



BOURBON DINNER

"TASTE THE HISTORY. TOAST TO REVIVAL"

FIRST COURSE

Cedar Smoked Bison Tartare

quail egg, grilled french baguette

***pairing: beef fat washed butcher's cut
old fashioned***

SECOND COURSE

Cherry Spinach Salad

citrus fennel white balsamic, walnuts,
blood orange

pairing: blood orange whiskey sour

MID-COURSE

Salted Peanut Brittle

THIRD COURSE

Carolina Smoked Dino Beef Rib

pimento rye bourbon BBQ glaze,
corn succotash

pairing: homegrown rye black manhattan

FOURTH COURSE

Banana Pudding

banana custard, chantilly cream,
vanilla wafers, honey bourbon
caramel dust

pairing: toasted espresso martini

N I I J I I

RESTAURANT

COCKTAIL PAIRINGS

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FIRST COURSE

Beef Fat Washed Butcher's Cut Old Fashioned

beef fat washed butcher's cut bourbon,
demerara syrup, angostura bitters,
orange swath

SECOND COURSE

Blood Orange Whiskey Sour

blood orange infused two faced
bourbon whiskey, blood orange syrup,
lemon juice, dehydrated fruit wheel

THIRD COURSE

Homegrown Rye Black Manhattan

homegrown rye whiskey, averna amaro,
angostura bitters, luxardo cherry

FOURTH COURSE

Toasted Espresso Martini

toasted bourbon, coffee liqueur,
simple syrup, espresso, coffee beans

