Libations

Cocktails

GROUNDKEEPER'S TONIC 19
belvedere organics lemon + basil,
basil honey syrup, lemon,
chandon garden spritz

GARDEN REFRESHER 19
tito's vodka, cucumber, mint, lime,
fever-tree cucumber tonic

DON'T FORGET TO WATER 19
hendricks gin infused with watermelon,
campari, lemon

SUNSETS OF SEVILLE 19
tanqueray sevilla, housemade seville orange
cordial, sour orange juice, club soda

CANTALOUPE COOLER NO. 2 19
hornitos tequila, lillet blanc, lemon,
agave, cantaloupe

SUMMER SMASH 19
captain morgan rum, port, ginger,
seasonal berries, lime, fever-tree ginger beer

BOTANICAL SANGRIA 19
ketel one botanical grapefruit + rose,
pamplemousse liqueur, lillet blanc, triple sec
choose: white, rosé, red or chandon garden spritz

WHISKEY FLIGHT 28
sagamore rye, maker's mark private select,
baker's barrel select

Free Spirited

PARTLY CLOUDY 13
seedlip grove 42, lime,
w'nder blackberry basil cbd selzter

LIGHT + STORMY 13
seedlip spice 94, fever-tree ginger beer, lime

Draft Beer

BLUE MOON 9
SUN KISSED CITRA IPA 9

Beer Bottles + Cans

MOUNT OLIVE PILSNER 9
SAM ADAMS SEASONAL 9
GHOST HAWK LAGER 12
MONTAUK BELGIAN WHITE ALE 9
HOPNOTIC IPA 9
DOGFISH 90 MINUTE IPA 10

WINE

Sparkling

WHITE 14 — 52
bbq, brut, portugal

ROSÉ 14 — 52
bbq, brut, portugal

RED 14 — 52
bbq, brut, portugal

White

BLEND 11 — 40
broadbent, vinho verde, portugal

SAUVIGNON BLANC 12 — 44
frenzy, marlborough, new zealand

CHARDONNAY 12 — 44
kumeu village, new zealand

Rosé

BLEND 12 — 44
peyrassol, la croix Rosé, mediterranée, france

Red

PINOT NOIR 12 — 44
mas la chevaliere, languedoc-roussillon, france

SANGIOVESE-CABERNET SAUVIGNON BLEND 14 — 52
volpaia, citto, tuscany, italy

CABERNET SAUVIGNON 17 — 64
routestock, napa, california

eat local

Spreads + Salads

SALAD FROM THE GARDEN [gf v] 17
radish, carrot, celery, nasturtium,
champagne vinaigrette

FAVA BEAN HUMMUS [gf v n] 16
spring peas, tahini, naan bread

TOMATO SALAD [v] 19
buffalo mozzarella, smoked salt, marigold

ROASTED CAMEMBERT [v] 16
thyme-infused honey, pickled pearl onion,
grilled bread

Small Plates

WATERMELON GAZPACHO 15
cucumber, garden herb

HEARTH ROASTED VEGETABLES [gf v] 16
smoked labneh, marigold vinaigrette

EMBER ROASTED OYSTERS [s] 23
pickled spring onion, brown butter breadcrumb

CHARGRILLED KING PRAWN [s] 26
seaweed butter, haricot vert + herb salad

Large Plates

GRILLED SWORDFISH 32
roasted potatoes, leeks, sauce romesco

FIRE ROASTED SEAFOOD [s] 43
char grilled ½ lobster, ½ dozen mussels,
½ dozen clams, corn, potato, garlic butter

WHOLE HEARTH ROASTED BLACK BASS 36
garden sauce vierge, smoked olive oil

LAMB PORTERHOUSE 56
farro verde, warm garden beans, ricotta

BONE-IN 540Z RIB STEAK [gf] 125
cooked over embers, salad lettuces,
cippolini onion, potato

Smoked Meat 30

choice of meat, house pickles, slaw, corn bread

BEEF BRISKET

PORK RIBS

PULLED PORK

JERK CHICKEN

Sides 12 [v]

GARDEN PICKLES

GRILLED CORN ELOTE
chorizo aioli, cotija

CORN BREAD + HONEY BUTTER

Dessert

PEACHES + CREAM 13
smoked cream, toasted coconut,
french vanilla ice cream

MIXED BERRY CRISP 13
oat streusel, elderflower ice cream

CHOCOLATE S'MORES 15
toasted tableside

Whole Animal Experience *MARKET PRICE

ROTISSERIE OF THE DAY
[WHILE IT LASTS]

CHEFS GARDEN

A GARDEN IS A GIFT, PLEASE ENJOY ITS BEAUTY AND BOUNTY.

Vegetarian — [v] Gluten Free — [gf] Contains Shellfish — [s] Contains Nuts or Seeds — [n]