



## By The Glass Sparkling

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<b>CELLO PROSECCO</b>	<b>10/40</b>
<i>apple, pear, hints of citrus - IT</i>	
<b>HENRY VARNAY ROSE SEC</b>	<b>8/32</b>
<i>cherry, strawberry, raspberry - Loire, FR</i>	
<b>MAISON RICHE CRÉMANT</b>	<b>12/48</b>
<i>pear, vanilla, and a hint of citrus, bordeaux, FR</i>	

## By The Glass White

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<b>D'ORSARIA PINOT GRIGIO</b>	<b>10/40</b>
<i>citrus, floral, honeycrisp apple - Friuli, IT</i>	
<b>RAIMUND PRUM RIESLING</b>	<b>12/48</b>
<i>apricot, white peach, pineapple, green apple - Mosel, DE</i>	
<b>MISTY COVE SAUVIGNON BLANC</b>	<b>11/44</b>
<i>lime, lime leaf, grapefruit, hedge row - Marlborough, NZ</i>	
<b>JACQUES DUMONT SAUVIGNON BLANC</b>	<b>9/36</b>
<i>passionfruit, guava, mango, limestone - Loire, FR</i>	
<b>JUSTIN CHARDONNAY</b>	<b>15/60</b>
<i>pineapple, bartlett pear, lemon curd - Central Coast, CA</i>	
<b>DOMAINE FICHET "CHATEAU LONDON"</b>	<b>16/60</b>
<i>apricot, citrus, honeycomb, limestone - Burgundy, FR</i>	

## By The Glass Rosé

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<b>LAUDUN-CHUSCLAN</b>	<b>9/36</b>
<i>floral, cranberry, orange blossom - Côtes de Rhone, FR</i>	
<b>AIX</b>	<b>11/44</b>
<i>floral, strawberry, citrus - Coteaux d'Aix-en-Provence, FR</i>	
<b>DOMAINE OTT "BY.OTT"</b>	<b>16/65</b>
<i>fresh fruit, citrus zest - Côtes de Provence, FR</i>	

## By The Glass Red

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<b>LIMITED ADDITIONS "CAROLINA CRUSH"</b>	<b>15/60</b>
<i>dolcetto, black currant, bright &amp; juicy, mid tannins- Willamette Valley, OR</i>	
<i>*served chilled</i>	
<b>WINDSTORM PINOT NOIR</b>	<b>10/40</b>
<i>black plum, clove, roasted cherry - Central Coast, CA</i>	
<b>HAZELFERN PINOT NOIR</b>	<b>18/72</b>
<i>cherry, red currants, crushed rose - Willamette Valley, OR</i>	
<b>ALHAMBRA RESERVE MALBEC</b>	<b>10/40</b>
<i>raspberries, blueberries, cherries, earth - Mendoza, ARG</i>	
<b>FOLK TREE CABERNET SAUVIGNON</b>	<b>11/44</b>
<i>blackberry, bell pepper, eucalyptus - Central Coast, CA</i>	
<b>NO LOVE LOST CABERNET SAUVIGNON</b>	<b>17/68</b>
<i>black fruits, blackberry, black currant - Napa Valley, CA</i>	
<b>MT. VEEDER CABERNET SAUVIGNON</b>	<b>24/96</b>
<i>red fruit, black tea, bramble, fig - Napa Valley, CA</i>	

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## Draft Beer

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<b>LARKIN'S LAGER</b>	<b>7</b>
<b>CREATURE COMFORTS TROPICALIA IPA</b>	<b>9</b>
<b>STELLA ARTOIS</b>	<b>8</b>
<b>LIABILITY GNOME BELGIAN BLONDE</b>	<b>9</b>
<b>HI-WIRE BED OF NAILS BROWN ALE</b>	<b>9</b>
<b>ROTATING SELECTION</b>	<b>MP</b>

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## Packaged Beer

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<b>MILLER LITE</b>	<b>5</b>
<b>MICHELOB ULTRA</b>	<b>5</b>
<b>YUENGLING</b>	<b>5</b>
<b>CORONA</b>	<b>5</b>
<b>WICKED WEED PERNICIOUS IPA</b>	<b>8</b>
<b>ALLAGASH TRIPEL</b>	<b>9</b>



## Seasonal Cocktails

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<b>FIFTH YEAR VOW</b>	20
<i>in-house barrel-aged patron reposado, blandy's 5-year madeira, benedictine, mole bitters</i>	
<b>PORCH TEA</b>	15
<i>angel's envy bourbon, sweet tea shrub, white peach, lemon, mint</i>	
<b>KEY LIME KISS</b>	13
<i>pearl vanilla vodka, licor 43, lime, pineapple</i>	
<b>CELLAR SOUR 2.0</b>	15
<i>suntory toki japanese whiskey, umeboshi gomme, lemon, yuzu, toasted sesame</i>	
<b>PETAL &amp; VINE</b>	18
<i>basil-watermelon grey goose, st germain, lemon, crémant</i>	
<b>L'AMARO FIORITO</b>	16
<i>"another" hendricks, ramazotti, lemon, honey, cherry bitters, angostura</i>	
<b>VIOLET #7</b>	13
<i>tito's, italicus, lavender, lemon</i>	

