



SMALL PLATES

SMOKED PORK BELLY (*GF)	16
HARDWOOD SMOKED PORK BELLY SERVED OVER PARSNIP PURÉE WITH PICKLED RED ONION AND CIDER GASTRIQUE	
SAUTÉED CALAMARI (*GF)	14
BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY AND FRESH LEMON	
BAKED CLAMS OREGANATA	15
STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS	
BEET CARPACCIO (*GF)	12
ROASTED GOLDEN AND RED BEETS SLICED THIN AND TOPPED WITH CRUMBLED GOAT CHEESE, CANDIED PECANS, POMEGRANATE MOLASSES AND ROASTED PUMPKIN SEED OIL	
LUMP CRAB CAKE	18
SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	
SEASONAL BAKED BRIE	16
DOUBLE CREAM BRIE CHEESE TOPPED WITH CARAMELIZED BRACE'S ORCHARD BARTLETT PEARS, WRAPPED WITH PUFFED PASTRY AND BAKED UNTIL GOLDEN BROWN. TOPPED WITH HOUSE MADE HONEYCRISP APPLE BUTTER AND SERVED WITH CROSTINI	
PAN SEARED SCALLOPS (*GF)	16
PAN SEARED TO PERFECTION, SERVED OVER CELERY ROOT PURÉE, TOPPED WITH APPLE FENNEL SLAW AND DRIZZLED WITH LOCAL HONEY	

À LA CARTE

LINGUINE WITH MARINARA OR GARLIC AND OIL	12
LINGUINE WITH HOT PEPPER SCAMPI OR SPINACH WITH GARLIC AND OLIVE OIL	14
SAUTÉED SPINACH, GARLIC AND CHILI FLAKES	8

SOUPS & SALADS

FRENCH ONION SOUP	9
SAVORY BROTH, CARAMELIZED ONIONS, HOUSE MADE CROUTONS WITH MELTED SWISS AND PROVOLONE CHEESE	
SOUP DU JOUR	*MP
CHEF'S DAILY PREPARATION	
BEAUMONT CAESAR SALAD (*GF)	6 / 14
CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER AND CAESAR DRESSING	
SEASONAL HARVEST SALAD (*GF)	7 / 15
ROASTED DELICATA SQUASH WITH BABY ARUGULA, DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, AND MAPLE VINAIGRETTE	
HOUSE SALAD (*GF)	10
SPRING MIXED GREENS, GRAPE TOMATOES, RED ONION AND CUCUMBER	
*COMPLIMENTARY WITH ENTRÉE	
DRESSINGS	
HOUSE MADE LEMON HERB VINAIGRETTE, BALSAMIC VINAIGRETTE, CREAMY BLEU CHEESE, BUTTERMILK RANCH	
ADD BLEU CHEESE CRUMBLES 1.50	
SALAD ENHANCEMENTS	
GRILLED CHICKEN 10 / GRILLED SHRIMP 14	

SANDWICHES

BEAUMONT BURGER (*GF)	20
8OZ WAGYU BEEF PATTY, PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI ON TOASTED BRIOCHE BUN. SERVED WITH FRENCH FRIES	
SMOKED PORK BELLY SLIDERS	19
HARDWOOD SMOKED PORK BELLY, SEARED AND GLAZED WITH BOURBON MAPLE REDUCTION, TOPPED WITH APPLE FENNEL SLAW ON BRIOCHE SLIDER ROLLS. SERVED WITH FRENCH FRIES	

A 3% TRANSACTION FEE WILL BE APPLIED ON CREDIT CARD PAYMENTS
PARTIES OF 6 OR MORE MAY BE SUBJECT TO 20% GRATUITY ADDED TO YOUR FINAL BILL

ENTRÉES ARE SERVED WITH A COMPLIMENTARY HOUSE SALAD WITH YOUR CHOICE OF DRESSING. SELECT ENTRÉES COME WITH THE VEGETABLE DU JOUR AND A CHOICE OF STARCH (RICE DU JOUR, POTATO DU JOUR OR SEASONED FRIES)

STEAKS AND MEATS

FILET MIGNON (*GF)	48
PAN SEARED 8OZ FILET MIGNON FINISHED WITH DEMI GLACE	
NEW YORK STRIP (*GF)	49
14OZ CENTER CUT BLACK ANGUS NY STRIP, GORGONZOLA CHEESE AND BALSAMIC REDUCTION	
PAN ROASTED DUCK BREAST (*GF)	36
SERVED OVER BUTTERNUT SQUASH SWEET POTATO HASH AND DRIZZLED WITH BLACK MISSION FIG AND PORT REDUCTION	
BRAISED BEEF SHORT RIB	46
EIGHT HOUR BRAISED BONELESS BEEF SHORT RIB, SMOKED GOUDA CAULIFLOWER PURÉE, ROSEMARY TOASTED PANKO AND POMEGRANATE DEMI GLACE	
GRILLED ELK LOIN (*GF)	48
8OZ LOIN WITH WILD MUSHROOM BURGUNDY REDUCTION	

PASTA

SAUSAGE PAPPARDELLE	29
SAUTÉED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL. PAPPARDELLE PASTA	
DELICATA SQUASH AND LOBSTER MAFALDA PASTA	44
FRESH MAFALDA TOSSED IN A VELVETY BROWN BUTTER AND SAGE CREAM SAUCE, FOLDED WITH ROASTED DELICATA SQUASH AND SWEET CHUNKS OF POACHED LOBSTER. FINISHED WITH CRISPY PANCETTA	
SHRIMP SCAMPI	29
SAUTÉED SHRIMP, TOASTED GARLIC, LEMON, WHITE WINE AND HOUSE MADE LINGUINE	

