

estela

Charcuterie 24

Oysters with celtuce* 25

Raw scallop with green tomatoes and basil* 24

Tuna with yuba and lovage* 25

Beef tartare with elderberries and sunchoke* 19

Summer squash with miso and pinenuts 19

Endive, walnuts, anchovy, and ubriaco rosso 20

Lobster with green chickpeas and woodears* 29

Sweetbreads with romaine and umeboshi 31

Fried arroz negro with squid and romesco* 27

Red snapper with agretti and buckwheat 36

Ricotta dumplings with mushrooms and pecorino sardo 27

Ibérico pork with cucumber and oyster* 42

Duck with spring onion and béarnaise* 40

Wear your mask at all times unless seated at your table.

Please inform us of any food allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

sparkling

- Ramon Jané *'Tinc Set'* – Penedès, Catalonia 2020 14/56
Rojac *'Royaz'* – Istria, Slovenia 2018 17/68
Étienne Calsac *'L'échappée Belle'* – Champagne, France NV 29/116

white

- Beurer *'In der Luft'* – Württemberg, Germany 2020 13/52
Tuets *Parellada* – Tarragona, Catalonia 2019 15/60
Holger Koch *'Herrenstück'* – Baden, Germany 2019 19/76
Éric Texier *'Adèle'* – Rhône Valley, France 2020 14/60
Bellivière *Jasnières 'Prémices'* – Loire Valley, France 2019 20/80

pink

- Celler Frisach *Rosat 'L'Abrunet'* – Terra Alta, Catalonia 2020 13/52
Shelter *Rosé de Noir* – Baden, Germany 2020 15/60

red

- Succés *'La Cuca de Llum'* – Conca de Barberà, Catalonia 2019 13/52
Babass *'Roc Cab'* – Loire Valley, France 2019 17/68
Mas Coutelou *'5SO'* – Languedoc, France 2018 14/56
Chahut et Prodiges *'Black Beat'* – Loire Valley, France 2019 17/68
José Antonio García *'Cubos del Páramo'* – Castile and Leon, Spain 2018 18/72
La Grange aux Belles *'53'* – Loire Valley, France 2019 16/64

cocktails

- Ledge 2 *dry vermouth, celery, Avèze, prosecco** 15
Jet Ski *blanco tequila, genepy, pomelo, soda* 17
La Mariposa *rye, passion fruit, vanilla, gentian* 17
Calentano *Yola mezcal, Cardamaro, grapefruit, oregano* 20
Casa Bianco *Ford's gin, Luxardo bitter bianco, Cap Corse quinquina* 18

beer & cider

- Graft *Cider 'Native'* – Hudson Valley, New York 2018 9
Threes *'Vliet' Pilsner - Brooklyn, NY (16oz)* 12
Folksbier *'The Morning Dew' American Pale Ale – Brooklyn, NY (12oz)* 10
Transmitter *'G4' Tart Golden Ale – Brooklyn, NY (16oz)* 12
Threes *'Wandering Bine' Foudre-fermented Saison (5oz/750ml)* 10 /40

soft

- Citrus soda 8 Celery tonic 8 Ginger beer 7 Sparkling water 8

**All proceeds from the sales of the Ledge 2 cocktail will be donated directly to #Rethink Food and their efforts to create a more sustainable and equitable food system.*