## Larkin's Cocktails

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<b>THE ESPRESSO MARTINI</b>	14
<i>tito's vodka, kahlua, borghetti, espresso, cold brew</i>	
<b>SMOKED OLD FASHIONED</b>	15
<i>bourbon, demerara, house blended bitters, smoke</i>	
<b>LARKIN'S MARGARITA</b>	14
<i>lunazul blanco, dry curaçao, lime, agave</i>	
<b>SUNSET RIDER</b>	20
<i>contrary cow chocolate whiskey, praline liqueur, frangelico, allspice dram, ginger bitters</i>	
<b>ADAM'S MANHATTAN</b>	16
<i>rittenhouse rye, starlino rosso, angostura bitters</i>	
<b>SEASONAL SANGRIA</b>	13
<i>red wine or white wine, brandy, seasonal fruit and spices</i>	

## Mini-Tini (snack size)

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<b>VODKA CLASSIC</b>	5
<i>tito's, dolin blanc, olive</i>	
<b>THE ORIGINAL</b>	10
<i>hendricks, dolin blanc, twist</i>	
<b>VESPER</b>	8
<i>ford's gin, ketel one, lillet blanc</i>	
<b>THE ESPRESSO MARTINI</b>	7
<i>tito's vodka, kahlua, borghetti, espresso, cold brew</i>	
<b>ADAM'S MANHATTAN</b>	9
<i>rittenhouse rye, starlino rosso, angostura bitters</i>	

**BARTENDER'S CHOICE - 15**

CHOOSE 2

Sweet	Sour	Smooth
Fruity	Floral	Bitter
Smokey	Refreshing	Wild-Card

## Seltzer & Cider

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<b>HIGH NOON - ASSORTED FLAVORS</b>	8
<b>SEASONAL ROTATING SOUR BEER</b>	8
<b>SEASONAL ROTATING CIDER</b>	8

## Zero Alcohol

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<b>ATHLETIC N/A GOLDEN ALE</b>	8
<b>ATHLETIC N/A IPA</b>	9
<b>MARGARITA</b> <i>spicy mango   cucumber-pear   traditional ritual N/A tequila, lime</i>	13
<b>VANILLA GINGER SOUR</b>	13
<i>lyre's N/A whiskey, vanilla, ginger, lemon, egg white</i>	
<b>ITALIAN SPRITZ</b>	12
<i>lyre's N/A italian spritz, club soda</i>	







## Starters



<b>BREAD SERVICE</b>	12	<b>WAGYU BEEF CARPACCIO*</b>	26
<i>Traveler's Baking Co. assorted sourdough, whipped black garlic ricotta, whipped honey butter</i>		<i>crispy artichoke, pickled red onion, yolk jam, peppercorn medley, arugula, fleur de sel</i>	
 <b>JUMBO LUMP CRAB CAKE</b>	26	 <b>SCALLOP CRUDO*</b>	24
<i>lemon-dill beurre blanc, chive</i>		<i>clarified orange juice, jicama, fresno chili, shiso, orange, yuzu oil</i>	
<b>KOREAN FRIED CHICKEN WINGS</b>	19	 <b>JUMBO SHRIMP COCKTAIL</b>	16
<i>ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch</i>		<i>turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon</i>	
<b>PORK BELLY CROQUETTE</b>	18	<b>FRIED CALAMARI</b>	18
<i>melted leek purée, pickled red onion, Benton's bacon espuma</i>		<i>parmesan, calabrian aioli, baby sweet peppers, pepperoncini</i>	
<b>COLLARDS &amp; ARTICHOKE DIP</b>	16	 <b>OYSTERS ON A HALF SHELL*</b>	18   36
<i>Bradford Farms' collards, artichoke, smoked mozzarella, parmesan panko, bacon crumble, lavash</i>		<i>cocktail, horseradish, mignonette, lemon, old bay crackers</i>	
<b>TRUFFLE FRIES</b>	11	 <b>OYSTERS ROCKEFELLER*</b>	20
<i>skinny fries, grated parmesan, parsley, truffle mist</i>		<i>oysters, creamed spinach, crispy bacon, hollandaise</i>	

## Salads & Soup





ADD SALMON\* - 14 | ADD SHRIMP - 10 | ADD SCALLOPS\* - 30 | ADD CHICKEN - 8 | ADD STEAK\* - 20

 <b>LARKIN'S SHE-CRAB SOUP</b>	CUP 12 BOWL 16	<b>CAESAR SALAD</b>	16
<i>blue crab, crab stock, crab roe, sherry, cream</i>		<i>baby gem, garlic parmesan crouton, parmesan</i>	
<b>FRENCH ONION SOUP</b>	10	 <b>STRAWBERRY &amp; BEET</b>	18
<i>caramelized onion, beef broth, crostini, gruyère</i>		<i>diced red and gold beets, local strawberries, mint, chive, arugula, pistachio, goat cheese mousse, strawberry vinaigrette</i>	
 <b>SPRING SALAD</b>	18	 <b>BACON, LETTUCE &amp; TOMATO</b>	18
<i>Tyger River Farms' mixed greens, dandelion greens, asparagus, english peas, baby heirloom tomatoes, radish, roasted hominy, feta, lemon-dill vinaigrette</i>		<i>Tyger River Farms' bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice, sherry vinaigrette</i>	

