

HOLIDAY COCKTAILS

RYE & REVERIE

Michter's Rye Whiskey, Green Chartreuse,
Luxardo Maraschino, Lemon

15

GOLDEN PEAR

Absolut Pears Vodka, Apple Cider, Pear Nectar, Lemon,
Cinnamon Simple Syrup

15

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI

Hot Lime-Pickle Aioli, Crispy Garlic, Cilantro

15

CHILLED MARKET OYSTERS*

Cider Mignonette, House Hot Sauce, Lemon

MP

MARGHERITA PIZZA

Plum Tomatoes, Buffalo Mozzarella, Garden Basil,
Extra Virgin Olive Oil

12

BABY GEM CAESAR*

Focaccia & Hazelnut Crumble, Parmigiano-Reggiano,
Soft-Boiled Egg

12

SHRIMP COCKTAIL

Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli

18

FAIRWAY GREENS

Baby Greens, Plum Tomatoes, Cucumber, Belgian Endive,
Garden Herbs, Citrus Vinaigrette

11

THANKSGIVING DINNER

POTATO & LEEK SOUP 12

Lump Crab Meat, Smoked Bacon, Gruyère Cheese

OVEN-ROASTED ALL-NATURAL TURKEY 52

Sage Sausage Stuffing, Red Potato Mash, Holiday-Spiced Candied Yams, House Crispy Brussels Sprouts, Cranberry Orange Relish, Giblet Gravy
Includes a complimentary piece of Pumpkin Pie

LARGE PLATES

PAN-ROASTED FLORIDA GROUPER

Rock Shrimp, Roasted Corn, Tomato & Bacon Relish,
Saffron & Tomato Butter Sauce

39

NEW YORK STEAK FRITES*

Malt Vinegar Fries, Chimichurri, Roasted Garlic Aioli

46

SIDES

FRENCH FRIES

House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives

7

CRISPY BRUSSELS

Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper,
Alabama White BBQ Aioli

8

HOLIDAY-SPICED CANDIED YAMS

8

RED POTATO MASHED POTATOES

8

SAGE SAUSAGE STUFFING

8

Menu Presented by Chef Jason Van Bomel

20% service charge will be applied to all parties of 8 or more. We kindly remind you that our restaurant is cashless.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.