



## SMALL PLATES

### CHARCUTERIE & FROMAGE | 22

This is where it all started! Our Charcuterie team's selection of the finest meats & cheeses from around the world

### BOUJEE GRILLED CHEESE | 15.5

Prosciutto, arugula, aged english cheddar, fontina & fig jam served on Legacy Bakery sourdough bread  
*Perfectly paired with our tomato basil soup*

### P.E.I. MUSSELS | 18.5

Bacon, bourbon & chili broth, served with Legacy Bakery toast points

### BUFFALO CHICKEN FRITTERS | 15.5

Blue cheese, housemade buffalo sauce, shredded chicken, green onions, topped with house made blue cheese & fresno chili aioli, buffalo sauce & fontina

### DECONSTRUCTED SUSHI | 16.50

Crispy rice, honey soy salmon, sriracha aioli, avocado, serrano peppers, and black sesame seeds

### CRISPY CAULIFLOWER | 14 <sup>VE</sup>

Battered cauliflower, sweet citrus chili sauce & scallions

## SALADS & SOUPS

### CAESAR SALAD | 12.5

Romaine hearts, housemade Caesar dressing, anchovies, shaved parmigiano-reggiano & house made croutons

### CHOPPED WEDGE SALAD | 12.5 <sup>GF</sup>

Chopped iceberg lettuce, housemade bleu cheese dressing, tomato confit, pickled red onions & maple dusted bacon

### SOUTHWEST SALAD | 14

Romaine hearts, cherry tomatoes, black beans, corn, bell peppers, red onion, tortilla strips, tossed in a housemade cilantro lime dressing

### CHARCUTERIE SALAD | 14

Spring Mix, cherry tomatoes, fried prosciutto, pickled red onions, Merlot bellavitano, candied pecans, dried cranberries, orange supreme, tossed in a fig jam vinaigrette

### TOMATO BASIL SOUP | BOWL 8 | CUP 5.5

Topped with basil oil & served with a Legacy Bakery toast point

*Grilled chicken +7 | Salmon +12 | Beef Tenderloin +14 | Half Salad Options Available*

## ENTRÉES

### FILET MIGNON | 55 <sup>GF</sup>

8 oz filet center cut tenderloin, garlic herb mashed potatoes, sautéed asparagus, demi glace, prepared with our signature seasoning blend

### FISH & CHIPS | 23

Yuengling battered cod loins, caper tartar sauce, cole slaw, fries

### SIXTY-SOUTH ANTARCTIC SALMON | 31

Pan seared 6 oz salmon filet, orange & sweet soy emulsion, quinoa salad, signature brussels sprouts, pomegranate gastrique

### BONE-IN PORK CHOP | 36

14 oz bone in pork chop, braised greens, jalapeño cornbread, peach and jalapeño chutney & tobacco onions

### PAN SEARED SCALLOPS | 32

U12 Scallops, lemon parmesan orzo, sautéed asparagus, blistered poblano crema

### CREAMY PESTO PASTA | 24 <sup>VE</sup>

Rigatoni pasta, parmesan, stracciatella, toasted pine nuts, served with Legacy Bakery toast points  
*Grilled chicken +7 Salmon +12 Beef Tenderloin +14*

### BISTRO BURGER | 18.5

½ lb steak burger, bourbon bacon jam, gruyère, fried pickles, fresno chili aioli, spring mix, Legacy Bakery brioche bun, served with fries

### GRILLED SEA BASS | 48 <sup>GF</sup>

6 oz grilled sea bass, cauliflower purée, scalloped potatoes, chimichurri

### CARIBBEAN JERK CHICKEN | 28.5

Caribbean style chicken, cilantro rice, pineapple salsa, lemon dill aioli, and dehydrated pineapple chips

## HOUSEMADE DESSERTS & NIGHT CAPS

### BLUEBERRY PIE BAR | 12.5

Served with lemon curd and vanilla ice cream

### PEANUT BUTTER & JELLY CHEESECAKE | 12.5

Peanut butter cheesecake, strawberry jelly compote, whipped cream

### CHOCOLATE BROWNIE BUDINO | 12

Chocolate budino, brownie crumbles, whipped cream

### FLANAGAN'S TRAVELS | 10

A Flanagan Tradition! Bailey's Irish Cream, Kahlua, Chila Orchata, Trader Vic's Chocolate Liqueur

### ESPRESSO MARTINI | 12

Vanilla vodka, house espresso mix, demerara syrup, chocolate garnish

### ORANGE DREAMSICLE MARTINI | 12

Fresh squeezed orange juice, vanilla vodka, Licor 43, triple sec, cream of coconut

\$5 Martinis

# MARTINIS

Every Monday!



