



## COCKTAILS & MOCKTAILS

### MOSCOW MULE

Tito's Handmade Crafter  
Vodka, Fever Tree Ginger  
Beer, fresh squeezed lime  
juice 17 (mocktail 7)

### FRENCH 75

Club Gin, Cointreau, fresh  
squeezed lemon juice,  
Prosecco 16

### ESPRESSO MARTINI

Stoli Vanilla Vodka,  
Kahlua, fresh coffee 16

### THE PINK PEONY

#### MOCKTAIL

Grapefruit juice,  
Elderflower syrup, splash  
of soda 7

### DAZZLE PUNCH

Dark Jamaican Rum,  
Aperol, pineapple juice,  
simple syrup, lemon 16

### CLUB MANHATTAN

1792 Bourbon, Carpano  
Antica, orange bitters 16

### PEAR MARTINI

Grey Goose Le Poire  
Vodka, St. Germain,  
lemon syrup 16

### LAVENDAR LEMONADE

#### MOCKTAIL

Lavendar syrup, fresh  
lemon juice, club soda,  
lemon garnish 7

## PRESIDENTIAL SELECTIONS

### VESPER

Beefeaters Gin, Tito's Handmade  
Vodka, Lillet Blanc, Lemon Twist 16

### DELUXE FRENCH COSMOPOLITAN

Grey Goose, Cointreau,  
white cranberry juice, lime juice 19

### PRESIDENT'S BOURBON

#### ESPRESSO MARTINI

Woodford, coffee liqueur,  
espresso coffee 19

### PREMIUM ROB ROY

Glenlivet 12, Carpano Antica 21

## B E E R

Budweiser 9/Michelob Ultra 9/Guinness 11  
Great Lakes Dortmund Gold 11/Great Lakes Seasonal 11/Bud Zero 9

# W I N E

## SPARKLING WINE BY GLASS & BOTTLE

- 002 NV LA MARCA Brut Prosecco, Italy 13/52
- 003 MUMM Sparkling Brut, CA 17/68
- 005 NV LAMARCA Rose Prosecco, Italy 13/52
- 008 LANSON PERE & FILS Brut Champagne,  
Riems, France 96
- 009 J VINEYARDS California Cuvee, CA 75

## RED WINE BY GLASS OR BOTTLE

- 101 JOSH Pinot Noir, CA 14/56
- 102 J VINEYARDS Pinot Noir, CA 15/60
- 103 BENZINGER Merlot, Sonoma CA 12/48
- 104 BANFI Chianti Classico, Tuscany, Italy 14/56
- 105 CATENA Malbec Mendoza, Argentina 14/56
- 106 CLINE Cashmere Red Blend, CA 14/56
- 107 LOCATIONS CA Red Blend, CA 14/56
- 108 OBERON Cabernet Sauvignon,  
Napa County 19/76
- 109 CLINE Zinfandel, Ancient Vines, CA 13/52

## RED WINE BY THE BOTTLE

- 316 MIGRATION BY DUCKHORN Pinot Noir,  
Sonoma 90
- 318 DELOACH Pinot Noir, Russian River, CA 85
- 319 COOPER & THIEF Red Blend, CA 80
- 326 BRANCAIA TRE Tuscany, Italy 54
- 337 CANTINA MESA BUIO BUIO Carignano del  
Sulcis, Italy 68
- 346 RUTHERFORD HILL Cabernet Sauvignon,  
Napa Valley, CA 105
- 353 FERRARI CARANO Cabernet Sauvignon,  
Sonoma, CA 95
- 354 GROTH Cabernet Sauvignon, Napa Valley,  
CA 152
- 355 THE PRISONER Cabernet Sauvignon, Napa  
Valley, CA 152
- 360 FERRARI CARANO Tresor, Sonoma, CA 120

## WHITE WINE BY GLASS OR BOTTLE

- 001 JOSH Chardonnay, CA 14/56
- 004 STELLA Pinot Grigio, Italy 12/48
- 005 SANTA MARGHERITA Pinot Grigio, Veneto,  
Italy 15/60
- 006 WILLIAM HILL Chardonnay, Sonoma 12/48
- 007 FERRARI CARANO Chardonnay, Sonoma 13/52
- 008 HEINZ EIFEL Riesling, Mosel, Germany 14/56
- 009 SOKOL BLOSSER EVOLUTION White Blend,  
OR 12/48
- 010 BENZINGER Sauvignon Blanc, Sonoma, CA 14/56
- 012 KIM CRAWFORD Rose, New Zealand 13/52
- 013 KIM CRAWFORD Sauvignon Blanc,  
New Zealand 13/52

## WHITE WINE BY THE BOTTLE

- 116 CHATEAU DE SANCERRE Sauvignon Blanc,  
Loire Valley, France 83
- 122 SUAVIA Soave Classico Veneto, Italy 51
- 137 ROMBAUER Chardonnay, California 96

