

WINTER PATIO MENU

SMOKED BLUE CATFISH RILLETTE	9
Sea Salt Lavash	
WARM HUSH PUPPIES	6
Sorghum Butter	
OYSTER STEW	14
Benton's Bacon Dashi, Sunchokes, Green Onion	
S'MORES	12
House Made Marshmallow, Graham Cracker, Valrhona Chocolate	
APPLE GALETTE	12
Brown Butter Pine Nuts, Maple Mascarpone	



DRINKS

WARM COCKTAIL	12 or 40 / serves 3-4
Brugal Anejo Rum, Fresh Pressed Apple Cider, Pomegranate, Ginger, Orange Peel, Star Anise	
SPARKLING NORMANDY CIDER France	14
LAURENT CAZOTTES WALNUT LIQUEUR France	18
PEDRO XIMENEZ SHERRY Spain	12
JEFFERSON'S RESERVE OLD RUM CASK WHISKEY Virginia	16

COFFEE & TEA



DAMMAN FRERES TEA	3
English Breakfast, Vanilla or Chamomile	
FRENCH PRESS LA COLOMBE COFFEE	12 oz. / 4
Corsica Blend, Colombia	
	34 oz. / 10

WHALEY'S

RUM CART

Reserve Rums, Served 1.5 oz

DIPLOMATICO RESERVA · Venezuela	12
Distilled in a copper pot still and aged for 12 years <i>Cinnamon, Orange & Dark Chocolate</i>	
BRUGAL 1888 GRAN RESERVA · Dominican Republic	12
Aged in American oak and sherry cask <i>Butterscotch, Honey & Smoke</i>	
FOURSQUARE 11yr ZINFANDEL CASK · Barbados	14
Aged in bourbon and zinfandel cask <i>Vanilla, Nutmeg & Cherry</i>	
PLANTATION XO 20th ANNIVERSARY · Barbados	12
Aged in bourbon cask 20 years and finished in French oak <i>Marshmallow, Coconut & Chocolate</i>	
SANTA TERESA 1796 SOLERA · Venezuela	12
Blended rum that is aged up to 35 years <i>Rasins, Coffee & Dark Chocolate</i>	
OPHIMUS 25 yr SOLERA PORT · Dominican Republic	18
Aged up to 25 years and finished in port barrels <i>Nazlenut, Pepper & Exotic Fruits</i>	

COCKTAILS

OLD FASHIONED	RUM +3
Choice of Rum, Cordial & Bitters CORDIALS Brown Sugar, Cinnamon or Fig BITTERS Angostura, Chocolate or Orange	
MANHATTAN	15
Diplomatico Rum, Neisson Rum Agricole, Sherry, Angostura	
HEMINGWAY DAQUIRI	14
Cotton & Reed White Rum, Maraschino Liqueur, Lime	