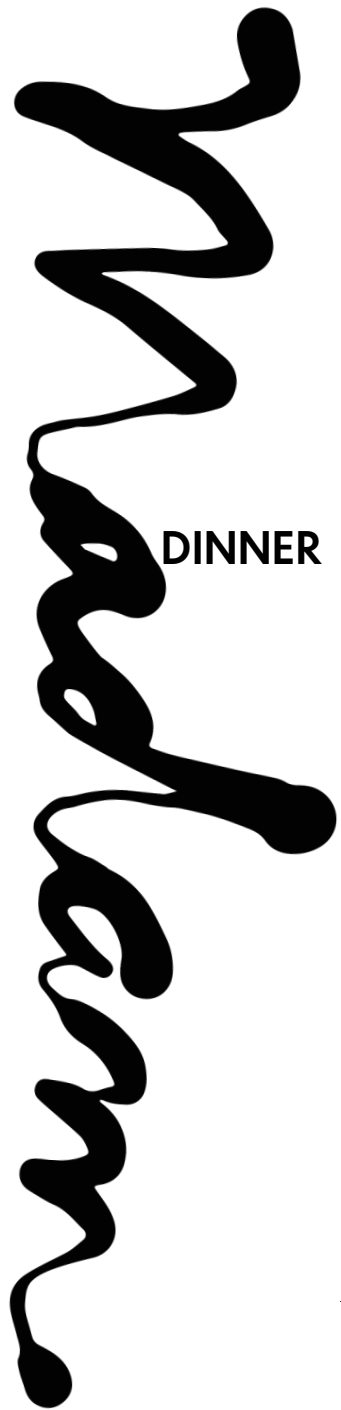




DINNER

APPETIZERS

- East Coast Oysters "Up in Smoke"**
smoked tableside, citrus mezcal mignonette 24 gf, df
- Chick Pea Hummus**
marinated olives, roasted red pepper, artichoke, tomato, gluten free cauliflower chips 12
add lamb sausage, peppers, onion, tomato 8 gf, df, ve
- Tempura Calamari**
pickled sweet peppers, asian pepper salt, petite greens, spicy lemon aioli 18
- Arancini**
wild mushroom stuffed risotto, san marzano tomato, truffles, grana padano cheese 22 v
- Local Artisanal Bread**
warm olive oil, seasonal butter 15
- Yellowfin Tuna Tartare**
gem lettuce cup, nori chip, seaweed, sesame yuzu sauce, edamame, garlic chip 20
- Maryland Crab Cake**
aji pepper aioli, trout roe, sauce lvoire 20 gf
- Blackened Shrimp**
heirloom tomato carpaccio, citrus mezcal mignonette, crisp chick peas, chili crunch 20
- Beef Tenderloin Tips**
potato puree, roast garlic, wild mushroom, zip 22 gf
- The Daxton Seafood Tower**
1 pound shrimp cocktail, 12 oysters, 6oz. south african lobster tail, 6oz. king crab gf, df 125

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**
tomato tartar, chia seed tomato coulee, balsamic caviar, sourdough crisp, basil oil v
- Baby Gem Caesar Salad**
pistachio seeded crumble, caesar dressing
- Heirloom Beet Salad**
hot honey goat cheese, tender greens, micro radish, delicata squash, toasted pistachio, champagne vinaigrette v
- Daxton House Salad**
quinoa, living greens, shaved carrot, fennel, raisin, pickled red onion, preserved lemon-balsamic vinaigrette gf, v
- Add on**
chicken Paillard / Salmon / Shrimp

SIDES

- Truffle Fries**
truffle-chive aioli 14
- Brussels Sprouts**
balsamic glaze 12 gf, df, v
- Grilled Asparagus**
olive oil, sea salt 12 gf, df, v
- Whipped Potatoes**
a la "robuchon" 10 gf, v

