

## FORESHOTS

🌿 BREAD & BUTTER 1  
SOUP 5

- 🌿 CHEESE PLATE three cheeses, cured meat, pickles, crackers 16
- MIXED GAME SAUSAGE TRILOGY bourbon mustard, pickled onions 12
- 🌿 MOLTEN CRAB DIP sherry, old bay, three cheeses, pita bread 12
- TATER TOTS bacon wrapped, cheddar cheese, chili ketchup 8
- Ⓟ ASPARAGUS FRIES lemon shallot ponzu 7
- WINTER SALAD mixed greens, roasted brussel sprouts, butternut squash croutons, crispy Surryano ham, balsamic fig dressing 8
- CRISPY CHICKEN WINGS orange thai chili sauce 8
- 🌿 EDAMAME HUMMUS cucumber, pita 7
- Ⓟ SPINACH SALAD brie, candied pecans, dried cranberries, citrus vinaigrette 9
- Ⓟ CRISPY ARTICHOKE HEARTS sriracha aioli 9
- 🌿 ESCARGOT roasted garlic, shallot, bacon marmalade, toast points 9
- 🌿 MUSSELS coconut milk, curry, fresh tomato, basil, crostini 11
- SWEET POTATO BISCUIT pimento cheese, lump crab, sherry cream 12

## MIDDLE CUT

- 🌿 ✕ BLACKENED TUNA wasabi aioli, seaweed salad, hoisin 13
- ✕ SEARED SCALLOPS bacon jam, crispy Surryano, goat crumbles 13
- BISON MEATLOAF caramelized onion, port wine ketchup gravy, mash 12
- GRILLED CHICKEN SATAY rice, hoisin 11
- DUCK TACOS house roasted duck, pickled onions, red rooster aioli 12
- ✕ SEARED SALMON lemon caper cream, grilled asparagus 12
- BEEF SHORT RIB LETTUCE WRAPS rice, kimchee, pickled carrots 12
- ✕ HERB BRINED PORK TENDERLOIN butternut squash puree, fried brussel sprouts 11
- CRAWFISH ETOUFFEE rice pilaf, spicy Cajun gravy 12
- ✕ BEEF FILET mashed potatoes, mushrooms, cognac shallot demi 14
- 🌿 CAJUN PASTA andouille sausage, crawfish, shrimp, fresh fettuccine, creole cream sauce 12
- 🌿 VINDALOO curry chicken, jasmine rice, mango chutney, grilled pita 10
- Ⓟ MAC & CHEESE four cheeses, crispy potato topping 10
- 🌿 BOLOGNASE house made pasta, ragu 10

## FEINTS

- Ⓟ SAUTEED SPINACH white wine, garlic, spices 6
- Ⓟ GRILLED ASPARAGUS lemon, sea salt 6
- Ⓟ POTATO AU GRATIN three cheeses, garlic 6
- Ⓟ DRUNKEN MUSHROOMS red wine, sherry, cognac, thyme 6
- Ⓟ GLAZED CARROTS brandy, brown sugar, butter 6
- Ⓟ KIMCHEE & Rice 6
- Ⓟ FRIED BRUSSEL SPROUTS 6

## ANGEL'S SHARE

- Ⓟ FLOURLESS CHOCOLATE BROWNIE salted caramel gelato 7
- Ⓟ 🌿 BREAD PUDDING whiskey hard sauce, chocolate drizzle 6
- Ⓟ CHOCOLATE TRUFFLES bourbon, powdered sugar 6
- Ⓟ CHEESECAKE 7
- Ⓟ SORBET 6
- Ⓟ CREME BRULEE DUO 6
- Ⓟ 🌿 SWEET POTATO PIE 7
- Ⓟ 🌿 DECONSTRUCTED PEACH COBBLER vanilla gelato 7

COFFEE & DECAF COFFEE 3    HOT TEA 4    ICED TEA & SODA 2    ESPRESSO 4    CAPPUCCINO 5  
BOTTLED WATER San Benedetto Sparkling small 4/large 8    San Benedetto Natural small 4/large 8

\* prior to ordering, please inform your server if you have any allergies  
\* or would like separate checks  
\* gratuity of 18% may be added to parties of 6 or more

Ⓟ VEGETARIAN

🌿 HAS GLUTEN

✕ COOKING WARNING: Eating raw or undercooked beef, eggs, poultry, pork or shellfish may increase your risk for foodborne illness.

🔥 "NYE IT UP" Add some extra heat if you dare. . .



Malt whisky, such as Scotch, must be made with a single grain, malted barley, and is traditionally distilled in pot stills.

The dried malt is ground into a coarse flour called grist and mixed with hot water in a large vessel called a mash tun. The grist is allowed to steep in a process referred to as mashing. During mashing, enzymes that were developed during the malting process are allowed to convert the barley starch into sugar, producing a sugary liquid known as wort.

