



**REBELLION**  
**BEACHSIDE**  
**BAR & BISTRO**

## SIGNATURE COCKTAILS

<b>VERSAILLES GARDEN</b>	16	<b>TENNIS COURT OATH</b>	16
FRUITY, LIGHT, FRESH		TROPICAL, SPICY, UMAMI	
Citadelle Viva La Cornichon Gin, Massenez Creme de Cassis, Lavender Sage Honey, Coconut Water, Fruit Caviar		Sesame Oil Washed Planteray 3 Star Rum, Montenegro, Coconut Creme, Chilli Oil, Toasted Coconut Latik	
<b>BASTILLE BLANC</b>	15	<b>MARIE ANTOINETTE</b>	18
BITTER, CITRUS-FORWARD, BOOZY		CREAMY, SAVORY, SWEET	
Darroze Blanche Armagnac, Sheringham Seaside Gin, Luxardo Bitter Bianco, Salers Aperitif, Yuzu Spritz		Lairds 7.5 year Apple Brandy, Roasted Apple Syrup, Vanilla Demerara, Cream, Egg, Nutmeg, Caramel Apple Dust	
<b>KING LOUIS</b>	17	<b>THE GUILLOTINE</b>	16
BOLD, RICH, NUTTY		SMOKY, SALTY, TART	
Brown Butter and Pecan infused Bache Tre Kors Cognac, Benedictine, Vanilla Demerara, House Bitters		The Lost Explorer 8yr Mezcal, Smoked Alered Melon Liqueur, Cointreau, Agave, Black Lava Salt and Pepper Rim	

## HORS D'OEUVRES

<b>OYSTER STEW</b>	22	<b>PORK RILLETTE</b>	16
Poached Oysters in a Creamy Parmesan Broth with Dill		Confit Pork with Country Bread, Pickled Cornichons and Whole Grain Mustard	
<b>GREEN SALAD</b>	16	<b>BBQ SHRIMP</b>	24
Green Salad with Pickled Fennel, Citrus Vinaigrette and Puffed Quinoa		Head on Shrimp Blackened and Smothered in Cajun BBQ	
<b>ENDIVE SALAD</b>	18	<b>CORNBREAD</b>	10
Belgian Endive with a Walnut Yogurt Dressing, Blueberries and Parmesan Cheese		Freshly Baked and served along Whipped N'duja Butter and Jalapeño Honey	
<b>BEEF TARTARE*</b>	24		
Finely Chopped Filet of Beef with Whole Grain Mustard, Shallots and Chives			

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## MAINS

<b>FISH AND GRITS</b>	41
Yellowtail Snapper with Leek Confit, Roasted Tomatoes and a Bloody Mary Fish Broth	
<b>CHARRED PORK CHOP</b>	47
Duroc Heritage Pork with Pearl Barley, Farro and Charred Agrodolce Onions	
<b>ROASTED CHICKEN</b>	45
Half of a Whole Roasted Chicken served with Pureed Mushrooms and Truffled Chicken Jus	
<b>SEARED COBIA</b>	39
Cucumber, Dill and Horseradish Buttermilk	
<b>EGGPLANT RAVIOLI</b>	31
Grilled Eggplant Stuffed Pasta with Smoked Ricotta Salata and Arugula	

## SIDES

<b>ROASTED BRUSSEL</b>	12
Tossed with Hazelnuts, Pickled Onions and Drizzled with a Bacon Vinaigrette	
<b>CHARRED LEEKS</b>	14
Garlic Bread Crumbs and Anchovy Vinaigrette	
<b>BROCCOLINI</b>	10
Sautéed in Olive Oil with Dried Currents and Sliced Almonds	
<b>CAULIFLOWER GRATIN</b>	18
Cauliflower and Black Truffle Puree covered in Gruyere and Garlic Breadcrumbs	

## MAINS WITH FRITES

<b>MOULES FRITES*</b>	35	<b>LE CLASSIC HAMBURGER</b>	25
Steamed Mussels a La Pernod, with Leeks and Allan Bentons Bacon		Roasted Tomato, Bibb Lettuce, Mustard, Red Onion and Pickles	
<b>REBELLION BURGER</b>	29	<b>STEAK FRITES</b>	MP
Allan Bentons Bacon, Onion Jam, Sauerkraut, Truffle Aioli And Brillat Savarin Triple Creme Cheese		Steak Served with Sauce Au Poive (ask your server for todays cuts)	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## DESSERTS

<b>POT DE CREME</b>	13	<b>COCONUT PANNA COTTA</b>	13
Cayenne Spiced Chocolate Mousse with Whipped Cream and Chocolate Granola		Served with Pineapple Chutney and a Maraschino Cherry	
<b>CREME BURLEE</b>	13	<b>ICE CREAM OR SORBET DU JOUR</b>	8
Caramelized Sugar atop a Lavender Infused Cream Custard		Ever-changing Flavors	
<b>KEY LIME PIE</b>	13		
Key Lime Semi-Fredo with Toasted Graham Cracker and Ginger			

## BEERS

### LOCAL BREWERIES

<b>SANDY FEET AMERICAN WHEAT ALE</b>	7
Walking Tree Brewery	
<b>BABYCAKES OATMEAL STOUT</b>	8
Walking Tree Brewery	
<b>WALKING TREE IPA</b>	9
Walking Tree Brewery	
<b>WALKING TREE TREASURE KOLSCH</b>	7
Walking Tree Brewery	

### IMPORTS

<b>KRONENBOURG 1664</b>	7
French Golden Pale Ale	
<b>REAL AMERICAN BEER</b>	6
American Light Beer	

## WINE BY GLASS

### WHITES

<b>2022 PIERRE-OLIVIER BONHOMME</b>	17
Sauvignon Blanc	
<b>2023 MARY TAYLOR</b>	13
Anjou Blanc, Pascal Biotteau, Chenin Blanc	
<b>2022 LES HAUTES TERRES</b>	16
Autres Terres Blanc Chardonnay Blend	

### REDS

<b>2020 OLIVIER MINOT</b>	17
La Boutanche Gamay	
<b>2022 BERNARD BAUDRY</b>	16
Chinon Les Granges Cabernet Franc	
<b>2019 MARY TAYLOR</b>	13
Buzet, Christophe Avi Cabernet Sauvignon, Merlot	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*