



SHAREABLES

house focaccia

made fresh daily, olive oil [vv] 6

cheese board

chef’s selection, croccantini, nuts, preserves 25

charcuterie & paté board

pork rillette, pate de campagne with cognac, cured meats, cornichons, mustard, grilled bread 28

STARTERS

foie gras torchon

fruit preserves, brioche toast 21

Enjoy with Petit Guiraud Sauternes

gem “caesar” salad

local honey gem, house-made dill oil
caesar, lemon, fresh dill, focaccia
croutons, pecorino, white anchovies
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 & nectarines

pickled serrano chilies, local corn,
basil, hot honey, white balsamic, sea
salt [v, gf] 20

watermelon salad

Toasted pistachios, fresh mint,
valbresa french feta, balsamic glaze
19

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 croute

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

jumbo maine scallops

pan seared jumbo maine scallops, Local Corn Maque Choux
(fresh sweet corn, red peppers, onions, garlic, cajun spices),
crumbled crispy serrano ham 45

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, 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

limoncello mascarpone cake

soft sponge, lemon, whip 13

carrot cake (no nuts/raisins)

cream cheese frosting, whip, fresh nutmeg 12

banoffee pie (as available)

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

flourless chocolate

fresh berries, whipped cream [gf] 14

assorted house-made sorbet

ask you server for current selections
12

[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

COCKTAILS

- spring in japan | yuzu sake, vodka, lime juice, pear puree 16
- bee’s knees gray whale gin, honey syrup, lemon juice 16
- nordic gibbon | 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 (fiano, greco bianco), la piera, it	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 damptr freres 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
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 graillet & 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
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		