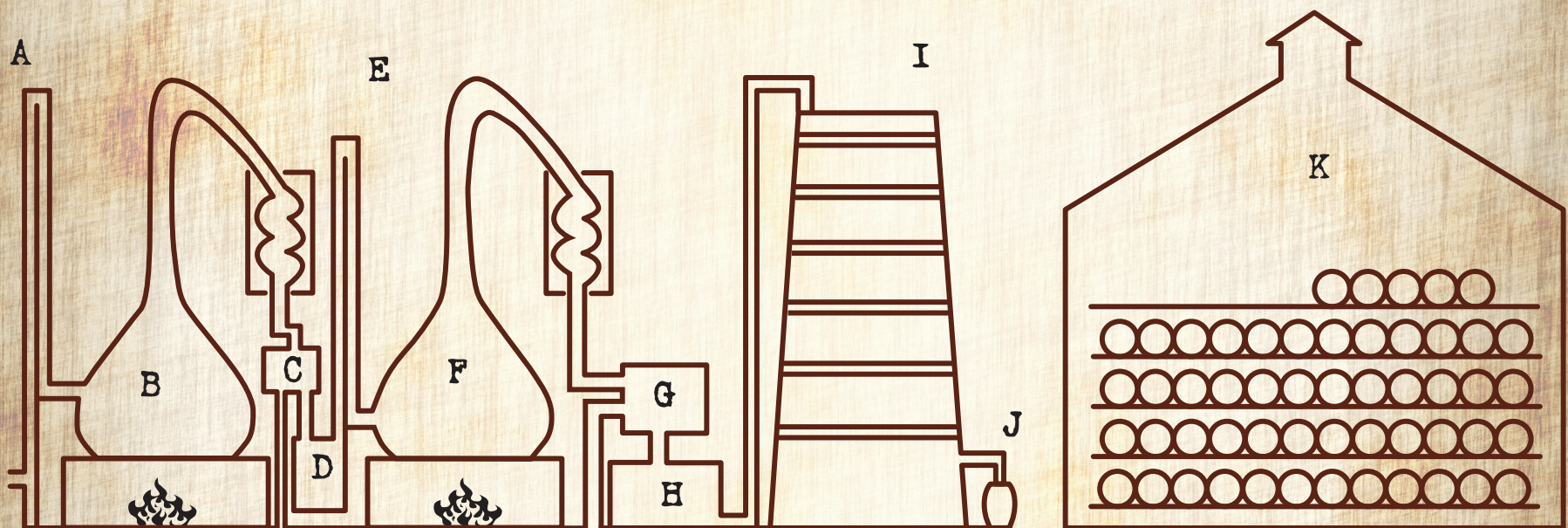
The wort is then transferred to a wash back vessel where it is cooled and yeast is added, causing the wort to ferment. The fermented liquid is called wash and is very similar to a rudimentary beer.

For malt whisky, the wash is transferred into a wash still and the liquid is heated to the boiling point of alcohol, 172 degrees Fahrenheit. This allows the alcohol to evaporate and travel to the top of the still, through the lyne arm and into a condenser where it is cooled and reverted back to liquid. This liquid has an alcohol content of about 20%, or 40 proof, and is called low wine.

The low wine is distilled a second time, in a spirit still, and the distillation is divided into three cuts. The first liquid is called **FORESHOTS**. The Foreshots is not as desirable as the next phase as it contains impurities such as methanol. The Foreshots are generally saved for further distillation.

It is the **MIDDLE CUT** that the stillman is looking for to place in casks for maturation. At this stage it is called "new make". Its alcohol content can be anywhere from 60%-75% or 120-150 proof.

The third cut is called the **FEINTS**, and is generally saved for further distillation as well.



The wash from the **A**. First Charger is distilled in the **B**. Wash Still. This is then fed via the **C**. Spirit Safe (a heavy glass fronted and padlocked box in which the emerging distillate may be inspected and directed onwards or back for redistillation as appropriate) into the **D**. Low Wines Receiver. This is then fed via the **E**. Low Wines Charger to the **F**. Spirit Still and then onto the final product. Raw, unmaturred whiskey passes via another **G**. Spirit Safe to the **H**. High Wines Receiver on its way to the **I**. Warehouse Vat where it is blended and put into **J**. barrels (the barrels are charred before use, a process which assists the release of vanillin from the wood as well as creating a charcoal filter to help remove impurities) for storing and aging. **K**. Maturing Whiskey is critical to the taste and appearance of the final product. The whiskey is left a minimum of three years (but can be as many as 25 years) in the barrels to mature.

The barrels lose about 2%-5% alcohol yearly. The distillate evaporation is called the "ANGEL'S SHARE".

PRIME  
EATS

EXECUTIVE CHEF - Mike Farrell  
SOUS CHEF - Michael Johnson  
CHEF DE PARTIE - Blake Saylor