

# LARKIN'S

CAMPERDOWN

## By The Glass Sparkling

**NINO ARDEVI PROSECCO** 10/40

*apple, pear, hints of citrus - Veneto, IT*

**G.H. MUMM GRAND CORDON** 18/72

*peach, apricot, tropical fruit, vanilla - Riems, FR*

**HENRY VARNAY ROSE SEC** 8/32

*cherry, strawberry, raspberry - Loire, FR*

**MAISON ROCHE CRÉMANT** 12/48

*pear, vanilla, and a hint of citrus, bordeaux, FR*

## By The Glass Rosé

**FATTORIA LA RIVOLTA ROSATO** 11/44

*floral, strawberry, citrus - Campania, IT*

**DOMAINE OTT "BY.OTT" ROSÉ** 16/65

*fresh fruit, citrus zest - Côtes de Provence, FR*

## By The Glass White

**IMPERO PINOT GRIGIO** 10/40

*apple, grapefruit, stone fruit, lemon - IT*

**RAIMUND PRUM RIESLING** 12/48

*apricot, white peach, pineapple, green apple - Mosel, DE*

**MISTY COVE SAUVIGNON BLANC** 11/44

*lime, lime leaf, grapefruit, hedge row - Marlborough, NZ*

**OPOLO ALBARIÑO** 14/56

*pear, white florals, stone, sea salt - Edna Valley, CA*

**ARROWFLITE CHARDONNAY** 12/48

*apples, stone fruit, meyer lemon - North Coast, CA*

**DOMAINE FICHET CHARDONNAY** 16/64

*citrus, sea salt, minerals, apricot - Burgundy, FR*

## By The Glass Red

**ANSEL CABERNET SAUVIGNON** 13/52

*black plum, christmas spice, herb - WA*

**JOEY TENSLEY CABERNET SAUVIGNON** 17/68

*ripe cherry, plum, spice - Central Coast, CA*

**HILL FAMILY BARREL BLEND** 17/68

*raspberry, plum, licorice, chocolate - Napa Valley, CA*

**HAZELFERN PINOT NOIR** 18/72

*cherry, red currants, crushed rose - Willamette Valley, OR*

**T. EDWARD LOCKHART MERLOT** 11/44

*black currant, black cherry, plum - Central Coast, CA*

**LES CLAUZOTS BORDEAUX BLEND** 16/64

*small red fruits, soft wood, fine tannins - Graves, FR*

**ALHAMBRA RESERVE MALBEC** 10/40

*raspberries, blueberries, cherries, earth - Mendoza, ARG*

**TERRAPENIO "SUPER ITALIAN"** 13/52

*bright cherry, cranberry, jam, smoke - IT*

**KLINKER BRICK ZINFANDEL** 12/48

*rhubarb, cranberry, black pepper - Lodi, CA*

## Coravin Selections

**MT. VEEDER CABERNET SAUVIGNON** 24/95

*red fruit, black tea, bramble, fig - Napa Valley, CA*

**FAIVELEY MERCUREY 1ER CRU** 22/90

*cherry, pomegranate, blackberry, chalk - Burgundy, FR*

**APPROACHMENT SYRAH** 26/105

*blood oranges, black raspberry, tea - Walla Walla, WA*

**CHATEAU PETIT BOYER BORDEAUX** 25/100

*60% merlot, 20% malbec, 20% cab sauvignon - Bordeaux, FR*

### IN SOMM'S WE TRUST

*Drink a special glass of wine selected  
daily by our Sommelier!*

*MKT Price*



## Specialty Cocktails

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**ESPRESSO MARTINI** 12.00

*ketel one, espresso liqueur,  
chocolate bitters, cold brew, espresso*

**CIDER & OAK** 14.00

*elijah craig small batch, cinnamon syrup, apple cider,  
st. elizabeth all-spice dram, angostura bitters*

**SEASONAL SANGRIA** 9.00

*red wine or white wine, brandy, brown sugar, fruit*

**LARKIN'S TRANSFUSION** 12.00

*tito's handmade vodka, ginger syrup, grape juice, lime, soda*

**OLE' SAL** 18.00

*contrary cow chocolate bourbon, vanilla infused cognac,  
demarra, cherry heering, cherry and saffron bitters*

