

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 SEYSEL '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

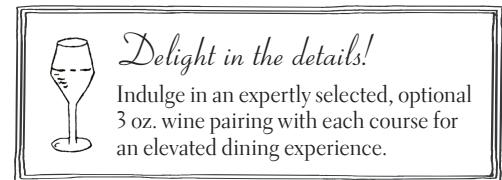
Cheeseburger \$16
30th Street bun, 6oz house grind, Bradford sauce, American cheese, onion, lettuce, fries

+ \$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



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!