

estela

Charcuterie 24

Scallop and squash blossoms* 18

Oysters with yuzu kosho mignonette* 25

Cured fluke with melon* 25

Tuna, yuba, and buckwheat* 24

Beef tartare with elderberries and sunchoke* 19

Summer squash, miso, and pine nuts 19

Endive, walnuts, anchovy, and ubriaco rosso 20

Lobster with grapes and woodears 29

Sweetbreads with romaine and umeboshi* 31

Fried arroz negro with squid and romesco* 27

Monkfish with tomato and ham broth 36

Ricotta dumplings with mushrooms and pecorino Sardo 27

Pork with potatoes, clams, and seaweed* 42

Duck with beans and basil* 40

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

- Cidrerie du Vulcain '*Turgowy*' – *Fribourg, Switzerland* 2019 15/60
Mas Gomà '*El Creuer*' – *Penedès, Catalonia* NV 16/64
Los Bermejós '*Brut Nature 'Espumoso*' – *Canary Islands, Spain* 2018 21/84

sherry

- Cesar Florido *Fino 'Cruz del Mar'* – *Andalusia, Spain* NV 11

white

- Stein '*Blauschiefer*' – *Mosel, Germany* 2020 14/56
Clandestina '*Sense Papers*' – *Penedès, Catalonia* 2020 17/68
Entre os Ríos '*Komokabras - Barrica*' – *Galicia, Spain* 2019 16/64
Domaine Sainte Croix '*La Serre*' – *Languedoc, France* 2018 15/60
Commune of Buttons '*ABC*' – *Adelaide Hills, Australia* 2019 21/84

pink

- Beurer *Rosé Trocken* – *Württemberg, Germany* 2020 14/56
Celler Frisach *Rosat 'L'Abrunet'* – *Terra Alta, Catalonia* 2020 13/52
Henri Milan '*Haru*' – *Provence, France* 2019 14/56

red

- Château Massereau *Clairé* – *Bordeaux, France* 2020 16/64
Straka '*Amphora*' – *Burgenland, Austria* 2019 16/64
La Comarcal '*Delmoro Tinto*' – *Valencia, Spain* 2019 15/60
Herzanovi *Dornfelder* – *Moravia, Czech Republic* 2018 15/60
La Petite Baigneuse '*Sapristi*' – *Roussillon, France* 2018 22/88

cocktails

- Ledge 5 *melon, Dolin blanc, cava** 17
In Bloom *Good Vodka, Lo-Fi vermouth, grapefruit, rose* 18
Internet Friends *St. George Terroir gin, fennel vermouth, finocchietto* 19
To Be Frank *rum, St. Agrestis Inferno, curaçao, Cocchi Americano* 17
La Mariposa *rye, Chinola, vanilla, gentian* 17
Crudité *Yola mezcal, génépy, celery, lime* 20

beer

- Sloop Brewing '*The Sauer Peach*' *Berliner Weisse* – *East Fishkill, NY (12oz)* 11
Threes Brewing '*Vliet*' *Pilsner* – *Brooklyn, NY (16oz)* 14
Common Roots '*Good Fortune*' *IPA* – *South Glens Falls, NY (16oz)* 15
Dutchess Ales '*Parallax*' *Summer Ale* – *Wassaic, NY (16oz)* 16
Equilibrium '*Tachyon*' *Pale Ale* – *Middletown, NY (16oz)* 17

zero proof

- Math Club *celery, AMASS Riverine, citrus, saline* 17
Hive Mind *verjus, ginger, honey* 15

- Salted lime soda 8 Ginger beer 7 Sparkling water 8

**All proceeds from the sales of the Ledge 5 cocktail will be donated directly to #Rethink Food and their efforts to create a more sustainable and equitable food system.*