POULTRY

CHICKEN SCAMPI (*GF)	26
SAUTÉED CHICKEN BREAST WITH FRESH GARLIC, LEMON, PARSLEY AND WHITE WINE SAUCE	
CHICKEN MARSALA (*GF)	26
SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS AND MARSALA SAUCE	
PECAN CRUSTED CHICKEN	28
PECAN AND PANKO BREADED CHICKEN BREAST, ASIAN PEAR CHUTNEY AND DIJON MAPLE REDUCTION	

SEAFOOD

SEA SCALLOPS (*GF)	42
PAN SEARED SEA SCALLOPS, ROASTED PEAR, RED BEET PUREE AND TOASTED HAZLENUT GREMOLATA	
PAN SEARED SALMON	29
PAN SEARED NORTH ATLANTIC SALMON, MEDITERRANEAN FARROW SALAD AND BASIL PISTACHIO PESTO	
CRAB CAKES	38
TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	

VEGETARIAN

EGGPLANT PARMESAN	26
BREADED EGGPLANT LAYERED WITH TOMATOES, SAUTÉED SPINACH AND FRESH MOZZARELLA CHEESE THEN BAKED TO PERFECTION SERVED OVER HOUSE MADE MARINARA	
PORTOBELLO MUSHROOM WELLINGTON	24
ROASTED PORTOBELLO MUSHROOM, SAUTÉED SPINACH, SWISS CHEESE, WRAPPED IN A PUFF PASTRY AND BAKED. WILD MUSHROOM BÉCHAMEL	

*GF = THESE ITEMS CAN BE MADE GLUTEN FREE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
PLEASE ALERT US TO ANY ALLERGIES YOU MAY HAVE

SIGNATURE COCKTAILS

SIGNATURE BEAUMONT MARTINI 13

ABSOLUT ELYX SINGLE ESTATE VODKA,
DRY VERMOUTH, GARNISHED WITH BLEU
CHEESE OLIVES

ALMA NEGRA 14

BULLEIT KENTUCKY STRAIGHT RYE
WHISKEY, ANTICA FORMULA ITALIAN
SWEET VERMOUTH, ORANGE BLOSSOM
ESSENCE, SCENTED WITH FRESH ORANGE
PEEL

FRENCH PEAR MARTINI 12

ABSOLUT PEAR VODKA, ST. GERMAINE,
FRESH SQUEEZED LEMON JUICE, PAMA
POMEGRANATE LIQUEUR, SPLASH OF
SIMPLE SYRUP

BLOOD ORANGE COSMOPOLITAN 12

SKYY BLOOD ORANGE VODKA,
COINTREAU, FRESH SQUEEZED LIME,
SPLASH OF CRANBERRY JUICE

PROVISIONAL 12

DUBLINER HONEY INFUSED IRISH
WHISKEY, LIGHTLY SWEETENED DEWAH
LEMON JUICE, TOPPED FRESH LIME,
TOPPED WITH DEEP ROOTS LOCAL BLACK
CHERRY HARD CIDER

BILLIONAIRE SPRITZ 14

APEROL ITALIAN APERTIVO, ST. GERMAINE
ELDERFLOWER LIQUEUR, FRESH ORANGE,
TOPPED WITH SPARKLING BRACHETTO
D'ACQUI

JACKIE KENNEDY 13

STOLI STRAWBERRY VODKA, CHAMBORD
RASPBERRY LIQUEUR, HOUSE MADE
STRAWBERRY & MINT INFUSED NECTAR,
TOPPED WITH BRUT CHAMPAGNE

SAKURA 13

ABSOLUT WILD BERRY VODKA, DOMAINE
DE CANTON GINGER LIQUEUR, HOUSE
BREWED SAKURA TEA, LYCHEE BOBA
PEARLS, FRESH LEMON JUICE

FARMERS OLD FASHIONED 13

BASIL HAYDEN BOURBON, ORANGE
BITTERS, MUDDLED AMARENA CHERRIS &
FRESH ORANGE, TOASTED FIG SYRUP

GRACELAND 13

HOUSE INFUSED PEANUT BUTTER &
BANANA WHISKEY, MARSACA CHOCCLATE
& WALNUT LIQUEUR, FRESH ORANGE &
AMARENA CHERRY

NARCO 11

ILLAGAL MEZCAL TEQUILA, GRAN
MARINER, RUBY RED GRAPEFRUIT JUICE,
RASPBERRY JUICE, RASPBERRY PRESERVES,
AGAVE, FRESH LIME

MOCKTAILS

KPOP 8

JAYONE SOUTH KOREAN ALOE JUICE,
FRESH LIME JUICE, BOYLANS NA GINGER
BEER

LIKE A VIRGIN 8

AMARENA CHERRY NECTAR, LEMON LIME
SODA, AMARENA CHERRIES & NA ORANGE
BITTERS

SANTERIA 8

LIGHTLY SWEETENED FRESH LEMON
JUICE, TOASTED FIG SYRUP, FRESH
ORANGE & LEMON

MISDEMEANOR 8

RUBY RED GRAPEFRUIT JUICE, GOLDEN
AGAVE, FRESH LIME, SPARKLING WATER

DESSERT COCKTAILS

TIM'S ESPRESSO MARTINI 14

CANTERA NEGRA COFEE TEQUILA,
KHALUA, HOUSE BREWED ESPRESSO,
SPLASH BAILEYS

CHOCOLATE MARTINI 12

STOLI VANILLA VODKA, CREME DE COCO,
CREAM, CHOCOLATE SYRUP

IRISH COFFEE 10

FRENCH PRESS COFFEE, JAMESON, HOUSE
MADE WHIPPED CREAM

BEAUMONT CAPPUCINO 10

BAILEYS, KAHLUA, GRAN MARINER,
ESPRESSO, STEAMED MILK