

LARKIN'S

CAMPERDOWN

By The Glass Sparkling

NINO ARDEVI PROSECCO 10/40

apple, pear, hints of citrus - Veneto, IT

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

AIX 11/44

floral, strawberry, citrus - Coteaux d'Aix-en-Provence, FR

DOMAINE OTT "BY.OTT" 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

JACQUES DUMONT, SAUVIGNON BLANC 9/36

passionfruit, guava, mango, limestone - Loire, FR

OPOLO ALBARIÑO 14/56

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

LOUIS LATOUR ARDECHE CHARDONNAY 9/36

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

By The Glass Red

ALTA VISTA CABERNET SAUVIGNON 13/52

black berry, black currant, fresh herb - Mendoza, ARG

FOLK TREE CABERNET SAUVIGNON 11/44

blackberry, bell pepper, eucalyptus - CA

JOEY TENSLEY CABERNET SAUVIGNON 17/68

ripe cherry, plum, spice - Central Coast, CA

ALLEGRIINI RED BLEND 17/68

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

JAX Y3 PINOT NOIR 15/60

blackberry, bing cherry, forrest floor - Sonoma Coast, CA

HAZELFERN PINOT NOIR 18/72

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

ALHAMBRA RESERVE MALBEC 10/40

raspberries, blueberries, cherries, earth - Mendoza, ARG

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

APPROACHMENT SYRAH 26/105

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

TEAM FAVORITE

*rotating premium wine chosen by our
team, served by the glass via coravin*

MKT Price



Specialty Cocktails

PETRICHOR	13.00
<i>chopin, Italicus, peach schnapps, lemon, rosemary, apple</i>	
CERTIFIED SONGBIRD	14.00
<i>lunazul reposado, vago mezcal, allspice, apple, grapefruit, lime, agave</i>	
THE WHEEL	13.00
<i>tx whiskey, frangelico, drambuie, bitters, clove, orange</i>	
APPALACHIAN REFRESHER	14.00
<i>four roses bourbon, benedictine, grapefruit, lemon, orange, demerera</i>	

Seasonal Cocktails

SAKURA	14.00
<i>rose and lavender infused bluecoat gin, st. germaine, curacao, lime, honey, cranberry, ginger bitters</i>	
PUNCHED	12.00
<i>flor de cana 7yr, drambuie, green tea, lime, honey, spices</i>	
SPRING SPRITZ	12.00
<i>empress gin, st. germaine, italicus, lavender, soda, prosecco</i>	
SEASONAL SANGRIA	13.00
<i>red wine or white wine, brandy, seasonal fruit and spices</i>	

Draught Beer

STELLA ARTOIS	8.00
CREATURE COMFORTS TROPICALIA	9.00
LARKIN'S LAGER	7.00
FEATURED DRAUGHT	MP

Larkin's Cocktails

THE ESPRESSO MARTINI	14.00
<i>tito's vodka, kahlua, borghetti, espresso, cold brew</i>	
SMOKED OLD FASHIONED	15.00
<i>bourbon, demerara, house blended bitters, smoke</i>	
LARKIN'S MARGARITA	14.00
<i>lunazul reposado, cointreau, lime, agave</i>	
ADAM'S MANHATTAN	16.00
<i>rittenhouse rye, starlino rosso, angostura bitters</i>	

Modified Classics

QUEEN BEE	15.00
<i>botanist, honey lavender simple, ginger liquor, lemon, prosecco</i>	
SPANISH 45	11.00
<i>400 conejos, lime, agave, sparkling rose</i>	
ANY PORT	13.00
<i>don q, st. germaine, benedictine, lime, ginger beer, dark rum float</i>	
EUPHORIA	22.00
<i>barrel aged toffee bourbon, apple, ginger, rosemary, smoke</i>	

Packaged Beer

MILLER LITE	5.00
MICHELOB ULTRA	5.00
YUENGLING	5.00
CORONA	5.00
WICKED WEED PERNICIOUS	8.00
HIGHLAND GAELIC	6.00
ALAGASH TRIPEL	9.00