## From The Water

 <b>CHILEAN SEA BASS</b>	58	<b>CAJUN SHRIMP &amp; GRITS</b>	28
<i>green and white asparagus, blistered fava beans, pickled radish, asparagus pesto, dill beurre blanc</i>		<i>dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion</i>	
<b>ATLANTIC SALMON*</b>	38	 <b>PAN SEARED SCALLOPS*</b>	50
<i>jambalaya risotto, andouille, crawfish, tabasco beurre blanc</i>		<i>whipped marscapone, avocado, radish, snap peas, scallions, sumac, dill</i>	

## From The Land

 <b>BRAISED SHORT RIB</b>	42	 <b>CONFIT CHICKEN QUARTER</b>	32
<i>parsnip purée, beef tallow roasted carrot, caramelized onion jus</i>		<i>Joyce Farms' chicken, roasted carrots, patty pan squash, blistered heirloom tomatoes, carrot purée, mustard seed chicken jus</i>	
 <b>ROASTED RACK OF LAMB*</b>	60	 <b>DOUBLE BONE-IN PORK CHOP*</b>	48
<i>fava beans, spring peas, fennel, mint, lamb jus</i>		<i>Bradford Farms' collards, bbq sea island red peas, bacon jam, pot likker</i>	
<b>MUSHROOM RAVIOLI</b>	28		
<i>I See Fungi mushrooms, parmesan, toasted pine nut pesto</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.

# Steaks & Chops\*

<b>PRIME FILET MIGNON</b> 7oz.* <i>prime Braveheart beef</i>	58	<b>DRY AGED COWBOY RIBEYE</b> 22oz.* <i>30 day dry-aged prime, Brasstown Beef</i>	90
<b>PRIME RIBEYE STEAK</b> 16oz.* <i>prime Braveheart beef</i>	68	<b>DRY AGED TOMAHAWK RIBEYE</b> 30oz.* <i>60 day dry-aged, Meats by Linz</i>	130
<b>DOUBLE BONE-IN IBERICO CHOP*</b> <i>free range spanish iberico</i>	80	<b>MARGRA RACK OF LAMB*</b> <i>Australian white lamb</i>	80

## Wagyu\*

 <b>PRIME WAGYU NY STRIP</b> 14oz.* <i>diamond grade 9+ marbling, Snake River Farms</i>	110	 <b>MUSE FARMS FULL BLOOD RIBEYE</b> 16oz.* <i>marble score 9+</i>	150
 <b>PRIME WAGYU FILET MIGNON</b> 8oz. <i>gold grade 9+ marbling, Snake River Farms</i>	95	 <b>SENKU FARMS PUREBRED NY STRIP</b> 14oz.* <i>2026 Australian Grand Champion, marble score 9+</i>	130
 <b>PRIME WAGYU OUTSIDE SKIRT</b> 8oz.* <i>Snake River Farms</i>	50		

*Our steaks and chops are sourced from exceptional producers across the world.*

*We spent months tasting and evaluating beef from a wide range of ranches before selecting the cuts we proudly serve today. Each is chosen for outstanding marbling, tenderness, and flavor, then simply seasoned and charbroiled to highlight the natural character of the meat.*

## Sides

<b>BOURSIN WHIPPED POTATOES</b> <i>cream, butter, kosher salt</i>	8
<b>SAUTEED MUSHROOMS</b> <i>1 See Fungi mushrooms, garlic, thyme, butter</i>	14
<b>GRILLED ASPARAGUS</b> <i>olive oil, salt, pepper</i>	16
<b>JAMBALAYA RISOTTO</b> <i>andouille, crawfish, holy trinity, cajun spice</i>	12
<b>BRADFORD BRAISED COLLARDS</b> <i>Benton's bacon, apple cider vinegar, potlikker</i>	10
<b>ROASTED SQUASH</b> <i>thyme, garlic, butter</i>	10
<b>VEGETABLE MEDLEY</b> <i>asparagus, turnip, 1 See Fungi mushrooms, garlic, shallot, butter</i>	16

## Sauces +6

<b>HORSERADISH CREAM</b> <i>prepared horseradish, sour cream, herbs de provence, heavy cream, worcestershire</i>
<b>CHIMICHURRI</b> <i>cilantro, parsley, chili flake, garlic, red wine vinegar</i>
<b>AU POIVRE</b> <i>tellicherry pepper, veal stock, red wine, butter</i>
<b>BERNAISE</b> <i>egg yolk, tarragon, vinegar, shallot, butter</i>
<b>HOLLANDAISE</b> <i>egg yolk, lemon juice, butter, cayenne</i>
<b>BLEU CHEESE FONDUE</b> <i>whipped bleu cheese, cream</i>
<b>HERB BUTTER</b> <i>parsley, chive, thyme, green onion, shallot, garlic, lemon and lime zest</i>

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