



## to share

FOR THE TABLE	\$33
chef selected cured meats and cheeses, castelvetrano olives, caper berries, pickled grapes, marcona almonds, honeycomb, toasted crostini	
EMPANADA TASTING	\$14
three seasonal crispy ché empanadas, chimichurri (one of each variety)	
PAN-SEARED CRAB CAKES	\$17
lemon arugula, chimi-remoulade, grilled lemon	
SMOKED SALMON AND ARTICHOKE SPREAD	\$13
pickled onion, crispy capers, toasted crostini	
FRIED GREEN TOMATOES	\$13
creamy goat cheese ricotta, hot honey, crispy bacon, pickled grapes add red argentine shrimp* +\$10	

## greens

add grilled chicken +\$7, red argentine shrimp* +\$10, arctic salmon* +\$15	
LA DIOSA VERDE	
“GREEN GODDESS”	\$13
bibb lettuce, shaved radish, heirloom tomatoes, pickled onion, green goddess dressing, toasted sunflower seeds	
SPINACH SALAD	\$13
josper-grilled onions, crispy prosciutto, strawberries, feta, bacon banyuls vinaigrette, crushed marcona almonds	
CINCINNATUS CAESAR	\$12
hearts of romaine, heirloom tomatoes, scratch caesar, parmesan, crostini	



## mains

we proudly prepare many of dinner offerings in our imported hardwood-fired josper oven and smoker, as noted below. our josper oven utilizes white oak charcoal operating at 900 degrees.	
PAN-ROASTED CHICKEN	\$29
freebird farms skin-on chicken breast, crispy lyonnaise potatoes, charred broccolini, herbed demi-glace	
PRINCE EDWARD’S STEAK FRITES	
yuca fries, sautéed spinach, horseradish butter, herb aioli	
8oz josper-grilled filet*	\$49
12oz josper-grilled prime ny strip*	\$54
PUBLIC LANDING ARCTIC SALMON*	\$35
roasted corn and tarragon risotto, crispy prosciutto, blueberry-port reduction	
PORKOPOLIS	\$35
14oz fennel and pink peppercorn encrusted pork porterhouse, goat cheese ricotta smashed redskin potatoes, bourbon au poivre sauce	
SEA SCALLOPS	\$45
pan-seared diver scallops*, creamy parmesan polenta, smoked veggie succotash, bacon gastrique	
PESTO RIGATONI	\$21
arugula and marcona almond pesto, castelvetrano olives, heirloom tomatoes, charred zucchini, lemon-garlic bread crumbs, parmesan add grilled chicken +\$7, red argentine shrimp* +\$10, arctic salmon* +\$15	
LONGWORTH’S BURGER	\$18
8oz allen brothers burger*, white cheddar, arugula, tomato, onion, brioche bun, seasoned french fries, pickles and herb aioli on the side add bacon +\$3, bleu cheese +\$4, josper-grilled onions +\$2, chimichurri +\$1	
<b>chef’s feast for two</b>	
josper-grilled 28oz bone-in ribeye, red argentine shrimp, caesar salad for two, charred broccolini, and lyonnaise potatoes	
\$135	
<b>accompaniments</b>	
SHIRES’ MAC N CHEESE	\$8
cavatappi pasta, five cheese béchamel, lemon garlic breadcrumbs	
ROASTED CORN AND TARRAGON RISOTTO	\$8
LYONNAISE POTATOES	\$8
YUCA FRIES	\$6
herb aioli	
SMASHED GOAT CHEESE AND RICOTTA REDSKIN POTATOES	\$6
SMOKED VEGGIE SUCCOTASH	\$6
CHARRED BROCCOLINI	\$6
SEASONED FRENCH FRIES	\$5
chimi-remoulade	
SAUTÉED SPINACH	\$5
CHÉ EMPANADA	\$5
braised beef short rib, jerk chicken, or mushroom & feta, with chimichurri	
JOSPER GRILLED RED ARGENTINE SHRIMP*	\$11
chimichurri	

\*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness

## high proof

### SORBETTO

lemon sorbet, sipsmith gin, sparkling wine  
a frozen sip of summer

### TEQUILA SUNSLIP

hornitos tequila, guava nectar, coconut water,  
saline solution, lime  
a modern twist on a classic summer favorite

### THRONE OF THE EMPRESS

empress gin, elderflower liqueur, rose's lime  
an upgrade to the gimlet

### LAWLOR'S MANHATTAN

four roses bourbon, luxardo liqueur,  
sweet vermouth, simple, bitters  
a timeless classic, by christopher lawlor, himself

## low proof

### WHITE RABBIT

tito's handmade vodka milk punch,  
black tea, lemon, orange, simple  
a magic trick in a glass

### EARLY GIRL

strawberry infused aperol, sparkling wine,  
soda, orange  
the first fruit of the season infuses this patio spritzer

### 1842

jameson orange, lemon, orange, simple  
a citrusy delight

## no proof

### IPANEMA SUNSET

guava nectar, mint, lime, soda  
a guava mojito, sans the spirits

### TEETOTALER

pomegranate, grapefruit, simple, tarragon  
a complex cocktail for the bold and beautiful

### BITTERS BRACER

house grenadine, peychaud's bitters, lemon, soda  
a light and refreshing sipper

## suds

### DRAFT

rotating seasonal selections and domestic suds  
ask your server or bartender for our current offerings

### CANNED AND BOTTLED

SEASONAL MADTREE

## wine by the glass

SEASONAL MADTREE	\$7	SPARKLING BY THE GLASS	10
SEASONAL RHINEGEIST	\$7	poema cava, catalonia, spain	12
SEASONAL URBAN ARTIFACT	\$9	maschio prosecco, italy	12
SEASONAL 50 WEST	\$7	WHITE BY THE GLASS	10
MICHELOB ULTRA	\$5	kentia albarino albarino, spain	10
BUDWEISER	\$5	colli euganei pinot grigio delle venezie, italy	10
BUD LIGHT	\$5	overstone sauvignon blanc marlborough, new zealand	14
MILLER LITE	\$5	gerald talmard chardonnay macon, france	12
HEINEKEN	\$6	highway 12 chardonnay carneros, california	12
COORS LIGHT	\$5	foris vineyards moscato, rogue valley, oregon	10
MODELO ESPECIAL	\$6	von schlienitz riesling mosel, germany	10
STELLA ARTOIS	\$7	RED BY THE GLASS	10
GUINNESS	\$7	borsao garnacha campo de borja, spain	10
WHITE CLAW	\$6	poppy cabernet sauvignon pasa robles, california	10
		twenty rows cabernet sauvignon north coast, california	16
		six stones pinot noir rogue valley, oregon	12
		tapiz san pablo vineyard malbec, mendoza, argentina	12
		honoro vera tempranillo rioja, spain	10
		chateau des moulins	10

