



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

95pp FOOD / 65pp WINE

WARM SOURDOUGH grass-fed butter . . . 8 / paolo bea 2025 extra virgin olive oil. . . 9
GARLIC BREAD . . . 14

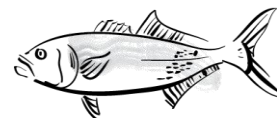


RIBOLLITA our tuscan vegetable soup with black cabbage, white beans, parm and breadcrumbs . . 17
MARKET RADISHES buttermilk, pickled peppers, soft herbs. . . 19
CHICORY SALAD sesame-spiced walnuts, white balsamic, orchard fruits. . . 22
GRILLED CALAMARI SALAD chickpeas, olives, celery, oregano. . . 24
CARAMELIZED CARAFLEX CABBAGE walnut, high plains aged cheddar. . . 27
GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27



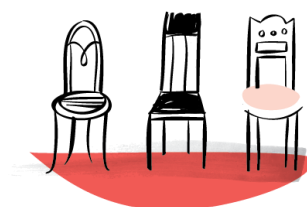
CAMPANELLE goat cheese crumb, mushroom marsala ragu. . . 30
MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32

WILD STRIPED BASS wild mushroom conserva, celery root, kombu broth. . . 36
SPATCHCOCK CHICKEN roasted olives, cabbage, preserved tomato. . . 38 half / 76 whole
IBERIAN DUROC PORK CHOP market carrot, smoked pancetta XO . . . 47
GRASS-FED BRISKET “PEPOSO” red onion agrodolce, broccoli rabe, sourdough breadcrumbs. . . 49



GRASS-FED CÔTE DE BŒUF
choice of beef fat-fried potatoes or grilled chicories with anchovy. . . MP

BRAISED MARKET GREENS garlic, onion & olive oil. . . 15
BUTTER BEANS broccoli rabe & pumpkin seed pesto, parm. . . 15
HOUSE-MILLED POLENTA “cacio e pepe” . . . 14
ROASTED JAPANESE SWEET POTATO brown butter. . . 15





FANCY FAKES

NOR'EASTER SPRITZ 12
house-made cranberry shrub, orange peel, tonic, lemon

MONKEY FIZZ 13
spiced apple, pineapple, soda, lemon

AMARO MULE 15
pathfinder “hemp & root” N/A amaro, ginger beer, lime

APERTIVO

LIMONCELLO SPRITZ 17
with fresh ginger, lemon, prosecco

ADONIS 15
amontillado, cocchi di torino, orange bitters



SHAKEN

2003 DIRTY MARTINI 20
ketel one vodka, umami vermouth, blue cheese olives

PROPHETS & VILLAINS 19
apple gin, madeira, cocchi di torino, vanilla honey, lemon

AN INSIGNIFICANT STORM 19
tequila, berto bitter, green chartreuse, lime

MAI TAI 19
white and dark rums, walnut orgeat, fresh lime, nutmeg

SURFIN' BIRD 19
our spin on a jungle bird with charred pineapple



STIRRED

STARBOARD MARTINI 19
dry gin, white vermouth, maldon sea salt

WHITE MEZCAL NEGRONI 19
mezcal, suze, cocchi americano, quinquina blanc

VIEUX FROM THE ORCHARD 19
rye whiskey, apple brandy, cocchi di torino, all-spice

THERE'S ALWAYS MONEY IN THE BANANARAC
rye whiskey, armagnac, banane de brésil, absinthe..... 20

BEER + CIDER

PILSNER oxbow “lupulo,” ME -16oz-12

FARMHOUSE SAISON transmitter S4, NY – 16oz-.....13

IPA fiddlehead, VT – 16oz-12

EXTRA DRY CIDER farnum hill, NH -12oz -12

BOOZE-FREE!

SPARKLING ROSÉ wölffer, north fork, NY 13

PHONY NEGRONI st. agrestis, NY 13

N/A IPA athletic “run wild IPA,” CT 8

CASAMARA “isla” amaro club soda, MI..... 7

WINES BY THE GLASS

SHERRY (3oz)

MANZANILLA la cigarrera, sanlucar de barrameda . 10

FINO el maestro sierra, jerez12

AMONTILLADO florido “cruz del mar,” chipiona...13

OLOROSO alvear “caton 2Oyr,” montilla-moriles15

BUBBLY

ROSÉ PET NAT hager matthias, '21, kamptal, AT.....18

CHAMPAGNE BRUT 24
goutorbe-bouillot “reflets de rivière,” NV, champagne, FR

WHITE

MÜLLER-THURGAU roeno,'24, trentino, IT15

CHABLIS jean dauvissat, '23, burgundy, FR..... 22

RIESLING fischer “kreuzberg,” '20, wachau, AT18

JURANÇON SEC uroulat “marie,” '18, basque, FR..19



ORANGE-YOU-CURIOUS?

MALVASIA piquentum, '21, istria, HR.....19

ROSÉ

AZORES ROSÉ16
insula vinus “chão de lava,” '23, pico, PT

CHILLED RED

PRIMITIVO fatalone “teres,” '24, puglia, IT.....18

RED

PINOT NOIR mckinlay, '23, willamette, OR.....18

NEBBIOLO le marie, '22, piedmont, IT17

MENCÍA c. marquez perez “parajes,” '23, bierzo, ES ..16

G/S/M viret “renaissance,” '19, s. rhône, FR.....19

BORDEAUX BLEND cain “NV18,” napa, CA21