

Libations

Cocktails

JERSEY HEIRLOOM 18

tito's vodka, laird's applejack,
lavender, lemon

BLOSSOM SPRITZ 18

ketel one botanical peach & orange blossom,
cointreau, aperol, prosecco

PLEASED BEES 18

barr hill gin, chamomile vermouth,
lemon, honey

CUCUMBER COLLINS 18

hendrick's gin, cucumber, lime, club soda

STRAWBERRY SUNSET 18

patron reposado, strawberry agave, lime

BEE SMOKER 18

union mezcal, pamplemousse, lime,
fever-tree grapefruit soda

HONEYED BREEZE 18

brugal 1888 rum, honey, mint, lemon, club soda

GARDENER'S SAZERAC 18

sagamore rye, fennel syrup

SMASHED 18

maker's mark 46, berry preserve, rosemary,
lemon, fever-tree ginger beer

Sangria

HONEYCRISP APPLE SANGRIA 18

apple cider, apple jack brandy, ginger beer,
autumn simple, pinot grigio, honeycrisp apples

Low ABV

LIGHTLY BUZZED TONIC 18

dandelion wine, lemon, honey, tonic

Free Spirited

FLORAL SPRITZ 18

ritual zero proof aperitif alternative,
lavender, local sparkling tea

BUMBLEBEE 16

ritual zero proof gin alternative,
lemon, honey, tonic

Draft Beer

BLUE MOON 9

SUN KISSED CITRA IPA 9

Beer Bottles + Cans

MOUNT OLIVE PILSNER 9

FARMER'S LAGER 9

GHOST HAWK LAGER 12

HOPNOTIC IPA 9

HAZE FOR HORSES IPA 12

ATHLETIC BREWING N/A
LAGER OR IPA 9

WINE

Sparkling

PROSECCO 12 — 44
bisol, jeio, brut, nv

White

PINOT GRIGIO 14 — 52
sun goddess, ramato, friuli-venezia giulia, italy

SAUVIGNON BLANC 14 — 52
drylands, marlborough, new zealand

CHARDONNAY 12 — 44
callaway, california

Rosé

BLEND 14 — 52
château sainte marguerite, symphonie rosé,
côtes de provence, france

Red

PINOT NOIR 12 — 44
mas la chevaliere, languedoc-roussillon, france

BLEND 14 — 52 [organic]
harvey & harriett, san luis obispo county, california

SANGIOVESE-CABERNET SAUVIGNON BLEND 14 — 52
volpaia, citto, tuscany, italy

CABERNET FRANC 12 — 44
achaval ferrer, mendoza, argentina

CABERNET SAUVIGNON 17 — 64
austin, paso robles, california

BLEND 18 — 68
unshackled, california

Eat Local

Spreads + Salads

SCORCHED FLATBREADS + DIPS 16

SALAD FROM THE GARDEN [gf v] 17
radish, carrot, celery, nasturtium,
champagne vinaigrette

CUCUMBER SALAD 19
garden cress, smoked trout, rye, espelette

CARROT SALAD [gf v n] 19
grilled halloumi cheese, dukkah

FIRE ROASTED BEETS [gf v] 18
goats cheese, orange, almond

WARM SALAD OF SMOKED QUAIL 24
charred corn, chipotle, manchego

Small Plates + Handheld

CHOWDER [gf s] 19
smoked clams, bacon, velouté

MISO BAKED OYSTERS [gf s] 18
spring onion, soy

CHARRED OCTOPUS [gf] 21
roasted tomato, chickpea, chorizo, lemon

SMOKED CHICKEN WINGS 20
pineapple chili, lime

BUTCHERS CUT SANDWICH 19
shishito peppers, jack cheese, beef, baguette

Large Plates

WOOD ROASTED CELERIAC [v] 29
pearl barley, goats cheese curd, mushroom

WHOLE HEARTH [gf s] 39
ROASTED BLACK BASS
roasted potatoes, leeks, charred romesco

FIRE ROASTED SEAFOOD [gf s] 46
char grilled ½ lobster, mussels,
clams, corn, potato, garlic butter

CONFIT DUCK LEG [gf] 30
roasted brussels sprouts, cherry

VENISON LOIN [gf] 54
smoked harissa yoghurt, warm garden bean salad

BONE-IN 54OZ RIB STEAK [gf] 165
cooked over embers, salad lettuces,
cippolini onion, potato

Smoked Meat 32

choice of meat, house pickles, slaw, corn bread

BEEF BRISKET

PORK RIBS

JERK CHICKEN

Sides 13 [v]

GARDEN PICKLES

CHARRED GARDEN BEANS
smoked harissa yogurt

CORN BREAD
honey butter



A GARDEN IS A GIFT, PLEASE ENJOY ITS BEAUTY AND BOUNTY.

Vegetarian — [v] Gluten Free — [gf] Contains Shellfish — [s] Contains Nuts or Seeds — [n]

Chefs Garden is an open fire kitchen and lacks many of our standard kitchen tools - please no modifications.

A 3.5% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.