

Dinner

Garlic Knots	3.95
Crab Rangoon (3) w. plum jam	9.95
Broiled Oysters (3), uni butter, breadcrumbs	9.95
Blistered Padron Peppers w. hop salt	5.95
Crudités w. chimichurri & spicy aioli	8.95
Chicken Liver Mousse, apple butter, mustard seed, grilled sourdough	8.95
Okonamiyaki, basil, mint, togarashi, bonito	7.95
Steak Tartare, smoked bone marrow, herb salad, grilled sourdough	14.95
Burrata, roasted acorn squash, pistachio- sorghum butter, figs	11.95
Griddled Sweetbreads, fig mostarda, toasted sesame	10.95
Fisherman Stew, monkfish, mussels, kimchi jjigae, scallion salad.	15.95
Ricotta Gnocchi, heirloom tomato pomodoro	15.95
Duck Confit, cipollini onion, black cherry gastrique	18.95
Tavern Steak Au Poivre, coulotte, onion rings.	19.95
Brick Chicken, hoppin' john, smoked date relish.	18.95

After Midnight



Fridays & Saturdays
"Pigs-in-a-blanket"
 Served with a
 selection of fine
 sauces

SIDES FOR THE TABLE

Potatoes Au Gratin	7.95
Heirloom Carrots, honey-curry yogurt	6.95
Wedge Salad, creamy dressing	9.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

After Dinner

Fruit Tart
Basil, Meringue, Magic 7.95
Chocolate Truffle
Pear, Beet, Gold 8.95
Baba au Rhum
Chestnut, Apple, Fire 7.95

A BRISK ENDING

Green Chartreuse	12
Benedictine	10
Alvear Pedro Ximenez de Anada.	12
Alvear Pedro Ximenez Solera.	12
Bigallet China-China Amer	10
Amaro Sfumato	7
Montenegro.	7
Fernet Branca	7
St. George Absinthe Verte	12
Underberg.	4



For business or pleasure, Golden Eagle is your host off the highway

"Cocktails Worth Crowing About"

SIGNATURE



CHECKS & BALANCES

11.95

Tempus Fugit Kina D'Or, Lustau
Fino Jarana Sherry, Tonic



FLANNEL BLAZER

11.95

Bourbon, Suze, Honey, Lemon,
Rosemary, Cinnamon



MASTER OF CEREMONIES

11.95

Rittenhouse Rye, Amaro
Montenegro, Yellow Chartreuse,
Ancho Verde



RUN DEVIL RUN

11.95

Tequila, Scotch, Lemon, Cacao,
Orgeat, Bitters

SELECTION OF CLASSICS



SIDECAR

10.95

Cognac, Lemon, St George
Spiced Pear, Combier,
Pommeau de Normandie,
Gold Sugar



AMARETTO SOUR

11.95

Amaretto, Bourbon,
Lemon, House Whey



OLD PAL

11.95

Rye Whiskey, Campari,
Bianco Vermouth



MAI TAI

10.95

Denizen 8 Year Rum,
Hamilton Jamaican Pot
Still Rum, Lime, Orgeat,
Combier, Bitters



BLUE HAWAIIAN

11.95

Denizen 3 yr Rum, Plantation
Pineapple Rum, Falernum,
Blue Curacao, Pineapple,
Lime, Coconut Cream



ADONIS

10.95

Alvear Medium Dry
Sherry, Sweet Vermouth,
Orange Bitters



VESPER

11.95

London Dry Gin, Vodka,
Cocchi Americano,
Orange Bitters



HARPOON

10.95

St George Citrus Vodka,
House Grenadine, Lime,
Combier



CORPSE REVIVER #904

9.95

London Dry Gin, Lemon,
Ginger Liqueur,
Dolin Blanc, Herbsaint

Traveling Suitease



PRIVATE STOCK OLD FASHIONED

A potent, proprietary blend
poured tableside from our
decanter to your glass

\$20 per person
(min. 4 persons)

BEER AND ALE



House Pilsner. . . 3.95

DRAUGHT

- Saison Dupont 8.95
- Scofflaw Double Jeopardy IPA. . . 6.95
- Creature Comforts Reclaimed Rye . 5.95
- Orpheus Atalanta Plum Tart Saison 5.95
- Bell's Two Hearted IPA 5.95



Make it a Boilermaker!

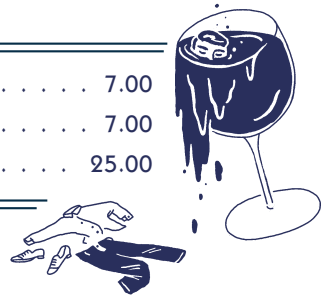
BOTTLES & CANS

- Miller High Life 3.95
- Good People Brewing Coffee
Oatmeal Stout. 5.95
- La Chouffe Belgian Golden Ale . 10.95
- Southern Prohibition Brewing
Devil's Harvest Breakfast IPA. . . 5.95
- Stiegl Radler 16 oz. 7.95
- Wild Heaven Bestie Pub Ale 5.95
- Wittekerke Witbier 4.95
- Atlanta Hard Cider 6.95

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- Stinger . . . 5.95
 - Fernet 4.95
 - Bourbon . . 3.95

WINE

- | | |
|------------------------------------|-------|
| House Red. | 7.00 |
| House White. | 7.00 |
| House Carafe (Red or White). . . . | 25.00 |



SPARKLING

- Chic Barcelona Brut 7/26
- GH Mumm Champagne Brut Cordon Rouge 15/58
- Molo 8 Lambrusco Mantovano 9/34

WHITE AND ROSÉ

- Cotes du Rhone Rose
Domaine de Chateaumar - France 2016 11/42
- Pinot Grigio
Andriano - Alto Adige, Italy 2015 11/42
- Petit Chablis
Domaine du Colombier - Burgundy, France 2014 13/50
- CMS
Domaine de la Fruitiere Vignes Blanches - Loire Valley, France 2016 9/34
- Riesling
Meulenhof Erdener - Mosel, Germany 2015 11/42
- Chardonnay
Oberon - Carneros, California 2015 14/54
- Sauvignon Blanc
Domaine Octavie Torraine - Loire Valley, France 2015 11/42
- Muscadet
Domaine Saint Martin - Loire Valley, France 2015 10/38

RED

- Malbec
Altosur - Tupungato, Mendoza, Argentina 2016 9/34
- Pinot Noir
Joseph Drouhin Bourgogne - Burgundy, FR 2015 14/54
- Zinfandel
Mauritzon - Dry Creek Valley, California 2014 14/54
- Pinot Noir
Montenoire Estate - Willamette, Oregon 2015 13/50
- Cabernet Sauvignon
Pedroncelli Three Vineyards - Dry Creek Valley, California 2014 . 14/54
- Cotes du Rhone
Domaine du Seminaire - France 2015 11/42
- Barbera
Vietti Barbera d'Asti - Agliano Terme, Italy 2015 11/42