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## *Small Plates*

1/2 DOZEN LOCAL OYSTERS - 21  
Cider mignonette, cocktail sauce (GF)

TOASTED FOCACCIA - 6  
whipped butter, sea salt (VE)

BBQ CHICHARONES - 5  
bbq seasoned fried pork rinds (GF)

MARINATED OLIVES - 6  
smoked paprika, garlic, sherry vinegar (VG, GF)

CHEESE BOARD - 21  
a selection of fine cheeses, toasted focaccia, candied walnuts (VE, CN)

FRIED CALAMARI - 16  
preserved lemon aioli

GRILLED LITTLE GEMS - 12  
garlic breadcrumbs, lemon parmesan dressing, crispy bacon

ROASTED MARKET VEGETABLES - 13  
baby carrots, cauliflower, sweet peppers, parsnips, hazelnut romesco sauce (VEG, CN)

SMOKED CHICKEN WINGS - 15  
choose grilled or fried | classic buffalo, bourbon bbq, dry rub (GF)

CRISPY SALT & PEPPER PORK BELLY - 16  
scallion, ginger glaze, chili

MAC & CHEESE - 16  
orecchiette gratin, béchamel truffle sauce, parmesan, gruyere (VE)

STEAMED MUSSELS 19  
coconut curry broth, fennel, cilantro, toast

WILD MUSHROOM TOAST - 16  
barrel aged shoyu, fresh herbs, poached egg (VE)

HAND-CUT FRIES - 7  
malt vinegar aioli (VE, GF)

## *Large Plates*

SMOKED SALMON - 34  
shiitake mushroom, spinach, parsnip puree, red wine sauce (GF)

GRILLED ½ AMISH CHICKEN - 28  
hand-cut fries (GF)

8 oz GRILLED BAVETTE STEAK - 36  
hand-cut fries, watercress salad, brandied peppercorn sauce

SMASH BURGER - 17  
american cheese, lettuce, pickles, club sauce, hand-cut fries

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**20% Gratuity added to all checks**

VE - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS | GF - GLUTEN FREE | GF\* - , we share our fryer oil with gluten ingredients

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food borne Illness.



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## SPECIALTY COCKTAILS

### CRIMSONITE - 15

Tito's Vodka, Cucumber, Basil, Green Grape, Fresh Lime

### DESPARADO - 15

Del Vida Mezcal, Grand Marnier, Pomegranate Juice, Fresh Lime, Mole Bitters

### BITTERED BEE'S KNEES - 15

Bar Hill Gin, Amaro Montenegro, Fresh Lemon, Honey

### GIN & GINGER HEAT - 15

Fords Gin, Ginger, Limoncello, Raspberry, Jalapeno, Mint, Fresh Lemon

### CHARTREUSE DAQUIRI - 15

Chihuatan Rum, Yellow Chartreuse, Fresh Lime, Simple Syrup

### CAFÉ MARTINI - 16

Tito's Vodka House Infused Coffee, Galliano Espresso, St. George Nola, Coca Liqueur, Fee Foam

## CRIMSON CLASSICS

### HOUSE OLD FASHIONED - 15

Old Forester Bourbon, Turbinado, Angostura Bitters

### MANHATTAN - 15

Old Forester, Sweet Vermouth, Peychaud's Bitters

### PAPER PLANE - 16

Old Forester Rye, Montenegro Amaro, Aperol, Lemon

### CRIMSON CARRÉ - 16

Old Forester Rye, Cognac, Sweet Vermouth, Benedictine, Bitters

## WINE

### RED

Imagery Pinot Noir, 2022, Sonoma Valley, CA - g 12 | b 48

Stéphane Aviron Beaujolais - g 14 | b 56

Harvey & Harriet Cabernet Blend - g 16 | b 64

Ramón Bilbao Tempranillo, 2019, Spain - g 18 | b 72

### WHITE

Erath Pinot Gris, 2022, Willamette Valley, OR - g 12 | b 48

Unshackled Sauvignon Blanc 2022, Paso Robles, CA - g 14 | b 56

Iconoclast Chardonnay, 2019, Russian River Valley CA - g 15 | b 60

### SPARKLING

Giuliana Prosecco, NV, Italy - g 13 | b 52

McBride Sisters Sparkling Rose, NV, New Zealand - g 16 | b 64

### ROSÉ

Tormaresca Calafuria Rosé, 2022, Italy - g 14 | b 56

## PACKAGED BEERS CIDER & SELTZER

Bud Light, MO - 7

Deadhead IPA, IL - 9

Miller High Life, WI - 7

Bell's "Light Hearted", Session IPA, MI - 9

DC Brau "Brau Pils", Pilsner, DC - 8

Original Sin 'Black Widow' Blackberry Cider, NY - 9

Port City "Optimal Wit", Lager - VA - 9

High Noon, Assorted Flavors, Hard Seltzer, CA - 9

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