

# WINE

BY THE GLASS

## SPARKLING WINE & CHAMPAGNE

ROEDERER ESTATE, BRUT 16  
ANDERSON VALLEY NV

LALLIER, BRUT, 'R.019' 25  
Aÿ, CHAMPAGNE NV

## WHITE & ROSÉ

MELON, MENARD-GABORIT  
'LES PRINCES' 12  
MUSCADET-SUR-LIE, LOIRE 2022

FALANGHINA, CANTINA TABURNO 14  
'DAMA,' CAMPANIA 2022

RIESLING, SEEHOF 13  
FEINHERB, RHEINHESSEN 2022

CHARDONNAY, DOMAINE DE  
PERRAUD, 'LA GRANDE BURETTE' 15  
MÂCON-VILLAGES, BURGUNDY 2021

CHARDONNAY, HADEN FIG 17  
WILLAMETTE VALLEY, OREGON 2021

ROSÉ OF CINSAULT/GRENACHE 12  
DOMAINE DE TRIENNE, PROVENCE 2022

## RED WINE

GRENACHE BLEND, DELAS 'ESPRIT' 12  
CÔTES DU RHÔNE 2021

NEBBIOLO, A.& G. FANTINO 13  
'ROSSO DEI DARDI,' PIEDMONT 2020

MENCÍA, RAUL PEREZ 'ULTREIA' 15  
BIERZO 2020

PINOT NOIR, HANZELL 'SEBELLA' 19  
SONOMA COAST 2022

CABERNET SAUVIGNON, BRENDDEL 20  
'COOPER'S REED,' NAPA VALLEY 2019

CABERNET BLEND, CHÂTEAU DE PEZ 30  
SAINT-ESTÈPHE, BORDEAUX 2020



## MAIN

### PARKER HOUSE ROLLS 8

FENNEL POLLEN, CULTURED BUTTER

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### DUCK CONFIT 35

DIRTY FARRO, SWISS CHARD, PICKLED OKRA

### DAYBOAT RED SNAPPER 33

CRISPY POTATO, LEEKS, BROWN BUTTER

### STUFFED EGGPLANT 29

LENTILS, CURRY PICKLED SQUASH, NAAN

### PINK SHRIMP 30

CORN CHOWDER, BOK CHOY, CHILI VINAIGRETTE

### DRY-AGED RIBEYE 65

OXTAIL, CARAMELIZED PARSNIP, ONION JAM  
WHITE OAK PASTURES; BLUFFTON, GA

PARKER BROWN, EXECUTIVE CHEF  
VINCENT BRISOTTI, CHEF DE CUISINE

## & MORE

OSETRA CAVIAR 1 OZ 150  
BISCUITS, EGG SALAD  
ANASTASIA GOLD; PIERSON, FL

LOCAL OYSTERS 24  
CANDIED GINGER, MANGO  
CALUSA OYSTER CO; TAMPA BAY, FL

SMOKED LOCAL FISH 21  
PICKLED MUSTARD SEED, TROUT CAVIAR

LOCAL GROUPER BRANDADE 18  
SALTED & ROASTED POTATO, GARLIC CRACKERS

FRIED OLIVES 12  
ANCHOVY, NDUJA, ROMESCO

PLANTAIN 15  
CHIMICHURRI, FARMER'S CHEESE,  
PICKLED FRESNO

BRICK STREET GREENS 17  
GREEN GODDESS, BLACK GARLIC CROUTONS  
BRICK STREET FARMS; ST. PETERSBURG, FL

RICOTTA GNUDI 21  
PEA VARIETALS, PICKLED MIREPOIX

DRY-AGED BEEF TARTARE 24  
BARREL AGED SOY, EGG FUDGE, HORSERADISH  
WHITE OAK PASTURES; BLUFFTON, GA

CHARRED CABBAGE 22  
SCALLION, ROASTED PEANUTS

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS