



SHAREABLES

house focaccia

made fresh daily, olive oil [vw] 6

cheese board

chef's selection, croccantini, nuts, preserves 25

charcuterie & paté board

duck rilette, pate de campagne with cognac, cured meats, cornichons, mustard, grilled sourdough 28

STARTERS

foie gras torchon

fruit preserves, brioche toast 21
Enjoy with Petit Guiraud Sauternes

strawberry salad

organic arugula, toasted spiced pecans, danish blue cheese, balsamic drizzle [v, gf] 18

fried artichokes

lightly battered, shaved parmesan, aioli, lemon, candied hazelnuts 18

gem lettuce salad

tonnato (tuna) sauce, little gem, fried capers, shaved parmesan, sourdough 19

truffle deviled eggs (5)

white truffle oil, mayo, dijon, tabasco, smoked trout caviar, smoked paprika [gf] 19

burrata & strawberries

pistachio, herbs, white balsamic, pink peppercorns [v, gf] 20

australian lamb chops*

dijon mustard, bread crumb, goat cheese polenta, sauce bordelaise 25

mushroom flatbread

roasted mushrooms, truffle honey, crème fraiche, sauteed onions, mozz, goat cheese, pecorino [v] 19

nouveau monde clam chowder

potato, fresh clams, cream, bacon, spices, oyster crackers 14

steamed mussels

blue mussels, calabrian chili, garlic white wine butter, grilled bread, saffron rouille 19

escargot en crouste

herbed butter, anchovies, pernod, puff pastry 19

crab cake app / entrée

lump blue crab, chives, organic mixed greens, creole remoulade [gf] 20 / 39

MAINS

king trumpet mushrooms & lentils

coconut miso sauce, asparagus, black beluga lentils, scallion, gochujang glaze, maldon [vv, df, gf] 34

house-made cavatelli

lamb shoulder ragout, spring peas, sunchoke leek sauce, crispy sunchoke, sheep's milk ricotta, parsley 34

chicken milanese

breaded chicken breast, organic arugula, shaved pecorino, lemon, maldon 32

grilled scottish salmon*

creamed leeks, snow peas, lemon honey glaze, crispy jamon, herb breadcrumbs 34

wild caught black cod

ginger wild rice medley, pecan, citrus curry emulsion, bok choy, pickled cauliflower, sesame, crispy shallot [gf] 45

niman ranch iberian duroc® pork chop*

bacon gravy, aged cheddar grits, spring succotash, hot honey, chives 38

demkota ranch beef short rib

cocoa braised, parmesan polenta, brown butter rainbow carrots, gremolata, fresh horseradish, demi-glace [gf] 45

neesvigs family ny strip au poivre

house cut fries, grilled asparagus, peppercorn sauce [gf] 49

AFTER

dere street sticky toffee pudding

caramel, whipped cream 12

carrot cake (no nuts/raisins)

cream cheese frosting, whip, fresh nutmeg 12

flourless chocolate

fresh berries, whipped cream [gf] 14

limoncello mascarpone cake

soft sponge, lemon, whip 13

banoffee pie (as available)

oreo crust, fresh bananas, dulce de leche, amaretto whip 13

strawberry panna cotta

candied cocoa nibs, shortbread crumble 14

[gf] gluten free [v] vegetarian [vv] vegan or can be made vegan

Maximum of 3 credit cards per table please. 20% gratuity added to parties of 6 or more. All our items are created as composed dishes, with flavors and textures designed to work together – please no substitutions, upcharges may apply.

FOOD ALLERGY NOTICE: Please ask our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement. The following ingredients are present in our establishment – MILK, EGGS, FISH, CRUSTACEANS, TREE NUTS, WHEAT, PEANUTS, SOYBEAN, SESAME

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

Spring 2026

COCKTAILS

- spring in japan** | yuzu sake, vodka, lime juice, pear puree 16
bee's knees gray whale gin, honey syrup, lemon juice 16
nordic gibson | right gin, method vermouth, linie aquavit, orange bitters, cocktail onion 16
mango en fuego | mango puree, habanero tequila, rose liqueur, lime juice, sugar/salt rim 16
the aviation | new amsterdam gin, crème du violet, luxardo maraschino liqueur, luxardo cherry 16
satan's whiskers | bombay sapphire gin, grand marnier, sweet and dry vermouth, orange bitters 16
sandy hook float | svedka vodka, fresh lemon juice, simple syrup, topped with a prosecco float, lemon twist 16
the last word | new amsterdam gin, green chartreuse, luxardo maraschino liqueur, fresh lime juice 17
the godfather | talisker storm scotch whisky, luxardo amaretto 16
ruby negroni | new amsterdam gin, ruby port, cappelletti, orange twist 15

