

CASK WINES

(6oz) (9oz) (18oz)

WHITE

Riesling, Pacific Rim, Columbia, WA	15/22/43
Pinot Gris, Acrobat, OR	16/23/42
Albariño, Katas, Rias Baixas, SP	15/22/43
Sauvignon Blanc, Matua, Marlborough, NZL	15/22/41
White Blend, Pine Ridge, Clarksburg, CA	13/19/37
Chardonnay, St. Francis, Sonoma, CA	18/26/51
Chardonnay, Hill Family "Carly's Cuvee," Napa, CA	19/27/52

ROSÉ

Pinot Noir Rosé, Hunt & Harvest, Mendocino, CA	16/24/46
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RED

Pinot Noir, Banshee, Sonoma, CA	18/26/51
Merlot Blend, Alexander Valley Vineyards, Sonoma, CA	16/24/46
Super Tuscan, Querceto, Tuscany, ITA	16/24/46
Zinfandel Blend, Marietta "Old Vine Red," Sonoma, CA	14/21/40
Cabernet Sauvignon, DAOU, Paso Robles, CA	18/26/52
Petit Syrah Blend, Pessimist, Paso Robles, CA	15/22/43

BOTTLED WINES

Handpicked Reds

Reds with backbone and charm, handpicked for slow suppers, bold flavors, and stories worth telling.

302 Fabre-Montmayou, Gran Reserva, Malbec, ARG 120

High-altitude fruit gives this Malbec its inky depth with plum, violet, and a whisper of dark chocolate. It's bold in the way a Southern storyteller is bold: confident, expressive, and impossible not to lean into.

314 Quilt "Reserve," Red Blend, Napa, CA 240

A deep-stitched Napa classic—lush blackberry, cocoa, and warm spice wrapped in a velvety frame. This wine drinks like a fireside conversation: rich, layered, and built to linger long after the last bite of supper.

The Cellar Door

Ask your server about rare and reserve wines from our cellar.

SPARKLING



Zardetto Prosecco, Italy	17
Moët & Chandon, Rosé, "Impérial"	30
Veuve Clicquot, "Yellow Label"	38

SIGNATURE COCKTAILS

Our handcrafted cocktails are infused with seasonal fruits and herbs, and create a culinary adventure that is as inspiring as it is memorable

Doc Holliday 22

Tito's Vodka, Blueberry Jam, Lime, Ginger Beer

Last Wish 24

Woodford Reserve Bourbon, Spiced Cola Syrup, Old Havana Tobacco Bitters, Orange Essence

The Italianate 22 - I.M.

Lavender-Infused Hendrick's Gin, Italicus, Lemon, Ginger

Rail's Whisper 23 - G.G.

Ron Zacapa Rum, House-Made Pineapple and Green Apple Shrub, Lemon, Amaro Nonino

Plum Luck 21 - S.A.

H&H Single-Barrel Corazon Reposado Tequila, Amaro Nonino, House-Made Plum and Blackberry Shrub, Lemon Juice

Grove Line 24 - J.G.

Lemongrass-Infused Mijenta Blanco Tequila, Mezcal, Lemon, Orange, Thyme-Infused Honey Cordial

The Heat Wave 26 B.M.

Cucumber Infused Casamigos, Lemon, Simple Syrup, Watermelon-Pepper Ice

MOCKTAILS

Lychee No-jito 10 (Zero Proof)

Lychee, Lime, Agave, Mint, Club Soda

Razzle Dazzle 10 (Zero Proof)

Raspberry Infused Agave, Cranberry, Lemon, Ginger, Club Soda

BOTTLES & CANS 10

- Jai Alai, IPA, Cigar City Brewery
- Skyway, Hazy Double IPA, Green Bench Brewing Co.
- Key Lime Apple Cider, 3 Daughter's Brewing
- Postcard, American Pilsner, Green Bench Brewing Co.

BEERS ON TAP 10

Brewed in Florida. Local is Always Best

- Surplus Citrus Blonde
3 Daughters Brewery, St Petersburg
- Champions Lager
Suncreek Brewing, Clermont
- Ever Haze IPA
Tripping Animals Brewing, Miami
- Railway Red Ale
Ivanhoe Park Brewing, Orlando

An automatic service charge of 20% will be applied to your check for parties of 6 or more but can be adjusted at your discretion.

HIGHBALL & HARVEST

Aside from the classic cocktail, a highball is a train conductor's signal to depart at full speed. It was how Central Florida's abundant harvests moved from field to table, an iconic symbol of the region's agricultural might. Highball & Harvest (H&H) pays homage to this legacy, menus laden with ingredients from local farms, as well as our on-site 7,000-square-foot garden at Whisper Creek Farm.