**PASSIONFRUIT | 12**  
Vanilla vodka,  
passionfruit syrup,  
lemon



**LEMON DROP | 12**  
Vodka,  
simple syrup,  
lemon



**CLASSIC DIRTY | 12**  
Vodka,  
Castlevetrano olive juice,  
olives



**EMPRESS | 12**  
Empress Gin,  
blackberry herb syrup,  
lemon



**ESPRESSO | 12**  
Vanilla Vodka, house  
espresso mix, demerara  
syrup, chocolate garnish

## SIGNATURE COCKTAILS

### QUEEN BEE | 12.5

Vodka, honey lavender simple syrup, fresh lemon juice  
*Try it with bourbon!*

### B&Y OLD FASHIONED | 12

Pinhook Rye, demerara syrup, angostura bitters,  
orange bitters, orange oil, filthy cherry

### THE PERFECT MANHATTAN | 13

Pinhook Bourbon, sweet vermouth, dry vermouth,  
angostura bitters

### PASSION FOR PROSECCO | 13

Aperol, passionfruit purée, lemon juice, topped with  
prosecco

### BASIL GIMLET | 12

Gin, house basil syrup, lime juice

### MANGO SOL | 12

Resposado tequila, dark rum, mango purée, house spicy  
syrup, lemon juice, lime juice, cilantro lime rim

### BERRY LOVELY | 12

The Spice & Tea Exchange of New Albany Berry Bouquet  
Tea, strawberry gin, lemon juice, simple syrup

### PEARL STREET BRAMBLE | 12

Gin, Chambord, lemon juice, house blackberry herb syrup  
*Try it with bourbon!*

### DAZED DAISY | 12.5

Tequila blanco, house spicy syrup, citrus mix, smoked  
hibiscus rim

### BLOOD ORANGE WHISKEY SOUR | 13

Pinhook Bourbon, blood orange juice, lemon juice,  
angostura bitters, simple syrup

### MEG'S FIGGIN' OUT | 13

Empress Gin, house fig syrup, lemon juice, orange bitters,  
topped with prosecco

### ODE TO ZACK | 13

Vodka, St. Germain, strawberry purée, lemon juice,  
topped with prosecco

## HOUSE MOCKTAILS

### THE SOBER SISTER | 8

The Spice & Tea Exchange of New Albany Berry Bouquet  
Tea, lemon juice, house blackberry syrup, topped with  
ginger beer

### BRIGHT & BASIL | 8

Lemon juice, house basil syrup, orgeat, topped  
with soda water



## SOMMELIER SELECTED WINES

### SPARKLING

Cantine Maschio, Prosecco, Brut | 10/35

La Morandina, Moscato d'Asti | 12/44

Conquilla, Cava, Brut | 11/40

Crémant de Bourgogne Rosé, Victorine de Chastenay | 13/39

### WHITE & ROSÉ

Lagar de Cervera, Albariño | 16/64

Florent Cosme, Grosse Pierre, Chenin Blanc, Vouvray | 13/43

Jax, "Y3", Napa Valley Chardonnay | 15/50

Selbach Riesling, Spätlese | 13/39

Vigneti Del Sole, Pinot Grigio | 11/39

Stolpman, "Love You Bunches", Rosé | 11/40

Giesen, Sauvignon Blanc, Marlborough | 11/39

Big Table Farm, "Wild Bee" Chardonnay | 80

### RED

Torre de Ona, "Finca San Martín", Rioja Crianza | 13/40

Michel Tete, "La Roche", Beaujolais-Villages | 12/37

"Los Conejos Malditos" Tempranillo Carbónico | 11/33

Ramsay, North Coast Merlot | 15/52

Reunión Malbec, Mendoza | 11/40

Requiem, Washington State Cabernet Sauvignon | 13/50

Sean Minor, Pinot Noir, California | 11/40

Stolpman, "La Cuadrilla", Red Blend | 16/55

Huber's Winery & Vineyards, Sweet Marcella | 9/29

Silver Ghost, Napa Valley Cabernet Sauvignon | 80

## BEER

### DOMESTIC

Bud Light | 5

Coors Light | 6

Michelob Ultra | 5

Miller Lite | 5

Yuengling Lager | 5

### CRAFT

Rhinegeist Zappy Hard Cider | 6

Quaff ON! Six Foot Blonde | 6

Rhinegeist Truth IPA | 6

3 Floyds Gumballhead | 6

Seasonal Rotators | 7.5

## PREMIUM SPIRITS

(SUBJECT TO AVAILABILITY)

### BOURBON & WHISKEY

Kentucky Owl

Angel's Envy

Angel's Envy Rye

Basil Hayden

Basil Hayden Dark Rye

Buffalo Trace

Bulliet

Bulleit Rye

Four Roses Small Batch

Knob Creek

Knob Creek Rye

Maker's Mark

Woodford Reserve

Woodford Double Oaked

Mitcher's Small Batch

Mitcher's Straight Rye

Mitcher's Sour Mash

Peerless

Peerless Rye

Whistle Pig 6 Year

Wild Turkey 101

Old Forester 86

### SCOTCH

The McAllan 12 Year

Glenfiddich 12 Year

Glenmorangie 10 Year

Highland Park 12 Year

The Deacon

Johnnie Walker Black

### VODKA

Grey Goose

Ketel One

Tito's Handmade Vodka

Belvedere

Absolut

### GIN

Bombay Sapphire

Beekeeper

Hendricks

Hendricks Grand Cabaret

Ford's Dry

Monk's Road Barrel Finished

Empress 1908

Plymouth

Aviation

### BRANDY

Pierre-Ferrand 1840

Copper & Kings Apple

Starlight Cognac

### TEQUILA

CasAmigos Blanco

La Gritona Reposado

Prospero Blanco

Patron

Patron Añejo

Espolon Blanco

Don Julio Reposado

Tequila Ocho

818 Blanco

### RUM

Brugal 1888 Gran Reserva

Saison Sherry Cask

Sailer Jerry

Pusser's

Trader Vic's

Malibu

Ron Zacapa No. 23

Flor De Cana 18 Year