



CUSTOMSHOP

Hamachi parmesan leche de tigre, red onion, crispy corn*	\$18
Wagyu Beef Carpaccio sofrito, potato, preserved chile aioli*	\$18
Hokkaido Scallop blood orange, fennel, celery*	\$21
Local Lettuce cava vinaigrette, strawberry, daikon, gremolata, manchego	\$15
Beets romesco, feta, pistachio	\$15
Asparagus green goddess, benne, endive	\$17
Arroz con Frijoles sea island red pea, carolina gold rice middlin, chicharron	\$12
Empanadas mojo duck, aji amarillo, queso fresco, espelette	\$16
Cavatelli fennel sausage, huancaína, kale	\$28
Agnolotti blue crab, green curry, parsnip, ricotta salata	\$28
Canestri lamb ragu, chestnut, sofrito, gremolata	\$28
Pork Chop chestnut mushroom, cipollini, mojo demi*	\$40
Tiger Prawns tamal en cazuela, piquillo brodo, chorizo	\$32
Striped Bass green garlic, middle neck clam, rutabaga, leek	\$45
Ribeye sunchoke puree, ramp salsa verde*	\$60

Stone Seafood | Boy & Girl Farm | Seven Sisters Farm | Urban Gourmet Farm
Barbee Farms | Deep Roots Farm CPS | Adrina Farm

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

HOUSE COCKTAILS

Rockett Fuel | 15

Clarified gin-based cocktail, inspired by english socialite Mary Rockett's citrus punch circa 1711.

Vodka Pays The Bills | 15

Tito's, cucumber, peppermint & elderflower form a crisp little gimlet play.

Garden Party | 15

Blanco tequila and a touch of mezcal, green & yellow pepper syrup make a vegetal margarita.

S&P 500 | 15

Blended scotch, port syrup & a blend of amari come together to form a collins that is reminiscent of an old school cherry cola.

El Tigre Blanco | 16

Japanese gin, grapefruit & rosemary infused Suze for a springy white negroni.

Security & Bond | 18

Old fashioned with our Old Forester Barrel Pick 'Broad Shoulders'

Silly Rabbit | 15*

House blend of rums, strawberries & almond milk. Save it towards the end of your meal for an adult twist on Nesquik's strawberry milk.

Secretly Stern | 16

Our take on the infamous espresso martini.

WHITE & ROSÉ

Garofoli 'Komaros' Rosato | 14 | 49

2025 (Marche) Montepulciano

Brunn '1L' | 14 | 49

2024 (Niederösterreich) Grüner Veltliner

Fontanavecchia | 14 | 49

2024 (Campania) Falanghina

Vincent Roussely 'Orange' | 15 | 55

2024 (Touraine) Sauvignon Blanc, Menu Pineau, Chenin

Husch Vineyards | 16 | 58

2023 (Anderson Valley) Chardonnay

Herman Moser 'Gebling' | 16 | 58

2024 (Rohrendorf) Riesling

Paco & Lola | 16 | 58

2024 (Rías Baixas) Albariño

Dominio Do Bibei 'Lalume' | 18 | 64

2022 (Ribeiro) Treixadura

Maison De la Denante Saint-Véran | 19 | 70

2024 (Burgundy) Chardonnay

Domaine Girault | 22 | 80

2024 (Sancerre) Sauvignon Blanc

SPARKLING

Luca Paretti 'Brut' | 14 | 49

NV (Prosecco) Glera

Arnaud Lambert | 17 | 60

NV (Crémant De Loire) Chenin Blanc, Chardonnay

Bagueri Brut Rose | 21 | 80

NV (Brda, Slovenia) Pinot Noir

RED

Domini Veneti Appassimento | 14 | 49

2023 (Veneto) Corvina, Rondinella

Duris Reserva | 14 | 49

2021 (Douro) Touriga Nacional, Touriga Franca, Tinta Roiz

Château Laubarit | 14 | 49

2023 (Bordeaux) Merlot, Cabernet Sauvignon, Cab Franc

Hermanos Hernáiz 'El Pedal' | 15 | 55

2023 (Rioja) Tempranillo

Luno | 16 | 58

2020 (Montsant) Grenache, Syrah, Carignan

Tolaini 'Al Paso' | 16 | 58

2022 (Toscana) Sangiovese, Merlot, Cabernet Sauvignon

Convivial | 17 | 60

2024 (Willamette) Gamay

Poggio Scalette | 17 | 60

2022 (Chianti) Sangiovese

Grocheau Cellars 'Commuter Cuvée' | 18 | 64

2023 (Willamette) Pinot Noir

Architect | 20 | 76

2023 (Alexander Valley) Cabernet Sauvignon

BEER

Resident Culture 'Island Time' | 9

(Charlotte) Mexican Style Lager 4.5% (16 oz can)

Triple C 'CCC' | 9

(Charlotte) West Coast IPA 6.2% (16 oz can)

Estrella 'Damm' | 7

(Barcelona) Lager 5.4% (12 oz bottle)

Petty Thieves 'Basking In The Glow' | 10

(Charlotte) Hazy IPA 7.0% (16 oz can)