WINES BY THE GLASS

sparkling wine

nozeco brut or rose, non-alcoholic prosecco	12
cardinale, blanc de blanc, fr	12
rosé prosecco, mionetto, extra dry, it, nv	14
prosecco, mionetto, extra dry, it, nv	14
champagne, heidsieck, champagne, fr, nv	28

rosé

rose d'anjou, lightly sweet, loire, fr	12
chateau bonnet, bordeaux rose, bordeaux, fr	14
raffault, chinon (cab franc) rose, loire, fr	14

white wine

pinot grigio, affreschi, it	13
sauvignon blanc, sheep creek, nz	13
white blend, hugel, gentil, au	14
sancerre, grand fossil, loire, fr	18
chardonnay, bongran viré-clessé, fr	16
chardonnay, clos sonoma rrv, ca	18

red wine

pinot noir, purple hands, lone oak, or	23
chateau fage, bordeaux blend, fr	16
buck summit cabernet, north coast, ca	15
cabernet, auctioneer, napa valley, ca	21
renato fenocchio, nebbiolo, langhe, it	19
marietta old vine red, red blend, ca	15

SEE OUR FULL WINE LIST FOR
MORE PRODUCERS AND VINTAGES

WINES BY THE BOTTLE

sparkling wine

llopart rosé brut reserva, spain 2020	65
gaston chiquet premier cru brut, champagne nv	105

white wine

elena walch pinot bianco kristallberg, italy 2021	68
neal family vineyards, vermentino, rutherford, ca 2022	114
alfred merkelbach riesling auslese, germany 2018	85
domaine huet vouvray moelleux le haut-lieu, loire, fr 2020	129
domaine dampfreres chablis tradition, chablis, fr 2022	64
maison vincent girardin rully blanc vieilles vignes, burgundy, fr 2016	58
lingua franca chardonnay avni, or 2021	65
drew family cellars, bahl briney, ca, 2019	84
roux pere & fils chassagne-montrachet, 2018	98
quintessa sauvignon blanc illumination, 2023	125
peay vineyard chardonnay west sonoma coast, ca 2021	134
walter scott chardonnay hyland vineyard, or 2021	148
kistler chardonnay les noisetiers, ca 2020	160

rosé wine

pierre-yves colin-morey bourgogne rose, burgundy, fr 2023	84
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red wine

château de la dauphine fronsac, bordeaux 2019	75
echo de lynch-bages pauillac, bordeaux 2020 (375ml)	81
château branaire-ducru saint-julien, bordeaux 2018	175
domaine roux pere & fils santenay 1er beaurepaire, burgundy 2018	108
domaine patrice rion chambolle-musigny vv, burgundy 2012	145
domaine georges noellat vosne-romanee, burgundy 2014	150
antoine graillot & raul perez bierzo encinas, spain 2020	78
lopez de heredia rioja reserva vina bosconia 2012	92
fattoria la valentina montepulciano d'abruzzo riserva spelt, 2020	58
marchesi di grésy langhe nebbiolo, 2023	72
produttori del barbaresco, barbaresco 2019	98
casanova de neri white label, brunello 2019	165
turley zinfandel old vines, california 2021	90
sandhi pinot noir, sta rita hills 2022	98
patricia green pinot noir commemorative, willamette valley 2017	125
decoy limited merlot, alexander valley 2021	65
adapatation by odette cabernet, napa valley 2019	165
iconoclast cabernet, stag's leap district, napa valley 2020	120
o'shaughnessy cabernet, napa valley 2019	196

BEER & CIDER 12 OZ | *16OZ

berlinetta velvet pils*, ny	9	pipeworks mini unicorns*, il	10
berlinetta kolsch*, ny	9	reverie lederhosen*, ct	9
schilling alexander pils*, nh	9	mast landing gunners daughter*, milk stout, me	10
dudleytown soothsayer*, rice lager, ct	9	industrial arts safety glasses pilsner [non-alcoholic], ny	7
reverie, banana stand (hefeweizen)*, ct	9	industrial arts safety glasses ipa [non-alcoholic], ny	7
ghostfish summit belgian white, wa	8	brooklyn cider, kinda dry, ny	9
ghostfish meteor shower, pale lager, wa	8		