



SHAREABLES

house focaccia

made fresh daily, olive oil [vv] 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

endive salad

lettuce, roasted beets, grapes,
bucheron goat cheese, crushed
almonds [gf] 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

cara cara orange & feta

valbreso french feta, pine nut dukkah,
pickled chiles, mint, honey [v, gf] 20

grilled octopus

white bean puree, pickled fennel,
sweet harissa glaze, n’duja bread
crumbs 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

sweet potato gnocchi

maitake & king trumpet mushrooms, lemon tarragon coconut
sauce, chives, olive oil, maldon [vv, df, gf] 34

house pappardelle

wild boar ragu, crushed tomatoes, stracciatella, herbed
breadcrumbs, chives, garlic 34

parmesan crusted chicken

roasted mushroom medley, honeynut squash puree,
yukon/yam dauphinoise, mornay sauce 32

grilled scottish salmon*

creamed leeks, squash & apple hash, truffle 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 duroc® pork chop

bacon gravy, aged cheddar grits, fall spiced apple sauce,
shaved pecorino 38

demkota short rib

cocoa braised, truffle parm polenta, brown butter rainbow
carrots, gremolata, fresh horseradish, demi-glaze [gf] 45

demkota hanger steak*

smash-fried potatoes, romesco, chimichurri, organic mixed
greens [gf] 45

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

coconut panna cotta

vanilla bean, toasted coconut, candied cocoa nibs,
huckleberry gastrique [vv, gf, df] 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

COCKTAILS

- spring in japan** | choya umeshu yuzu sake, vodka, lime juice, pear puree 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
- black fig martini** | fig infused vodka, tito’s, pierre ferrand dry curaçao 16
- sandy hook float** | tito’s vodka, fresh lemon juice, simple syrup, topped with a prosecco float, lemon twist 16
- the last word** | new amsterdam gin, green chartreuse, luxardo maraschino, fresh lime juice 17
- the godfather** | talisker storm 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, villaggio, it	13
sauvignon blanc, sheep creek, nz	13
sauvignon blanc, dry creek cellars, ca	14
hirutza, txakolina blanc, sp	15
sancerre, grand fossil, loire, fr	18
chardonnay, bongran viré-clessé, fr	16
chardonnay, walter scott, or	23
red wine	
pinot noir, walter scott, 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
delas saint-joseph blanc “les challeys,” rhone valley, fr 2019	89
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
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 gigault cuvee viva cotes de blaye, bordeaux 2015	48
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
burgess cabernet “contadina”, napa valley 2018	98
iconoclast cabernet, stag’s leap district, napa valley 2020	120
o’shaughnessy cabernet, napa valley 2019	196

BEER & CIDER 12 OZ | *160Z

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)	