



**DINNER**

**APPETIZERS**

East Coast Oysters  
"Up in Smoke" 24  
citrus mezcal mignonette

Charred Spanish Octopus  
"Al Pastor" 25  
pineapple, sweet potato, guajillo aioli

Local Artisanal Bread 15  
warm olive oil, seasonal butter

Housemade Pate "Mille-Feuille" 18  
figs, brandy, miso caramel

Yellowfin Tuna Tartare 26  
peanut salsa, avocado, masa "pillow"

Wagyu Beef Carpaccio 25  
black garlic, smoked yolk, kettle chips

Duck Confit Croquettes 24  
pickled kumquat, mole' rojo, sea beans

The Daxton Seafood Tower 150  
jumbo black tiger shrimp, east coast oysters, main  
lobster cocktail, alaskan king crab, seasonal  
mignonette, spicy cocktail sauce

*A 20% gratuity will be added for  
parties six or larger.*

*Ask your server about menu items that are  
cooked to order or served raw. Consuming raw or  
undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illnesses.*

**SALADS**

Burrata di Buffala 22  
winter squash agrodolce,  
pomegranate, pistachio

Baby Gem Caesar Salad 16  
pistachio seeded crumble,  
classic caesar dressing

Heirloom Beet Salad 16  
kumquat, endive, ricotta salata,  
aperol vinaigrette

Greek Salad 16  
cucumber, baby tomato, olives, red  
onion, pickled beet, sheep milk's feta,  
olive herb vinaigrette

Add on  
Chicken Paillard 14  
Grilled Salmon 22  
Grilled Shrimp 20

**SIDES**

Hand Cut Frites 12  
truffle aioli

Local Mushrooms 14  
px sherry, thyme

Baby Carrots 12  
cumin citrus butter

Whipped Potatoes 10  
a la "robuchon"

Brussel Sprouts 12  
hazelnut, miso

**ENTREES**

Loch Duart Salmon 42  
sweet and sour beets, pink lady apple, lentils

Yellowfin Tuna "Nicoise" 42  
asparagus, tomato confit, quail egg, smoked  
marrow aioli

Otto's Farm Chicken 36  
mushroom mousse, confit potato,  
baby carrot, natural jus

Seared Atlantic Scallops 46  
romanesco cauliflower, celery root,  
blood orange

Colorado Lamb 55  
double chop, tomato farci, forbidden rice

Prime Filet 8 Oz. 58  
duchess potato, charred broccoli, red wine demi

Red Wine Braised Beef Short Rib 38  
handmade cavatelli,  
roasted wild mushrooms, truffle cream

Chittara 36  
rock shrimp, fennel, calabrian chili crisp, parmesan



**LOCATED IN THE HEART OF  
BIRMINGHAM**

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## SPARKLING WINE

House Prosecco *16/62*  
Italy

Laurent Perrier Brut  
*25/98*  
Champagne, France

Veuve Clicquot *27/105*  
Champagne, France

Billecart-Salmon, Brut *65*  
Champagne, France  
375 ml

## WHITE WINE

The Better Half Sauvignon Blanc  
*20/78*  
Marlborough, New Zealand

))) Daxton Chardonnay *20/78*  
Monterey County, California

Chateau de la Greffiere Chardonnay  
*15/58*  
France

Domaine Girault Sancerre *23/90*  
Loire, France

Shady Lane Cellars  
Gruner Veltliner *15/58*  
Leelanau, Michigan

## RED WINE

))) Daxton Pinot Noir *20/78*  
Napa, California

Cristom Pinot Noir *25/98*  
Willamette Valley, Oregon

Bodegas Muga Reserva  
Tempranillo *23/90*  
Rioja, Spain

Chappellet Mountain Cuvee  
Red Blend *24/94*  
Sonoma County, California

Navigator Cabernet Sauvignon  
*20/78*  
Napa, California

Domaine Dubeuble Pere et Fils  
Beaujolais *23/90*  
France

## ROSE'

Domaine de Fontaine  
Gris de Gris *16/62*  
Languedoc-Roussillon, France

Simmonet - Febre Cremant Brut  
Rose' *20/78*  
France

LaVersant Grenache Rose'  
*12/46*  
Languedoc-Roussillon, France

# DRINK MENU

BEVERAGES CRAFTED BY

GEODE  
BAR • LOUNGE

## BEER LIST

### DRAUGHT

Modelo Especial *8*  
pilsner style lager 4.4%

Winter Ale - Griffin Claw *8*  
winter ale 5%

Norm's IPA - Griffin Claw *8*  
IPA 7.2%

Madam - Griffin Claw *8*  
lager 5%

Alaskan Amber *8*  
amber ale 5%

Guinness *8*  
Stout 4.2%

## COCKTAILS

Madam *20*  
espolon blanco tequila, aperol, agave,  
pineapple, lime, firewater bitters

Birmingham Bubble *20*  
beefeater gin, st. germaine, butterfly  
pea, flower tea, lemon, prosecco

Golden Pony *22*  
bulleit bourbon, spiced pear liqueur,  
amaretto, blood orange puree, lemon

Subourbon *23*  
heaven's door bourbon, allspice,  
hibiscus syrup, orange bitters

Orange 'Spresy-tini *22*  
thatcher's vodka, cráz orángcello,  
espresso, creme de cacao, borghetti,  
orange bitters

Ace of Spades *22*  
hennessy vs, creme de cacao, maple,  
cherry bitters, smoked cherry wood

## MOCKTAILS

PG-13 *12*  
passion fruit, vanilla, lemon, seltzer

Cranberry Crush *12*  
cranberry, blood-orange, grapefruit,  
cinnamon, seltzer

Prickly Pearadise *12*  
prickly pear, orgeat, citrus, basil, seltzer