Goat Cheese Ravioli Gratin
gruyere cream 12

ENTREES

- Loch Duart Salmon**
gigante bean, cucumber, mustard cream 42 gf
- Chilean Seabass**
miso seared bass, honey glazed baby vegetables, fennel puree 52 gf
- Grilled Branzino**
tom kha broth, stewed cabbage, coconut zhug 44 gf
- Alaskan King Crab**
1/2 pound, asparagus, garlic sauce 100 gf
- Colorado Lamb**
carrot puree, spring peas, spicy mint relish 55 gf
- Half Pound Prime Filet**
grilled asparagus, zip sauce 60
- Surf & Turf**
6 oz. prime filet, 6 oz. south african lobster, grilled asparagus, caviar butter, zip sauce 90
- Chicken Duo**
bone in breast, thigh, butter braised radish, gochujang, 36 gf
- Grilled Ribeye**
one pound, "cowboy" cut, grilled asparagus, zip sauce 90 gf
- Red Wine Braised Beef Short Rib**
malfaldine pasta, wild mushrooms, truffle cream 40
- Cauliflower Linguine**
roasted cauliflower, tomato, maitake mushroom, vegan pesto, chili crunch 28 gf, ve

SPARKLING WINE

House Prosecco

Italy 16/62

Veuve Clicquot

champagne, france 35/125

Billecart-Salmon, Brut

champagne, france 65, 375 ml

WHITE WINE

The Better Half Sauvignon Blanc

marlborough, new zealand 20/78

||||| Daxton Chardonnay

monterey county, california 20/78

Rombauer Chardonnay

napa valley, california 30/95

Domaine Girault Sancerre

loire, france 23/90

Sassi, Pinot Grigio

italy 20/78

RED WINE

||||| Daxton Pinot Noir

napa, california 20/78

Fleur Pinot Noir

carneros, california 25/98

Caymus 50th Anniversary Cabernet Sauvignon

napa valley california 40/125

Chappellet Mountain Cuvee Red Blend

sonoma county, california 24/94

Revelry Cabernet Sauvignon

columbia valley, washington 20/78

ROSÉ

Domaine de Fontainte Gris de Gris

languedoc-roussillon, france 16/62

Simmonet - Febre Cremant Brut Rosé

france 20/78

Lago Rosé

portugal 12/46

GEODE

BAR + LOUNGE

DRAUGHT BEER

Modelo Especial

pilsner style lager 4.4% 8

Seasonal Ale - Griffin Claw

seasonal ale 5% 8

Norm's IPA - Griffin Claw

IPA 7.2% 8

Madam - Griffin Claw

lager 5% 8

Alaskan Amber

amber ale 5% 8

Guinness

Stout 4.2% 8

Yuengling

lager 4.5% 8 (can)

MOCKTAILS

Espress Ya'Self

seedlip spice 94, espresso, simple 12

Lycheetini

seedlip grove 42, lychee, lime 12

Geode Spritz

seedlip garden 108, elderflower, tonic 12

Peach Perfect

seedlip grove 42, peach, soda 12

COCKTAILS

Madam

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

Birmingham Bubble

beefeater gin, st. germain, butterfly pea flower tea, lemon, prosecco 20

Golden Pony

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

Subourbon

woodford bourbon, allspice, hibiscus syrup, orange bitters 23

Orange 'Spressy-tini'

thatcher's vodka, oráncello, espresso, creme de cacao, borghetti, orange bitters 22

Cucumber Blossom

valentine white blossom vodka, lemoncello, lime juice, simple syrup 23

Pretty In Pink

valentine berry blossom vodka, pineapple juice, cranberry 24

Grapefruit Fizz

valentine white blossom vodka, st. germain, grapefruit juice 23

Smoked Old Fashion

elijah craig, orange bitters, simple syrup 24

Spice Girl Summer

bumbu XO rum, strawberry cardamom, lime 23

Midnight In Daxton

casamigo reposado, montelobos mezcal, grapefruit hibiscus 23