

Menu

HORS D'OEUVRES

CHARCUTERIE BOARD 30

Featuring Sweet Grass Dairy Cheeses, Array of Meats, Accoutrements

ITALIAN NACHOS 18

House Made Bolognese, Pasta Chips, Parmesan, Mozzarella, Basil Ricotta

TUNA POKE 19

Sesame Ginger Ahi Tuna, Guacamole, Wonton Chips

BRUSCHETTA 18

House Made Tomato Bruschetta, Kale Pesto, Ricotta

FRIED DEVILED EGGS 13

Panko and Parmesan Crusted, Cage Free Farm Fresh Eggs, Whipped Egg Yolk

CHEESE CURDS 16

Garlic & Herb Crusted Cheese Curds, House Marinara

SPINACH SALAD 10/16

Fresh Spinach, Gorgonzola, Tomatoes, Onions, Cucumber, Bacon, Balsamic Vinaigrette

MAIN COURSE

CRAB STUFFED PORK CHOP 42

House Brined, Duroc Pork Chop, Crab Cake Stuffing, Hot Pepper Raspberry Butter, Sweet and Heirloom Potato Medley, Seasonal Vegetable

KOBE FILET 68

7 oz. Domestic Wagyu (Mbs 9), Black Garlic Butter, Seasonal Vegetable, Sweet and Heirloom Potato Medley

PARMESAN CRUSTED CHICKEN 35

Organic Chicken Breast, Parmesan Crust, Sun Dried Tomatoes, Artichoke Hearts, Capers, Rosata Sauce, Spinach Fettuccine

SMOKED DUCK BREAST 40

8 oz. Smoked Duck Breast, Jalapeño Sweet Potato Mash, Smoked Ham Hock Collard Greens

SEAFOOD & GRITS 38

Shrimp, Lobster, Scallops, Alligator Sausage, Lobster Bisque Grit Cakes, Cajun Cream, Green Onion, Bacon

THE BEAST BURGER 24

A blend of Elk, Bison, Wagyu & Wild Boar, Cambozola Cheese, Bacon Onion Jam, Pepper Ketchup, Beer Battered Sidewinder Fries

ASK ABOUT OUR DESSERT SELECTIONS

A 22% GRATUITY WILL BE ADDED TO ALL CHECKS

Eve On Adams

Happy Hour

5-6PM M-F

RASPBERRY COSMO

Svedka Raspberry, Triple Sec, Lime Juice,
Cranberry Juice

\$10
SPECIALTY
COCKTAILS

ELECTRIC LEMONADE

Svedka Strawberry Lemonade, Chambord,
Sour, Lemon Juice, Grenadine, Club Soda

\$8
SELECT
MARTINIS
& HOUSE
WINES

EVE'S DROP

Svedka Citron, Lemon Juice, Simple
Syrup, Sour, Sugar Rim

DIRTY THIRTY

Svedka Vodka, Dry Vermouth,
Olive Juice, Olives

\$5
CRAFT
BEERS

CARAMEL APPLETINI

Svedka Vodka, Caramel Apple Pucker, Sour,
Sugar Rim

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Eve On Adams

Specialty Cocktails

SMOKED OLD FASHIONED

High West Whiskey, Aromatic Bitters, Simple Syrup,
Luxardo Cherry, Brown Sugar Ice, Smoked Glass 16

SPRINGTIME TALLAHASSEE

Crown Peach, Orange, Pineapple, Grenadine 14

ROCK BOTTOM

Teramana Tequila, Aeporal Liqueur,
Grapefruit Juice, Lime 14

FORBIDDEN FRUIT

Coconut Rum, Peach Schnapps, Pineapple,
Grapefruit , Grenadine 15

EMPRESS HAWAIIAN

Empress Gin, Amaretto Liqueur, Pineapple,
Sweet and Sour 16

TALLY IN BLOOM

Game Day Vodka, Elderflower Liqueur,
Raspberry Liqueur, Lemon, Tonic 13

GARNET & GOLD SANGRIA

Game Day Vodka, Orange Juice, Pineapple Juice, Peach
Schnapps, Red Wine Floater 15

KEY LIME MOJITO

Key Lime Rum, Mint, Basil, Lime Juice,
Simple Syrup, Club Soda 14

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Wine Cellar

WHITE

MOSCATO - CASTEGGIO

Northern Italy
Effervescent, Notes of Honey, Sage Tea,
and White Peach 12/40

PROSECCO - CONTE MARANI

Treviso Region, Italy
Fine Bubbles, Aromas of Citrus and
Pear Notes 40

ROSE - CHATEAU ST NABOR

France
Notes of Cherry, Redcurrant, and Strawberry
12/46

SAUVIGNON BLANC - COOPERS CREEK

Marlborough, New Zealand
Fresh and Vibrant with a Mélange of
Gooseberry, Passionfruit, and Nectarine
12/40

PINOT GRIS - SWEET CHEEKS

Willamette Valley, Oregon
Aromas of Peach, Melon, Lime,
Highlighted by Honey and Cardamom
13/48

CHARDONNAY - ET CETERA

Lodi, Northern California Coasts
Clean and Refreshing, with Juicy Fruit
and Nice Weight 13/46



SCAN THIS QR CODE FOR OUR
BEVERAGE MENU

A 22% GRATUITY WILL BE ADDED TO ALL CHECKS

RED

PINOT NOIR - SWEET CHEEKS

Willamette Valley, Oregon
Bursting with Flavors of Strawberry and
Rhubarb Rounded by Depper Notes of
Hickory and Cherry 15/56

GRAND ROUGE - OPOLO

Paso Robles, California
Rhône Blend with a Harmonious
Symphony of Wild. Red and
Blue Berries 16/60

MALBEC - CALIGORE

Mendoza, Argentina
Presents a Wide Array of
Blackberry Along with Lots of
Spice and Vanilla 14/54

MERITAGE - EAGLE EYE

Napa Valley, California
Aromas of Blackberry and Dark
Cherry with Earthy Spice 18/68

CABERNET SAVIGNON - ET CETERA

Lodi, Northern California Coasts
Blackberry and Currants with a Nice
Even Mid-Palate that Ends with a Dark
Round Finish 14/54

MERLOT - CAPP HERITAGE

Napa Valley, California
Medium-Plus Bodied Wine with Notes
of Black Cherry, Black Plum, Leather, Oak,
and Vanilla 15/56

Eve On Adams

Rotating Reserves

SPARKLING

Veuve De Vernay	50
Banshee Brut	50
Forget Brimont	110
Perrier Jouet Brut	200
Moet Chandon	225
Mumm Rose	140

RIESLING

Chateau St. Michelle	45
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CHARDONNAY

Cakebread	175
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RED BLEND

Meiomi	40
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PINOT NOIR

Patz & Hall	55
Belle Clos	100

CABERNET SAUVIGNON

Stagg's Leap, Artemis	60
Cakebread	200

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