

SMALL BITES**Grilled Halloumi**

halloumi cheese/ tomato sauce/ pita bread

14

Roasted Oysters

Pernod/ garlic/ lemon/ chili/ Parmesan-Reggiano

16

Butternut Squash Soup

7

SEAFOOD**served w/ local farmers setup***Pan Seared Grouper (6oz)**

shrimp & lobster thermidor sauce

36

MEAT**served w/ local farmers setup***Filet (8oz)**

shrimp & lobster thermidor sauce

45

New York Strip (14-16oz)

shrimp & lobster thermidor sauce

40

Country Style Pork Chop (16oz)

garlic butter

32

LOCAL FARMERS SETUP

butternut squash purée/ roasted okra/

sweet potatoes/ piquillo peppers

FRENCH LICK SPIRITS FLIGHT 35

Mattie Gladden Bourbon

Solomon Scott Rye

The William Dalton Wheated Bourbon Bottled-in-Bond

The Morning Glory Kasha Bourbon Bottled-in-Bond

VIAJE DEL VINO DE ESPAÑA 21

Tarima Mediterráneo Moscatel Alejandría/Merseguera 2019

Alto Moncayo Veraton Garnacha, Campo de Borja 2015

Parajes del Valle Monastrell, Jumilla 2018

RED WINE PAIRING FEATURE 35

2015 Jonata Todos Red Blend

**sister winery of Screaming Eagle*

Ballard Canyon

Santa Ynez Valley, California

blackberry, black cherry, mesquite, truffle, spice

Pairs with

Charcuterie Board

Osso Buco Pork Shank

Lasagna

BBQ Chicken Pizza

DESSERTS 10**Pecan Cobbler**

ice cream/ caramel sauce

Seasonal Ice Box Pie

whipped cream/ crème brûlée sauce

Apple Cinnamon Bread Pudding

ice cream/ caramel sauce

Apple Pie

bourbon caramel sauce/ vanilla ice cream/

rustic french crust

Chocolate Silk Pie

graham cracker crust/ whipped cream/

chocolate shavings

Tiramisu

whipped cream/ chocolate shavings