



♦LET US COOK FOR YOU♦
nine dishes, four courses, family-style

95pp FOOD / 65pp WINE

WARM SOURDOUGH with grass-fed butter. . . 8

GARLIC BREAD . . . 14

HOUSE-MADE FOCACCIA with whipped ricotta . . 14

PAN CON TOMATE cantabrian anchovies, garlic, fresh tomato, roman baguette . . 21



UPSTATE PIZZERIA SALAD zesty italian, pecorino, garlic croutons, cherry tomatoes. . . 22

MARKET CUCUMBERS fennel, white balsamic, mint. . . 23

BUFFALO MOZZARELLA summer fruits, moscato d'asti, arugula. . . 25

GRILLED CALAMARI SALAD chickpeas, olives, celery, oregano. . . 24

GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27



CAMPANELLE zucchini, basil, pecorino, pine nuts. . . 28

MACCHERONI pork ragu, whipped ricotta, rosemary . . . 31

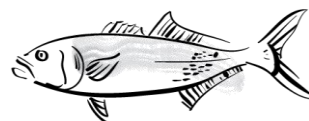
GOLDEN TILEFISH warm summer vegetables, anchovy, basil, garlic. . . 39

GRILLED BERKSHIRE PORK CHOP cherries, swiss chard, balsamela. . . 42

SPATCHCOCK CHICKEN tarragon butter, corn, grilled peppers. . . 38 half / 76 whole

STEAK SALAD grass-fed sirloin medallion over market lettuces & vegetables . . . 38

12oz GRASS-FED NEW YORK STRIP beef fat-fried potatoes, garlic aioli, rosemary. . . 72



SAUTÉED MARKET GREENS olives, garlic. . . 15

HOUSE-MILLED POLENTA “cacio e pepe”.. . . 14

SHISHITO PEPPERS herb yogurt, lemon.. . . 21



APERTIVO COCKTAILS

ROSÉ VERMOUTH HIGHBALL	13
cocchi americano rosa, lemon, club soda	
BASQUE SPRITZ	17
atxa pacharan, basque cider vermouth, prosecco, olive	
COWBOY BEBOP	15
la cigarerra manzanilla sherry, sake, orange bitters	

SHAKEN + FRESH



VODKA GIMLET	19
farmhouse vodka, house-made lime cordial & juice	
THE MAN IN THE YELLOW HAT	20
hayman’s gin, yellow chartreuse, suze, lemon	
CLASSIC DAIQUIRI	18
ten to one & dr. bird rum, organic sugar, lime	
FRISCO SOUR	20
redemption rye, benedictine, lemon, bitters	



STIRRED + BOOZY

HEARTH VESPER MARTINI	19
neversink gin, farmhouse vodka, cocchi americano	
WHITE MEZCAL NEGRONI	19
agua mágica “capon” mezcal, avèze, cocchi, quinquina	
BYWATER	20
aged rum, green chartreuse, amaro, velvet falernum	
BOULEVARDIER 12e RUE	20
breckenridge bourbon, rhubarb amaro, barolo chinato	

BEER + CIDER

PILSNER zero gravity “green state,” VT -16oz-	11
PALE ALE transmitter “BNY5” NY – 16oz-	13
PEACH SOUR kill boro “plain jane” NY – 16oz-	13
CIDRE DE NORMANDIE dupont, FR -6oz gls-	13

BOOZE-FREE!

JASMINE GINGER HIGHBALL	
saicho jasmine sparkling tea, fresh ginger, lemon, mint	
HIBISCUS ARNOLD PALMER	9
SPARKLING ROSÉ wolffer estates, NY.....	13
SPARKLING RED muri “fade to black,” DK.....	14
AMARO FALSO st. agrestis, NY.....	12
ATHLETIC BREWING “mexican copper,” CT.....	8
CASAMARA ”isla” amaro club soda, MI.....	7

WINES BY THE GLASS

ICE-COLD SHERRY (3oz)

MANZANILLA la cigarerra	11
FINO el maestro sierra.....	13
AMONTILLADO cesar florido.....	15

BUBBLY

ROSÉ PET NAT	18
serol “turbulent,” 23, loire, FR	
CRÉMANT DU JURA BRUT	21
philippe vandelle, NV, jura, FR	

WHITE

RIESLING steinmetz “brauneberger,” ‘19, mosel, DE	16
ALBARIÑO VAL DO SALNÉS	19
pomares “pedraeira,” ’23, rias baixas, ES (from mag)	
PINOT BIANCO elena walch, ’24, alto adige, IT	18
BOURGOGNE HAUTES-CÔTES DE NUITS	21
domaine des perdrix, ’20, burgundy, FR	



ORANGE-YOU-CURIOUS?

REBULA movia, ’22, goriska brda, SI	19
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ROSÉ

“ROSA” umathum, ’24, burgenland, AT	16
CERASUOLO D’ABRUZZO	
torre dei beati, ’24, abruzzo, IT	
	17

CHILLED RED

TROUSSEAU zephyr wells, ’24, willamette, OR	16
ROSSO DI MANDROLISAI CANNONAU++	
i garagisti “garage,” ’23, sardinia, IT.....	
	17

RED

DÃO TINTO freire lobo, ’21, dão, PT	16
BOBAL+++	
micaela rubio "el reflejo," ’20, castilla-la mancha, ES ...	
	17
CHIANTI CLASSICO la sala, ’21, tuscan, IT	20