic Ales Rotator 12oz. ....	MKT

## SPECIALTY COCKTAILS

— "Here's to alcohol, the rose colored glasses of life." - F. Scott Fitzgerald

HOUSE FAVORITE ✦ Gin & Jam .....	\$12
Garden Club gin, lemon, Quincy Bake Shop seasonal jam	
Hello Lemoncello .....	\$12
Luxardo lemoncello, lemon, spruce tip syrup, prosecco, soda	
Watermelon Spritz .....	\$10
sparkling wine, Aperol, ginger, watermelon	
Sangria .....	\$12
Rioja, dry vermouth, citrus, Combier orange liqueur	
Cosmo Nouveau .....	\$9
Garden Club spiced citrus vodka, falernum, cranberry	
Dress to Empress .....	\$13
Empress 1908 gin, crème de violette, Combier orange liqueur, lime	
Mezcal Paloma Sour .....	\$11
Banhez Ensemble mezcal, agave, grapefruit, lime, egg white	
Caipirinha Tropical .....	\$11
cachaça, lime, simple, pineapple, guava	
Blackberry Smash .....	\$14
Old Forester overproof bourbon, blackberry, black tea, lemon	
Ink Well .....	\$12
Same Old Moses PX sherry cask bourbon, Amaro Montenegro, fernet	
Seasonal Specialty .....	MKT
Ask us about seasonal specials!	