

TRANSIENT TASTES

The Alchemist's Selections

LIBATIONS

CHRYSLIS MIST

condesa clasica gin, pisco, plum cordial,
lapsang souchong tea, cynar, bitters 17

REVERB

copper fox rye, roasted chesnut syrup,
cacao-nib infused absinthe, bitters 17

GHOST BEFORE BREAKFAST

adzuki red bean-infused vodka, drambuie,
strega, coconut milk, boba pearls 15

STREET ANGEL

haku vodka, peppercorn arugula infused
vermouth, pickled red onion brine 16

MODERN REBEL

calpico concentrate, sake, plum cordial,
lemon juice, soda water 14

PEARLESCENT

vodka, bosc pear juice, amaretto, nutmeg,
crystalized dehydrated pear 14

LADIES OF THE MOB

rye, brandy, cathead hoodoo chicory,
pear cordial, edible gold 14

MAN OF THE SOUTH

tarnished truth high rye, benedictine, vanilla
bean syrup, tobacco bitters, luxardo cherry 17

SIREN OF THE TROPICS

tequila blanco, passionfruit, lime, pineapple,
plum, black sesame honey, coconut foam 16

MY BEST GIRL

jasmine-infused tequila blanco, pimm's, charred
citrus maple, lemon, orange blossom water 14

*"One cannot think well, love well, sleep well,
if one has not dined well." -Virginia Woolf*

FARE

ROASTED SQUASH TOAST

brown butter ricotta, pepitas, chili oil 14

HARVEST SALAD

mixed greens, honeycrisp apple, roasted
delicata squash, candied pecans, blue
cheese, apple cider vinaigrette 13

PUMPKIN RAVIOLI

brown butter sage, amaretti, parmesan 25

HOT HONEY FRIED CHICKEN

buttermilk mashed potato, green beans,
pickled peppers 27

BRAISED SHORT RIB

red wine demi, parsnip purée,
roasted rainbow carrots 43

APPLE CIDER BREAD PUDDING

bourbon caramel, whipped cream 10

GOOD FOOD, GOOD DRINKS, GOOD COMPANY

FROM THE KITCHEN

Made from Scratch, Served with Pride

HORS D'OEUVRES

CHARRED BRUSSELS

bacon jam, maple gastrique, goat cheese 14

BURRATA

roasted grapes, pistachio, hot honey, sourdough 16

CRAB DIP

jumbo lump, cream cheese, cheddar, toast pita 15

ARANCINI

panko fried risotto, pomodoro sauce 12

SMOKED TROUT DIP

virginia trout, cream cheese, spices, crackers 17

MEATBALLS

beef, pork, pomodoro, parmesan, sourdough 15

CHARCUTERIE

brie, gruyère, aged cheddar, olives, prosciutto, capicola, hot honey, pepper jelly, apples, roasted grapes, pecans 29

SOUP & SALAD

FRENCH ONION SOUP

caramelized onion, sherry, gruyère 10

BUTTERNUT BISQUE

apple chutney, brown butter, fried sage 10

CAESAR SALAD

romaine, manchego, crouton, anchovy 11

KALE SALAD

kale, shaved brussels sprouts, roasted beets, spiced pepitas, goat cheese, lemon tahini 12

Add to salad: Chicken +7 | Salmon +14

ENTREES

RIBEYE*

smoked shallot butter, buttermilk
mashed potato, brussels sprouts 47

CRAB CAKES

lemon beurre blanc, buttermilk
mashed potato, green beans 33

MUSHROOM PAPPARDELLE

truffle cream, parmesan, roasted wild
mushroom, crispy shallots 26

PORK CHOP*

bone-in chop, apple chutney, whipped
sweet potato, green beans 34

DUCK BREAST*

maple glaze, cherry juniper jus, roasted
beets, parsnip purée, brussels sprouts 39

STATLER CHICKEN

wild mushroom jus, parsnip purée,
roasted carrots 29

FILET MIGNON*

smoked shallot butter, buttermilk
mashed potato, green beans 43

PAN SEARED SALMON*

maple dijon glaze, brussels sprouts,
whipped sweet potato 33

VENISON TENDERLOIN*

cherry juniper jus, parsnip purée,
roasted wild mushroom 45

DESSERTS

CHEESECAKE

pie crust, cream cheese, whipped
cream, seasonal compote 10

TIRAMISU

italian lady fingers,
espresso, mascarpone 11

CHOCOLATE TORTE ^{GF}

flourless mousse, whipped
cream, seasonal compote 10