

**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 & Parmesan Soup \$7 VG**

asparagus gremolata, 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

**Shaved Fennel Salad \$11 GF**

frisée, shaved fennel, shaved Serrano ham, spruce tip vin, preserved citrus



+\$7.00 off-dry riesling blend

TEUTONIC WINE COMPANY 'Jazz Odyssey' (2021)

Willamette Valley: OR

**PASTAS****Gnocchi \$18 VG**

whey, tomato and saffron nage, tarragon ricotta, confit tomato, olive and asparagus gremolata



+\$8.50 sauvignon blanc

LABERINTO 'Cenizas' (2022) Maule Valley: CL

**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



+\$8.50 grenache blend

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

**Filet \$48**

potato pancakes, roasted asparagus, sauce bordelaise



+\$7.00 merlot blend

CHATEAU MARJOSSE (2018) Bordeaux: FR

**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.

**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

<b>HOUSE FAVORITE</b> ✦ Gin & Jam .....	\$12
Garden Club gin, lemon, Quincy Bake Shop seasonal jam	
Spruce Tip Spritz .....	\$11
prosecco, spruce tip, angostura, rosemary	
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	
Brandy Alexander .....	\$13
Empress 1908 gin, crème de violette, Combier orange liqueur, lime	
Mezcal Paloma Sour .....	\$11
Banhez Ensemble mezcal, agave, grapefruit, lime, egg white	
Jamaican Smile .....	\$11
Maggie's Farm 50/50 dark rum, banana shrub, coconut milk, pineapple juice, amaretto	
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!	