

SUNDAY SUPPER

SHARE

COCONUT GINGER SOUP 7

*Toasted Coconut, Chili Oil, Crème fraîche
(VG)(GF)(DF & VG option)*

CHARCUTERIE & CHEESE 16/26

*Rotating cheeses, charcuterie,
house pickled accoutrements.
(GF Option)*

COUNTRY BOARD 18

*Foie gras mousse, country pate, salami,
cornichons, olive tapenade.
(GF)*

ARTISINAL WEDGE 12

*Manchego, spiced pepitas,
cilantro dressing.
(V)(GF)(DF Option)*

CRAB CAKE 13

*Olympia Seafood crab cake
with harissa aioli & greens.*

ROASTED GARLIC & SHALLOT DIP 13

*Mushroom, garlic, shallot,
pamesan, served with naan.
(V)*

DESSERT

WHISKEY DONUT BREAD PUDDING 9

*Served with Four Roses bourbon
& praline ice cream.
(V) (Contains Nuts)*

CHEESECAKE 10

*Cheesecake of the day
ask your bartender!*

FARMER'S MARKET COBBLER 10

*Add a Scoop \$1.50
ask your bartender!
(V)*

ENTREES

DILLINGER'S BURGER 18

*Portuguese sausage patty,
Rogue creamery caveman blue,
caramelized onion, peppercorn aioli,
petite salad.
With Pork Belly {20}*

RIBEYE 25

*7 oz. ribeye, red & green chimichuri,
market vegetables,
petite new potatoes. (GF)*

JIDORI CHICKEN 24

*Lentils, charred carrots,
orange & sage reduction.
(GF)(DF)*

PORK & GRITS 21

*Pulled pork, pickled red onion,
poblano & sweet corn grits,
harissa aioli, collards.
(GF)(V Option)*

SUNDAY SUPPER

*From 4-8pm Sunday evenings
we have a three course prix-fixe
menu at \$35/person
Please see your bartender for
tonight's menu.*

*We are only open in the Rum
Room on Sundays!*

BEVERAGES

COCKTAILS



BOURBON OLD FASHIONED 12

*Single Barrel Bourbon, Sugar,
Bitters, Orange Oil.*



FRENCH 75 11

Gin, Lemon, Sugar, Sparkling Wine.



BETWEEN THE SHEETS 12

*Park VS Cognac, Rum Blend,
Dry Curacao, Lemon.*



DAIQUIRI 11

*Rum Blend, Sugar, Lime.
*featured in photo**



OAXACA OLD FASHIONED 12

*Tequila, Mezcal, Agave, Bitters,
Flamed Orange Oil.*



DEALER'S CHOICE

Bartender picks... Roll the dice.

RED

Domaube de Thulon 2018 Beaujolais-Villages 10/38

Clos Henri 2014 Pinot Nior 13/48

La Piuma 2016 Montepulciano d' Abruzzo 9/32

Elsa Bianci 2017 Malbec 11/41

Pico Maccario 2016 Barbera d' Asti 12/42

Portal 2012 Colheita Tinto 14/50

Gordon 2014 Estate Syrah 14/52

Chateau Bellevue Claribes 2013 Right Bank Bordeaux 11/41

Duckhorn 2015 Cabernet Sauvignon -/142

Southern Belle Monastrell & Syrah -/60

WHITE

Domaine Des Cassagnoles 2017 Cotes de Gascogne 10/38

Chateau Ste Michelle 2016 Chenin Blanc 12/41

La Val 2017 Albariño 11/41

Domaine Talmard 2017 Chardonnay 11/41

Montinore Estate 2014 Müller Thurgau 12/45

() Consume raw and undercooked foods at your own risk. Automatic gratuity of 20% will be applied to all parties ≥ 6 and is applicable to split checks.*