Seltzer & Cider

HIGH NOON - ASSORTED FLAVORS	8.00
BOLD ROCK DRY CIDER	8.00
SEASONAL ROTATING CIDER	8.00

Zero Alcohol

ATHLETIC N/A GOLDEN ALE	8.00
ATHLETIC N/A IPA	9.00
REBEL RABBIT HIGH SELTZER	11.00

BARTENDERS CHOICE - 15

CHOOSE 2

Sweet

Sour

Smooth

Fruity

Floral

Bitter

Smokey

Refreshing

Wild-Card

MOCKTAIL - 10

ADD DELTA9 - 5

Starters

JUMBO LUMP CRAB CAKES	18.00
<i>maque choux, old bay popcorn, remoulade</i>	
FRIED CALAMARI	17.00
<i>asiago, calabrian aïoli, baby sweet peppers, pepperoncini</i>	
DEVEILED EGGS	14.00
<i>lump crab, black garlic, bacon, chive</i>	
OYSTERS ROCKEFELLER	18.00
<i>james river oysters, creamed spinach, crispy bacon, hollandaise</i>	
KOREAN FRIED CHICKEN WINGS	18.00
<i>ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch</i>	
TRUFFLE FRIES	10.00
<i>skinny fries, grated parmesan, parsley, truffle mist</i>	
AHI TUNA POKE NACHOS	18.00
<i>avocado mousse, chili jam, sweet soy, micro cilantro, pickled fresno chili, crispy wontons, radish</i>	
JUMBO SHRIMP COCKTAIL	15.00
<i>turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon</i>	

Salads & Soup

LARKIN’S SHE-CRAB SOUP	CUP 12.00 BOWL 16.00
<i>blue crab, crab stock, crab roe, sherry, cream</i>	
FRENCH ONION SOUP	10.00
<i>caramelized onion, beef broth, crostini, provolone, gruyère</i>	
GARDEN	14.00
<i>tyger river artisan lettuce, cucumber, tomato, radish, shaved red onion, carrot, ranch dressing</i>	
BACON, LETTUCE & TOMATO	18.00
<i>tyger river farms bibb lettuce, blue cheese dressing, bacon, scallion, tomato. bagel everything spice, sherry vinaigrette</i>	
STRAWBERRY & BEET	18.00
<i>diced red and gold beets, local strawberries, mint, chive arugula, pistachio, goat cheese mousse, banyuls vinaigrette</i>	
CAESAR SALAD	14.00
<i>romaine, white anchovy, croutons, traditional caesar</i>	
ADD SALMON - 14.00	
ADD CHICKEN - 6.00	
ADD SHRIMP - 8.00	
ADD FLAT IRON - 15.00	

OYSTERS ON THE HALF SHELL
SIX/TWELVE

Salty-Sweets, VA - 14 / 28
Blue Point, Long Island Sound - 22 / 44

From The Water

ATLANTIC SALMON	32.00
<i>summer vegetable ragout, radish, herb roasted red potatoes, chimichurri</i>	
CAJUN SHRIMP & GRITS	25.00
<i>dark roux-shellfish gravy, trinity, smoked andouille sausage, pimento cheese-carolina grits, scallions</i>	
PAN SEARED SCALLOPS	32.00
<i>seared scallops, creamed corn purée, field pea relish, crispy okra</i>	
CHILEAN SEA BASS	58.00
<i>shrimp sofrito, bell pepper, applewood smoked bacon, blistered spinach</i>	

From The Earth

MUSHROOM RAVIOLI	28.00
<i>dark spore mushrooms, parmesan, toasted pine nut pesto</i>	
CURRIED SUMMER VEGETABLE STEW	24.00
<i>field peas, okra, tomato, onion, sweet potato, carolina gold rice, cilantro</i>	

From The Land

PAN ROASTED AIRLINE CHICKEN	28.00
<i>rice perloo, broccolini, rosemary-chicken jus</i>	
PORK TENDERLOIN	38.00
<i>bourbon bacon glaze, swiss chard, pimento cheese carolina grits</i>	
ELK TENDERLOIN	40.00
<i>red and golden beets, chestnut mashed potatoes, pickled mustard seed, fig-vincotto jus</i>	
ROASTED RACK OF LAMB	58.00
<i>carolina gold rice, curry-stewed okra, tomato, preserved lemon yogurt, chermoula</i>	

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 58.00

10 OUNCE 76.00

PRIME RIBEYE

Braveheart Beef, 16 ounce, flavorful with rich marbling

BONE-IN FILET MIGNON 90.00

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

PRIME NEW YORK STRIP 67.00

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

BONE-IN NEW YORK STRIP 80.00

16 ounce, Brasstown beef, flavorful cut of steak, meat will be less cooked near the bone

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

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.