## PRESIDENTIAL CELLAR SELECTIONS

### RED WINE

- 701 DARIOUSH  
Cabernet Sauvignon, Napa Valley, CA 175
- 702 ROUND POND ESTATE  
Cabernet Sauvignon, Napa Valley, CA 156
- 703 CHATEAU LA MISSION HAUT-BRION  
Bordeaux, France 210
- 704 HONIG  
Cabernet Sauvignon, Bartolucci Vineyard 188
- 705 JAYSON  
Cabernet Sauvignon, Napa Valley, CA 220
- 706 CAYMUS SPECIAL SELECT  
Cabernet Sauvignon, Napa Valley, CA 389
- 708 CHATEAU QUINTUS  
Saint-Emillion Grand Grand Cru 310
- 709 CHATEAU LA DOMINIQUE  
Grand Cru, France 275

### SPARKLING WINE

- 710 CHAMPAGNE LANSON  
Champagne Brut Le Vintage (2009) 265

RJF

## A P P E T I Z E R S

### CHICKEN VOL-AU-VENTS

puff pastry shells + torn chicken breast  
+ wild mushroom + herb béchamel 18

### ROMESCO DIP (v)

charred red peppers + toasted almonds  
with crudités + sesame baguette 16

### SHRIMP CEVICHE ENDIVE SPOONS (gf)

avocado + cucumber + pickled fresnos + red  
onion + orange + lime + cilantro 17

### 'NDUJA TOAST BITES

'Nduja + grilled sourdough + black truffle  
burrata 15

### SEASONAL CHEESE PLATE

pickles + berry preserves + olives + sesame  
baguette 19

Sales tax is included  
in all menu prices.

A 20% gratuity will be  
automatically added.

Max two checks per table  
for parties of 6 or more.

# ENTRÉES

entrées include your choice of:

## SPRING MINISTRONE (v)

mirepoix + celery root + fennel + black lentils  
+ dandelion greens + tomato + ditalini

- OR -

## PLAYHOUSE SQUARE SALAD

cucumber + heirloom tomatoes +  
pickled red onion + croutons

additional options:

## SPINACH STRAWBERRY SALAD (gf)

shaved cabbage + cashew-chia granola +  
Asiago + orange blossom vinaigrette +7

## ROASTED BEET (gf)

frisée + preserved lemon vinaigrette  
+ maple-cayenne pepitas + goat cheese +6

## LAND

### ROASTED AIRLINE CHICKEN

pea puree + fried farro cakes +  
grilled endive with cider glaze +  
tarragon velouté 35

### SHORT RIB (gf)

whipped potatoes + buttered heirloom  
carrots + Chianti demi-glace 49

### GRILLED LAMB CHOPS\*

herb labneh + fried farro cakes +  
spring onions + black fig balsamic  
reduction 63

### NY STRIP\*

wild mushrooms + caramelized shallots  
+ peppercorn butter + crispy herb  
potatoes 59

## SEA

### SHRIMP & LOBSTER PASTA

speck + Pachino tomatoes + spinach +  
bechamél + casarecce 59

### SALMON\* (gf)

whipped potatoes + dandelion pesto +  
charred peppers + Meyer lemon-honey  
glaze 42

### CEDAR PLANK MAHI-MAHI

crispy herb potatoes + fennel-cabbage  
slaw + orange blossom vinaigrette 53

## GARDEN

### SEARED TRUMPET

### MUSHROOMS (v, gf)

celery root hummus + black lentils  
+ charred peppers + chimichurri 31

### GARDEN COTTAGE PIE (gf)

curried mirepoix gravy + black lentils  
+ sweet peas + baked whipped potatoes  
29

### RJF MIXED GREENS SALAD

(gf, v no cheese)

romaine + baby lettuce + teardrop  
pepper + pickled onion + cucumber +  
heirloom tomato + goat cheese +  
honey-lime vinaigrette 17

add:

chicken breast +13/ shrimp +12  
salmon +16 / steak +19

dressing:

ranch / balsamic vinaigrette  
creamy blue cheese / french

## SIDES

whipped potatoes (gf) 6

fried farro cakes w/ herb labneh 9

heirloom carrots(gf) 9

crispy herb potatoes(v) 6

black lentils w/chimichurri(v,gf) 5

grilled endives w/cider glaze(gf) 10

Dessert menu will be provided by server.

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

## D E S S E R T S

VANILLA BEAN GELATO (gf)  
sea salt chocolate + whipped cream +  
pepita brittle 13

BLUEBERRY PIEROGIES  
crème fraîche + raw sugar 14

STRAWBERRY-RHUBARB  
CURD TART  
shortbread shell + whipped cream 16

CHOCOLATE HAZELNUT CAKE  
frangelico icing + candied hazelnuts +  
fresh berries 14

NEW YORK CHEESECAKE  
brown butter caramel + whipped cream +  
cashew-chia granola 13

ITALIAN RASPBERRY SORBET (gf,v)  
fresh berries + citrus zest 14