

RAW & CHILLED

east coast oysters & cucumber-apple mignonette*	5ea
spiced shrimp cocktail & lemon	25
yellowfin tuna tartare with avocado, ponzu, crispy shallots & taro chips*	25
king salmon with spicy mayonnaise, crispy rice & unagi sauce*	27
steak tartare with miso, mustard, capers, egg yolk & gaufrette potatoes*	26

APPETIZERS

cheddar brioche rolls with cultured butter & bourbon maple syrup	9
deviled eggs with smoked paprika & pickled carrots	12
grilled artichoke & anchovy mayonnaise	18
jamón ibérico & smoked olive oil	33
smoked rainbow trout dip with pickles & salted crackers	24
chicken & duck liver mousse with port gelée	24
clams casino with bacon & jalapeno	4ea
burrata with arugula & nasturtium pesto	21
guacamole with cilantro & blue corn tostadas	20
bacon-wrapped n'duja-stuffed dates with goat cheese	24
roasted mussels with parsley & chardonnay	24

SALADS | SOUP

petite greens with radish, sunflower seeds & house dressing	18
caesar with gem lettuce, parmigiano reggiano & garlic croutons	18
kale with apple, dried cherries, smoked cheddar & candied pistachios	21
chinois with cabbage, mango, cashews, wonton & sesame dressing	24
warm lobster cobb with bacon & green goddess	42
tomato bisque with sourdough croutons & robiola fonduta	18

FLATBREADS

field mushroom with vidalia onion & black truffle	19
maine crab with chili & garlic	24
local pepperoni with vodka sauce & oregano	21

*we cook exclusively with avocado oil, extra virgin olive oil, and butter in our kitchen.

PASTA

spaghetti carbonara with pancetta, parmigiano reggiano & egg yolk	32
lumache with cured pork sugo, honey & oregano	32
rigatoni alla vodka with calabrian chili, pancetta & basil	29
bucatini with spicy lobster crema, stracciatella & basil	48

FISH & SHELLFISH

diver scallops with pea shoots, almonds & brown butter	44
grilled octopus with sweet corn, romano beans & red chimichurri	36
branzino with julienne vegetables & tamari-ginger broth	40
stripe bass with chorizo, calaspara rice & shellfish curry	42
king salmon with eggplant coulis, heirloom tomatoes & squash blossoms	49

FOWL

duck bao à l'orange with sesame & cilantro	36
wood-roasted chicken with pommes aligot & mushroom jus	38

MEAT & CHOPS

dry-aged pork chop with peaches, grits & aged balsamico	49
skirt steak with chimichurri & grilled onions*	52
prime filet mignon with bordelaise & wasabi crust*	62
prime striploin with bordelaise & beurre maître d'hôtel*	68
prime delmonico with worcestershire & garlic confit*	72

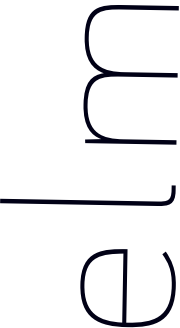
BURGERS

double-double animal*	29
veggie	24
dry-aged special*	32

SIDES

onion ring tempura	12
steamed market vegetables	16
mushrooms & shallots	16
pommes purée	14
pommes frites	12

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have allergies please alert us as not all ingredients are listed.



PREMIUM COCKTAILS	
elm street martini	24
elite vodka, vermouth, chevre-stuffed olives	
bee’s knees	19
hendrick’s gin, meyer lemon, honey	
margarita	20
lalo blanco, cointreau, lime, cadillac froth	
vodka collins	19
everything bothers me vodka, pink grapefruit, prosecco	
mojito	18
diplomatico white rum, lime, mint, pineapple syrup, soda	
el diablo	19
siete misterios mezcal, cassis, lime, ginger beer	
negroni	19
malfy rosa gin, bitter roma, antica formula, campari	
LV's old fashioned	21
blade and bow bourbon, luxardo cherry, orange bitters	
espresso martini	19
tito’s vodka, kahlua, frangelico, espresso	
SPIRIT FREE	
cosmopolitan	15
cranberry, ginger, lime	
hugo spritz	15
elderflower, mint, sparkling verjus	

WINES BY THE GLASS	
SPARKLING	
bisol jeio brut prosecco, it nv	17
schramsberg “mirabelle” brut rose, us nv	18
perrier-jouet grand brut champagne, fr	30
WHITE	
bollini pinot grigio, it ‘23	18
hiedler "löss" grüner veltliner, at '24	16
beausejour “les silex” sauvignon blanc, fr ‘24	18
le rocher des violettes chenin blanc, fr '22	21
freemark abbey chardonnay, us ‘23	22
schaller chablis, fr ‘24	21
ROSÉ	
chateau paradis “elm” côtes de provence, fr ‘22	17
domaine ott “chateau de selle” rosé, fr ‘21	28
RED	
the withers “charles vineyard” pinot noir, us ‘18	20
figli luigi oddero langhe nebbiolo, us '21	22
silver ghost cabernet sauvignon, us ca '24	21
tenuta di arceno chianti classico riserva, it ‘20	22
el enemigo malbec, arg ‘21	19
villota rioja alavesa, esp '19	18
les cadrans de lasségue bordeaux, fr '22	24
RESERVE	
domaine girault sancerre, fr ‘24	24
craggy range "te munu" sauvignon blanc, nz '25	24
domaine michel magnien bourgogne, fr '22	26
poggiotondo brunello di montalcino, it ‘19	36
sequoia grove cabernet sauvignon, us ‘19	38

BEER + CIDER	
coors light, lager	8
peroni, lager	9
modelo especial, lager	9
corona extra, lager	9
pacifico, mexican lager	9
captain lawrence, lager	8
spacecat brewing co.“whistleville”, pilsner	10
spacecat brewing co.“regulus”, ipa	10
nebco “fuzzy baby ducks”, ipa	10
lawsons “sip of sunshine”, ipa	13
downeast, cider	9
DRAFT BEER	
allagash brewing co. "white"	10
montauk brewing co., pilsner	10
maine brewing co. "lunch", ipa	12
SAKE	
hakkainsan tokubetsu junmai	17
NON-ALCOHOLIC	
athletic brewing co.“run wild”, ipa	9
athletic brewing co.“upside dawn”, golden ale	9
MINERAL WATER	
rodowita, pl	7
antipodes, nz	10
topo chico, mx	5

