



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

house fruit preserves,
brioche toast 21

Enjoy with Petit Guiraud Sauternes

shaved brussels sprout salad

apples, mint, murray's pecorino,
toasted hazelnuts, truffle lemon
dressing [v, gf] 18

fried artichokes

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

gem lettuce salad

tonnato 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

grilled octopus

salsa verde, pineapple salad, crispy
plantain, chipotle chili glaze [gf] 21

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, house baguette,
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 "scallops"

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

house sopressini

wild mushrooms, snow peas, onion soubis, marjoram, shaved
parmesan, lemon, chives 34

chicken milanese

breaded freebird 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 black cod

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

bacon wrapped Iberian duroc® pork chop*

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

demkota 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 [vw] 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

Early Spring 2026

COCKTAILS

- spring in japan** | choya umeshu yuzu sake, vodka, lime juice, pear puree 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
segura viudas, cava, sp	12
daniel pardiac, blanc de blanc, fr	12
rosé prosecco, mionetto, extra dry, it, nv	13
prosecco, mionetto, extra dry, it, nv	13
champagne, heidsieck, champagne, fr, nv	25
champagne, laurent-perrier brut, fr, nv	29

rosé

rose d'anjou, lightly sweet, loire, fr	12
chateau bonnet, bordeaux rose, bordeaux, fr	14
raffault, chinon (cab franc) rose, loire, fr	14
hirutza, txakolina rose, sp	16

white wine

pinot grigio, affreschi, it	13
sauvignon blanc, sheep creek, nz	13
hirutza, txakolina blanc, sp	15
sancerre, grand fossil, loire, fr	18
chardonnay, bongran viré-clessé, fr	16
chardonnay, clos Sonoma rv, 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 damppt 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
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
vignobles mayard chateaneuf du pape, domaine du pere 2019	125
antoine graillot & raul perez bierzo encinas, spain 2020	78
lopez de heredia rioja reserva vina bosconia 2012	92
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	reverie lederhosen*	9
berlinetta kolsch*, ny	9	mast landing gunners daughter*, milk stout, me	10
schilling alexander pils*, nh	9	industrial arts safety glasses pilsner [non-alcoholic]	7
alvarium crunchy roll*, rice lager, ct	9	industrial arts safety glasses ipa [non-alcoholic]	7
reverie, banana stand (hefeweizen)*	9	reverie, washington sour*	10
ghostfish grapefruit ipa, wa (gf)	8	brooklyn cider, kinda dry, ny	9
ghostfish summit belgian white	8	anderson valley, gose ale	6
ghostfish meteor shower, pale lager	8	(blood orange, briney melon, sour cherry, framboise	
pipeworks mini unicorns*, il	10	rose)	