



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

110pp FOOD / 75pp WINE PAIRING

WARM SOURDOUGH grass-fed butter . . . 8

GARLIC BREAD . . . 14

CHICKEN LIVER MOUSSE onion jam, gooseberry, pickled habanada peppers . . . 19

MUG OF HEARTH BRODO . . . 8



RIBOLLITA our tuscan vegetable soup with black cabbage, white beans, parm & breadcrumbs. . . 18
for one of the best food and wine pairings of all time, try it with a small glass of dry sherry . . . + 9

UPSTATE PIZZERIA SALAD gem lettuces, tomato, garlic croutons, pecorino, zesty italian. . . 21

MARKET CORN SALAD shishito buttermilk vinaigrette, smoked bluefish, radish. . . 24

MARINATED CALAMARI SALAD chickpeas, olives, celery, oregano, pickled onion. . . 24

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

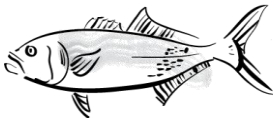


TORCHIO tomato, eggplant, calabrian chili, pecorino. . . 30

MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32

CARAMELIZED CARAFLEX CABBAGE mushroom, eggplant, walnut, gorgonzola. . . 34

WILD EAST COAST HALIBUT marinated tomato, charred eggplant. . . 46



CRESCENT DUCK BREAST crispy duck confit, fresh shelling beans, preserved peach. . . 47

CAMPO GRANDE IBERICO PORK CHOP poached fig mostarda, braised pine nuts. . . 51

GRASS-FED CÔTE DE BOEUF beef fat-fried potatoes, garlic aioli. . . MP

GRILLED JIMMY NARDELLO PEPPERS black mission fig, aged cheddar, sunflower seed vin. . . 17

SAUTÉED MARKET GREENS kalamata olives, garlic . . . 16

BUTTER BEANS pistachio, mushroom, pear & parm . . . 16

HOUSE-MILLED POLENTA grilled corn, “cacio e pepe” . . . 15

we take food allergies very seriously!

if you have a food allergy, please notify us immediately. however, please note that we work in a small space that handles nuts, fish, shellfish, gluten, dairy and eggs. while we follow strict protocols to keep our ingredients separate, we cannot completely guarantee the absence of cross-contamination within our kitchen.

A LIGHT START

TINY TEENY A HALF-SIZED MARTINI	12
a french gin martini with sea salt garnish	
TINY BEER + SHOT	12
high life pony + chilled manzanilla sherry OR amaro shot	
BASQUE SPRITZ	15
basque cider vermouth, alpine bitter, sparkling dry cider	

BRIGHT + FRESH

MOSTLY CHARMED LIFE	19
vodka, house-made limoncello, mint, prosecco	
BITTER ENDING	19
dry gin, haitian amaro, bénédictine, lemon	
MOONAGE DAYDREAM	19
tequila, mezcal, berto red bitter, lime	
SPICED FIG DAIQUIRI	19
smith + cross rum, market fig, allspice, lime	
SARDINIAN SOUR	19
liqueure de sardegna, cardamaro, lemon, egg white	

STIRRED



CLASSIC GIBSON	20
neversink gin, vermouth di torino bianco, red pearl onion	
WHITE MEZCAL NEGRONI	20
mezcal, suze, cocchi americano, quinquina blanc	
VIEUX FROM THE ORCHARD	20
rye whiskey, applejack, cocchi di torino, allspice, bitters	

BEER + CIDER

PILSNER kbcb “infinite machine,” NY -12oz-	10
HAZY IPA industrial arts “wrench,” NY – 12oz-	11
SPARKLING ALE transmitter “BNY2,” NY – 16oz-	13
DRY CIDER graft “farm flor,” NY -12oz -	12



BOOZE-FREE!

AMARO SOUR pathfinder amaro, ginger, honey, lemon....	15
AGAVE REVIVER rosemary, lime, agave, ginger beer.....	13
MONKEY FIZZ spiced apple cider, lemon, club soda	11
SPARKLING ROSÉ wölffer, north fork, NY	13
N/A IPA athletic “run wild IPA,” CT	8
CASAMARA “isla” amaro club soda, MI	7

WINES BY THE GLASS

SHERRY + SUCH – 3oz

FINO EN RAMA alvear, 2018, montilla	12
AMONTILLADO florido “cruz del mar,” chipiona ..	13
L’ETOILE VIN JAUNE vandelle, ’17, jura.....	23

BUBBLY

BRUT ROSAT	18
castellroig “corpinnat,” NV, penedes, ES	
MONTLOUIS-SUR-LOIRE BRUT CHENIN	19
la taille aux loups, NV, loire, FR	

WHITE

RIESLING KABINETT FEINHERB	18
karthäuserhof “bruno,” ’23, mosel, DE	
GAVI il poggio “nuvale,” ’25, piedmont, IT.....	17
COUR-CHEVERNY ROMORANTIN	19
françois cazin, ’23, loire, FR	
SAUVIGNON BLANC + SEMILLON	20
lexington “alma,” ’20, santa cruz mountains, CA	

ORANGE-YOU-CURIOUS?

GRÜNER VELTLINER++ PUSZTA BLANCA!.....	18
claus preisinger, ’25, burgenland, AT	
MTSVANE andrias gvino, ’23, kakheti, GE.....	19

ROSÉ

KAMPTAL ROSÉ brundlmayer, ’ 24, kamptal, AT .	16
PINOT NOIR+++ charles frey, ’23, alsace, FR.....	18

CHILLED RED

CINSAULT rogue vine, ’22, itata valley, CL.....	17
---	----

RED

ROSSESE DI DOLCEACQUA	21
maccario dringenberg, ’24, liguria, IT	
SAUMUR-CHAMPIGNY CABERNET FRANC	18
filliatreau “la grande vignolle,” ’23, loire, FR	
PRIORAT GARNACHA++	19
mas d’en gil “bellmund,” ’22, priorat, ES	
MONTEFALCO SAGRANTINO	23
roccafiore, ’20, umbria, IT	