4012 Central Florida Pkwy. | Orlando, Florida | Tel: 407-393-4422 | Web: highballandharvest.com

GETTIN' STARTED

Aged n' Cured 29

Thoughtfully Sourced Meats & Cheese
Country Toast ~ Benne Seed Lavash
Grissini ~ House Made Jam ~ Creole Mustard
Local Honeycomb

Kickin' Wings ^{DF} 22

Choice of: Nashville Hot Rub ^{DF/GF} ~
Bama BBQ ^{GF} ~ Sweet Tea BBQ ^{DF/GF}

The Southern Spread 23

Pimento Cheese ~ Crab Dip ~ Country Toast
Grissini ~ Lavash ~ House Made Pickles

Kale Salad ^{GF} 21

Apple Cider Vinaigrette ~ Cranberries
Bacon Lardons ~ Georgia Pecans*
Seahive Aged Cheddar

Heirloom Tomato Salad ^{GF} 22

Local Greens ~ Beets ~ Burrata
Frog Song Strawberry Vinaigrette
Heirloom Tomatoes ~ Blood Orange Gel

Parker House Rolls 16

Lemon Herb Butter ~ Cajun Butter

Deviled Eggs ^{GF} 12

Pickled Shallots ~ Sorghum Bacon Jam

Half Dozen Oysters ^{DF} 18

Bourbon Watermelon Mignonette ~
House Hot Sauce ~ Benne Seed Lavash

Smoked Duck & Collards 22

Duck Breast ~ Braised Collard Greens ~
Chicken Dumplings ~ Strawberry Cornbread
Crumbs

Fried Green Tomatoes 22

Crab "Butter" ~ Old Bay Ricotta
Chow Chow ~ Remoulade Aioli

Bones & Tacos 25

Wagyu Beef Cheek Marmalade ~
Roasted Bone Marrow & Ketchup ~
Potato Puree ~ Fresh Burgundy Truffle

PLATES

Coastal Catch (within 75mi) 49

Spring Onion Soubise ~ Hazelnuts*
Black & Green Garlic Spaetzle ~ Spring Nage
Green Chickpeas ~ Morel Mushrooms

H&H Southern Fried Half Chicken 48

4-Piece Bird ~ House Hot Sauce & Pickles
Whipped Local Hot Honey

Pan Seared Scallops 44

Florida Citrus ~ Corn Pudding
Black Eyed Peas ~ Sweet Potato Dumplings
House Farmers Cheese ~ Local Greens & Corn

Shrimp & Grits ^{GF} 35

Cape Canaveral Shrimp ~ Crawfish
Low Country Broth ~ Goat Cheese Grits
Leeks ~ Peppers ~ Andouille

Pastrami-Spice Rubbed Mushrooms ^{GF/DF} 28

Fava Beans ~ Chick Peas ~ Sorghum Curry
Beet Hummus ~ Pickled Shallot

Smoked Iberico Secreto ^{GF/DF} 59

Red Jefferson Rice ~ Heirloom Beans ~
Sesame Milk ~ Pickled Fennel and Carrots

Bourbon & Molasses Rubbed Skirt Steak ^{GF} 52

Mustard Bok Choy ~ Black Garlic AI
Smoked Carrot ~ Cipollini ~ Pine Nuts*

Chicken Fried St. John's Catfish 29

Nashville Galberry Honey ~ Fern Parsley
Brunswick Style Ratatouille

FIXINS'

Each
16

Brussels Sprout

Kimchi Sauce ~ Parmesan

Heirloom Carrots ^{GF/DF}

Beet Skordalia ~ Pistachio*

Crab Mac & Cheese

Cajun Cornbread Crumb

We prioritize sustainably-sourced Florida seafood.

FARMERS

We proudly source our produce from these local farms:

- Little Pond Farms, Bushnell
- Play of Sunlight, Tallahassee
- St. Simons Farm, Indiantown
- Whisper Creek Farm, Orlando
- Frog Song Organics, Alachua
- Fairytale Farms, Brooksville
- Prestige Farms, Orlando

We proudly source our meats from this local butcher:

- Southern Steer, Orlando
- Creekstone Farms

We proudly source from these local bakeries:

- Olde Hearth Bread, Casselberry
- Douce France, Orlando

Dietary Indications

- |GF| Gluten-Free
- |DF| Dairy-Free
- |*| Contains Nuts

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness

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