**SOUR JANE** 16.00

*baby jane bourbon, orgeat, st. george spiced pear, lemon,  
orange, egg white*

**HOT CHOCOLATE** 12.00

*milk, chocolate, menthe pastille, creme de cocoa*

**PINE & TONIC** 16.00

*st. george terroir gin, zirbenz pine liqueur, lime,  
fever-tree mediterranean tonic, rosemary*

## Zero Alcohol

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**REBEL RABBIT HIGH SELTZER** 11.00

*lemon-lime, mild hare smg thc*

**ISLAND DETOX** 8.00

*coconut water, ginger syrup, hibiscus, lime*

**GREEN TEA & APPLE CIDER REFRESHER** 8.00

*cold green tea, spiced apple cider, lemon, honey*

**STRAWBERRY & DRAGONFRUIT BLISS** 8.00

*cold chamomile tea, cherry, pomegranate, lemon*

**MANDARIN & CARDAMOM GLOW** 8.00

*orange juice, cardamom oil, tangerine oil, lime, honey,  
sparkling water*

**STELLA ARTOIS LIBERTE** 8.00

## Classic Cocktails

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**DAIQUIRI** 10.00

*flor de caña 4 year extra seco, lime, demerara*

**SMOKED OLD FASHIONED** 12.00

*bourbon, turbinado simple, house blended bitters*

**BARREL AGED NEGRONI** 12.00

*blue coat gin, dolin rouge, aperol, campari*

**ADAM'S MANHATTAN** 16.00

*rittenhouse 100 proof rye, starlino rosso, angostura bitters*

**PISCO SOUR** 13.00

*caravedo pisco, lime, egg whites, angostura*

**EGG NOG** 16.00

*bourbon, rumchata, grand marnier*

## Draught Beer

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**STELLA ARTOIS** 8.00

**CREATURE COMFORTS TROPICALIA** 9.00

**WESTBROOK A VERY FINE LAGER** 8.00

**EDMUND'S OAST BOUND BY TIME** 10.00

**PAULANER HEFE-WEIZEN** 9.00

**LARKIN'S LAGER** 7.00

**FEATURED DRAUGHT** MP

## Packaged Beer

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**BUDWIESER** 5.00

**BUD LIGHT** 5.00

**MILLER LITE** 5.00

**MICHELOB ULTRA** 5.00

**YUENGLING** 5.00

**CORONA** 5.00

**HEINEKEN** 5.00

**AMSTELL LIGHT** 5.00

**WICKED WEED PERNICIOUS** 8.00

**WESTBROOK WHITE THAI** 6.00

**CREATURE COMFORTS ATHENA** 9.00

**HIGHLAND OATMEAL PORTER** 6.00

**SIERRA NEVADA PALE ALE** 6.00

## Seltzer & Cider

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**HIGH NOON - ASSORTED FLAVORS** 8.00

**SAMUEL SMITH'S ORGANIC PERRY** 10.00

# Starters


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**JUMBO LUMP CRAB CAKES** 18.00

*maque choux, old bay popcorn, remoulade*

**FRIED CALAMARI** 17.00

*asiago, calabrian aioli, baby sweet peppers, pepperoncini*

**DEVEILED EGGS**  14.00

*lump crab, black garlic, bacon, chive*

**OYSTERS ROCKEFELLER**  18.00

*james river oysters, creamed spinach, crispy bacon, hollandaise*

**KOREAN FRIED CHICKEN WINGS** 18.00

*ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch*

**TRUFFLE FRIES** 10.00

*skinny fries, grated parmesan, parsley, truffle mist*

**AHI TUNA POKE NACHOS** 18.00

*avocado mousse, chili jam, sweet soy, micro cilantro, pickled fresno chili, crispy wontons, radish*

**JUMBO SHRIMP COCKTAIL**  15.00

*turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon*

# Salads & Soup

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**LARKIN'S SHE-CRAB SOUP**  CUP 8.00

*blue crab, crab stock, crab roe, sherry, cream*

BOWL 12.00

**FRENCH ONION SOUP** 10.00

*caramelized onion, beef broth, crostini, provolone, gruyère*

**GARDEN**  14.00

*tyger river artisan lettuce, cucumber, tomato, radish, shaved red onion, carrot, ranch dressing*

**BACON, LETTUCE & TOMATO**  18.00

*tyger river farms bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice, sherry vinaigrette*

**BEET & GOAT CHEESE**  19.00

*roasted beets, pickled beets, shaved beets, arugula, toasted pistachio, goat cheese mousse, sherry-beet vinaigrette*

