

## APPETIZERS

- sardinian flatbread** simple salad, vella dry jack cheese, argan oil \$12
- chopped chicken liver** toast, cornichons \$10
- oxtail french onion soup** cave aged gruyere cheese \$10
- beef tartare** belgian style, fries \$14
- blue crab cake** grainy mustard, napa cabbage & mint slaw \$16
- antipasto** iowa prosciutto, mozzarella, ligurian olives, deviled egg, duck ham, fresh ricotta \$18
- patak bacon** thick sliced with chimichurri \$10



## PRIX FIXE \$30

*(m-f, 5-7 bar only)*

- soup du jour  
or  
salad vinaigrette  
-  
steak frites  
-  
cheese plate  
or  
sticky toffee pudding

STEAKHOUSE  
TRADITIONS*cooked in cast iron*

- 14 oz dry-aged kansas city strip \$39
- 24 oz porterhouse \$52
- 16 oz strauss grass-fed ribeye \$48
- handcut iowa filet, \$5 an ounce

## ENTRÉES

- whole loup de mer** chickpea pancake, fennel, olives, saffron yogurt, bee pollen \$28
- smoked trout** anson mills grits, turnips, greens, patak bacon butter \$22
- pork schnitzel** onion salad, peanuts, italian parsley \$24
- steak frites** sunflower sprout salad, maitre d' butter \$22
- federal burger** 1/2 pound stacked with american cheese, grilled garnish, fries \$15
- west texas venison** cheese pierogi, red cabbage, sour cherries, leek ash butter \$38

## SIDES \$8

- mashed fingerling potatoes
- fries with homemade mayo
- anson mills grits with green hill cheese
- creamed or sauteed spinach
- sauteed hen mushrooms
- sauteed broccoli rabe
- with garlic pickles

## ADD ONS \$4

- béarnaise sauce
- asher blue cheese
- green hill cheese
- au poivre sauce
- chasseur sauce
- thick slice of patak bacon



# SPIRITS + BEER + WINE

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## COCKTAILS \$12

**beer:30** house lager, rye whiskey, cherry heering, st. germaine

**el morro** bacardi superior, guava, lemon

**appalachian trace** high west silver whiskey, egg white, cream, nutmeg

**bonanza** high west american prairie bourbon, fresh ginger juice, lemon, allspice dram

**southern 75** gin, fee brothers peach bitters, lemon, mint, sparkling wine

## BEER

### Draft

jekyll hop dang diggity, ipa, 6.7% abv **\$8**

chimay tripel, belgian white, 8.0% abv **\$13**

brooklyn oktoberfest, lager, 5.5% abv **\$6**

### Bottles/Cans

bell's two hearted, ipa, 7% abv **\$6**

orpheus atalanta tart plum saison, belgian style ale, 5.2% abv **\$6**

sweetwater 420, epa, 5.7% abv **\$5**

wild heaven edb, pils-style ale, 4% abv **\$6**

miller lite, lager, 4.2% abv **\$4**

stella artois, pale lager, 5% abv **\$5**

## BOURBON / WHISKEY

knob creek **\$10**

bulleit rye **\$9**

smooth Ambler, old scout **\$14**

hibiki harmony **\$19**

maker's mark **\$8.5**

american spirit **\$9**

independent hellbender bourbon **\$11**

savannah 88 **\$9**

oban **\$22**

macallan 12 **\$20**

high west american prairie **\$9**

## SPARKLING WINE

(bin 01) gran castillo rocio, cava gran brut (nv) **\$10/30**

(bin 02) graham beck, brut rose vintage (2010) **\$16/50**

(bin 03) heidsieck & co. monopole, champagne brut blue top (nv) **\$60**

(bin 04) perrier-jouet, champagne grand brut (nv) **\$95**

## WHITE WINE

(bin 05) montasolo, veneto pinot grigio (2015) **\$9/30**

(bin 06) manifesto!, north coast sauvignon blanc (2015) **\$10/34**

(bin 07) wolffer estate, long island rose (2015) **\$14/43**

(bin 08) banshee, sonoma coast chardonnay (2014) **\$15/50**

(bin 09) stadt krems, kremstal gruner veltliner (2015) **\$36**

(bin 10) vina zaco, rias baixis alborino (nv) **\$43**

(bin 11) collet, chablis (2014) **\$46**

(bin 12) henri bourgeois, sancerre les baronnes (2015) **\$55**

(bin 13) domaine sigalas, santorini assyrtiko, (2015) **\$65**

(bin 14) cakebread cellars, napa valley chardonnay (2014) **\$92**

(bin 15) jean michel gaunoux, meursault (2013) **\$102**

(bin 16) whetstone, carneros chardonnay jon boat (2014) **\$113**

(bin 17) leon debaumarche, puligny Montrachet folatieres (2013) **\$137**

## RED WINE

(bin 18) leese fitch, pinot noir (2014) **\$11/32**

(bin 19) buried cane, columbia valley cabernet (2014) **\$12/48**

(bin 20) domaine de chateaumar cotes du rhone cuvee bastien (2015) **\$13/52**

(bin 21) trivento, malbec reserve **\$13/39**

(bin 22) the federalist cabernet (2014) **\$14/44**

(bin 23) maison roche de bellene, bourgogne pinot noir vieilles vignes (2014) **\$46**

(bin 24) conreria d'scala dei, proirat black slate escaladei (2013) **\$48**

(bin 25) rex hill, willamette valley pinot noir (2013) **\$66**

(bin 26) gehricke, zinfandel (2013) **\$66**

(bin 27) duckhorn, merlot (2013) **\$89**

(bin 28) pierre guillemot, savigny-les beaune serpentieres (2014) **\$100**

(bin 29) paul hobbs, crossbarn sonoma cabernet (2013) **\$101**

(bin 30) ceretto, barolo (2012) **\$126**

(bin 31) cain cuvee, nv12 **\$100**

(bin 32) prisoner, cuttings red (2013) **\$138**

(bin 33) domaine du vieux telegraphe, chateauneuf-du-pape rouge (2013) **\$138**

(bin 34) marchesi antinori, toscana tignanello (2012) **\$261**

## DESSERT WINE

(bin 35) kiona vinyards, ice wine (2014) **\$13/60**

(bin 36) ceretto, moscato d'asti (2015) **\$11/50**

(bin 37) salettes, sauternes (2012) **\$12/59**

(bin 38) fonseca, tawny port **\$6/55**

(bin 39) taylor fladgate, late bottled vintage port (2011) **\$8/74**

