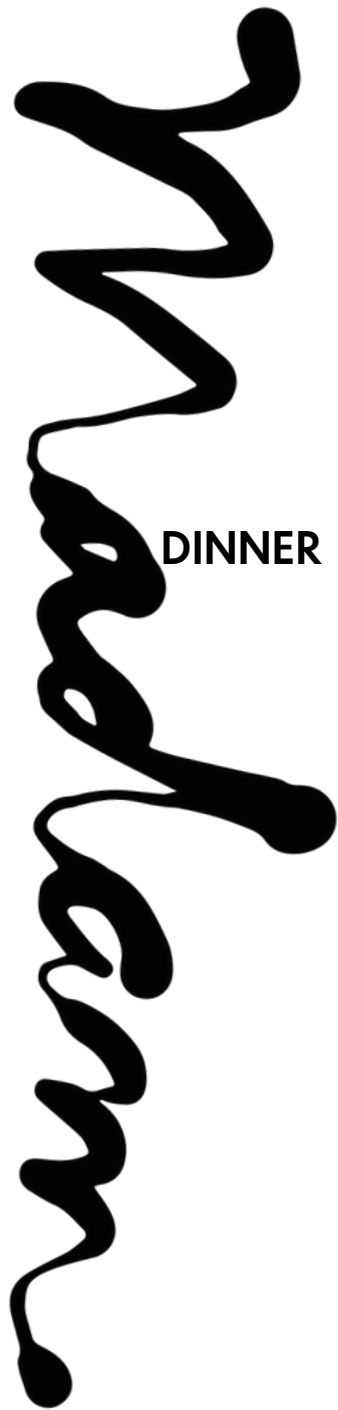




DINNER

APPETIZERS

- East Coast Oysters**
"Up in Smoke"
citrus mezcal mignonette 24
- Chick Pea Hummus**
garlic pita, crisp chick pea 12
add lamb sausage, peppers, onion, tomato 8
- Charred Spanish Octopus**
"Al Pastor"
pineapple, sweet potato, guajillo aioli 25
- Local Artisanal Bread**
warm olive oil, seasonal butter 15
- Tempura Sweet Potato 12**
black pepper sauce, orange marmalade, sesame 12
- Yellowfin Tuna Tartare**
peanut salsa, avocado, masa "pillow" 20
- Beef Tenderloin Tips**
mashed potato, zip sauce 22
- Tempura Rock Shrimp**
pickled shishito peppers, marie rose sauce 18
- The Daxton Seafood Tower**
jumbo black tiger shrimp, east coast oysters, main lobster cocktail, alaskan king crab, seasonal mignonette, spicy cocktail sauce 150

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**
fried green tomatoes, grilled seeded sourdough, harissa tomato jam 22
- Baby Gem Caesar Salad**
pistachio seeded crumble, classic caesar dressing 16
- Heirloom Beet Salad**
kumquat, endive, ricotta salata, aperol vinaigrette 16
- Greek Salad**
cucumber, baby tomato, olives, red onion, pickled beet, sheep milk's feta, olive herb vinaigrette 16
- Add on**
Chicken Paillard 14
Grilled Salmon 22
Grilled Shrimp 20

SIDES

- Hand Cut Frites**
truffle aioli 12
- Local Mushrooms**
px sherry, thyme 14
- Baby Carrots**
cumin citrus butter 12
- Whipped Potatoes**
a la "robuchon" 10
- Brussel Sprouts**
hazelnut, miso 12

ENTREES

- Loch Duart Salmon 42**
summer melon, heirloom tomatoes, bitter greens, tajin
- Yellofin Tuna 42**
soba noodles, edamame, yuzu dashi
- Green Circle Chicken 36**
hash "waffle", roasted apples, gochujang honey
- Seared Atlantic Scallops 46**
sweet corn, mexican truffle, poblano relish
- Colorado Lamb 55**
double chop, merguez, chickpeas, mint yogurt
- Prime Filet 8 Oz. 58**
potato pavé, charred carrot, red wine demi
- Red Wine Braised Beef Short Rib 38**
handmade cavatelli, roasted wild mushrooms, truffle cream
- Rock Shrimp Pasta 36**
chitarra pasta, fennel , calabrian chili crisp, parmesan



LOCATED IN THE HEART OF BIRMINGHAM

SPARKLING WINE

House Prosecco 16/62
Italy

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

Wauth Family Chardonnay 20/78
Napa Valley, California

Domaine Girault Sancerre 23/90
Loire, France

Sassi, Pinot Grigio, 2024 20/78
Italy

RED WINE

Daxton Pinot Noir 20/78
Napa, California

Fleur Pinot Noir 25/98
Carneros, California

Le Ronsay 20/78
France

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

Navigator Cabernet Sauvignon 20/78
Napa, California

ROSÉ

Domaine de Fontainte Gris de Gris 16/62
Languedoc-Roussillon, France

Simmonet - Febre Cremant Brut Rosé 20/78
France

Lago Rosé 12/46
Portugal

DRINK MENU

BEVERAGES CRAFTED BY

GEODE
BAR + LOUNGE

BEER LIST

DRAUGHT

Modelo Especial 8
pilsner style lager 4.4%

Seasonal Ale - Griffin Claw 8
seasonal 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. germain, 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 ‘Spressy-tini’ 22
thatcher’s vodka, cráz oráncello, 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