**CAESAR SALAD** 14.00

*romaine, white anchovy, croutons, traditional caesar*

**ADD SALMON - 14.00**

**ADD CHICKEN - 6.00**

**ADD SHRIMP - 8.00**

**ADD FLAT IRON - 18.00**

## OYSTERS ON THE HALF SHELL

SIX/TWELVE

*James River, VA - 14 / 28*

*Blue Point, Long Island Sound - 22 / 44*

*Daily Oyster - MP*

# From The Water

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**ATLANTIC SALMON**  32.00

*roasted winter squash hash, swiss chard, beurre blanc*

**SUNBURST FARMS TROUT**  28.00

*cauliflower purée, sautéed spinach and leeks  
brown butter nage*

**CAJUN SHRIMP & GRITS** 25.00

*dark roux-shellfish gravy, trinity, smoked andouille sausage,  
pimento cheese-carolina grits, scallions*

**CHILEAN SEA BASS**  58.00

*shrimp sofrito, bell pepper,  
applewood smoked bacon, blistered spinach*

# From The Earth

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**MUSHROOM RAVIOLI** 28.00

*dark spore mushrooms, parmesan, toasted pine nut pesto*

**STUFFED WINTER SQUASH** 26.00

*herb farro, autumn hash, red wine agridulce*

# From The Land

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**PAN ROASTED AIRLINE CHICKEN** 28.00

*rice perloo, broccolini, rosemary-chicken jus*

**SMOKED PORK CHOP** 38.00

*bourbon bacon glaze, swiss chard,  
pimento cheese carolina grits*

**ELK TENDERLOIN** 40.00

*red and golden beets, chestnut mashed potatoes,  
pickled mustard seed, fig-vincotto jus*

**RACK OF LAMB** 58.00

*sweet potato puree, swiss chard, dijon-brandy sauce*

### Warning:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any allergies or dietary restrictions. We cook all our dishes to order, but consuming raw or undercooked ingredients is done at your own risk.*

## From The Grill



### FILET MIGNON

Braveheart Beef, lean and tender cut with the lowest amount of marbling

7 OUNCE 52.00  
10 OUNCE 68.00

### PRIME RIBEYE

Braveheart Beef, 16 ounce, flavorful with rich marbling

69.00

### BONE-IN FILET MIGNON

14 ounce, meats by linz, lean and tender cut with lowest amount of marbling, meat will be less cooked near the bone

90.00

### PRIME NEW YORK STRIP

Braveheart Beef, 14 ounce, lean with more marbling than the filet mignon

67.00

### BONE-IN NEW YORK STRIP

20 ounce, brasstown beef, flavorful cut of steak, meat will be less cooked near the bone

80.00

### DRY AGED TOMAHAWK BONE-IN RIBEYE 125.00

30 ounce, meats by linz, flavorful cut of steak, meat will be less cooked near the bone

## STEAKHOUSE BURGER

25.00

1/2 pound brasstown beef,  
french onion spread, mushroom duxelles,  
house-made bun, truffle fries

## Sides

ROASTED ASPARAGUS 12.00

charbroiled with olive oil, salt and pepper

LOBSTER MAC & CHEESE 18.00

cavatappi, white cheddar, parmesan

GRILLED BROCCOLINI 12.00

charbroiled with olive oil, salt and pepper

BRUSSELS SPROUTS 12.00

gochujang-sorghum glaze, pork belly lardons

TRUFFLE FRIES 10.00

skinny fries, grated parmesan, parsley, truffle mist

MASHED POTATOES 8.00

garlic, butter, salt

SAUTEED MUSHROOMS 14.00

garlic, thyme, butter

AUTUMN SQUASH HASH 12.00

fresh herbs, butter

POTATO GRATIN 10.00

gruyere, caramelized shallot, thyme

## Sauces & Enhancements

COLD WATER LOBSTER TAIL 18.00

garlic, herbs, butter

CRAB OSCAR 14.00

jumbo lump, bearnaise, asparagus

AU POIVRE 6.00

peppercorns, cognac, cream, demi glace

BÉARNAISE 6.00

eggs, fresh tarragon, white wine, butter

HORSERADISH CREAM 6.00

heavy cream, raw horseradish, lemon juice

DIJON-BRANDY 6.00

dijon mustard, brandy, veal stock



Indicates Gluten Free. Please let your server know if you have any allergies, including to gluten, some items contain gluten but can be modified

For parties of 8 or more, a 22% gratuity will be added; no separate checks.

