

# First Course

**BLUEFIN TUNA TARTARE\* – 20**

Watermelon, Cucumber, Avocado, Rice Chips

*Add Paddlefish Caviar - 16*

**CAVIAR WAFFLES\* – 28**

Crispy Mochi Waffles, Green Tomato Jam, Yuzu, Creme Fraiche

**BABY LETTUCES – 16**

Radishes, Cherry Tomato, Maple Dijon Vinaigrette, Puffed Amaranth

**FRIED CAULIFLOWER – 15**

Black Garlic Aioli, Pickled Fennel, Cilantro, Shallot Crumb

**TOMATO SOUP – 18**

Sweet Onion, Pork Belly, Fennel, Corn Espuma

**BURRATA – 24**

Grilled Peaches, Serrano Ham, Aji Panca, Baby Kale

**JONAH CRAB – 20**

Tomato Dashi Broth, Soba Noodles, Swiss Chard, Mint, Fried Garlic

# Pasta

**PAPPARDELLE – 16**

Mushrooms, Caramelized Onions, Sherry, Tarragon, Parmigiano

*Add Black Summer Truffle - 12*

**CAVATELLI – 18**

Grass-Fed Beef Bolognese, Fermented Chile, Stracciatella, Basil

**CHITARRA – 28**

Lobster, Tomato Sugo, Saffron, Shiso, Bisque Foam

# Main Course

**GRILLED BLUEFISH – 38**

Confit Tomato, Beluga Lentils, Grilled Eggplant, Fenugreek Chermoula

**SEARED SALMON – 44**

Celeriac, Wild Rice, Blistered Green Beans, Sesame, Crispy Leeks

**GRILLED FLANK STEAK\* – 38**

Heirloom Grits, Mole, Grilled Cabbage, Corn & Tomato Salsa

**ROASTED & BRAISED HERITAGE CHICKEN – 40**

Duck Fat Potatoes, Sweet Corn, Stonefruit, Sage, Cabernet Jus

*Add Black Summer Truffle - 15*

**STEAK FRITES\* – 48**

Grass-Fed Striploin, Bordelaise, Wedge Cut Fries, Greens

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, and shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

# Wine by the Glass

## Sparkling

Cremant de Bourgogne, Bailly-Lapierre, France, Brut NV \_\_\_\_\_ 15

## White

Sauvignon Blanc, Dyckerhoff, Reuilly, France, 2024 \_\_\_\_\_ 16  
Picpoul, Domaine Felines Jourdan, Picpoul de Pinet, France, 2024 \_\_\_\_\_ 13  
Viura, C.V.N.E. 'Monopole,' Rioja, Spain, 2024 \_\_\_\_\_ 13  
Chardonnay, Les Perelles, Bourgogne, France, 2023 \_\_\_\_\_ 15

## Red

Pinot Noir, Tasse d'Or, Hautes Cotes de Nuits, France, 2019 \_\_\_\_\_ 16  
Nebbiolo, Lorenzo Negro 'Prachiosso,' Roero, Italy, 2020 \_\_\_\_\_ 18  
Cinsault, Frederic Bousquet 'Montplaisir,' Pays d'Oc, France, 2023 \_\_\_\_\_ 15  
Cabernet Sauvignon, Secret Squirrel, Columbia Valley, United States, 2018 \_\_\_\_\_ 17

## Reserve Pours - 6oz

Sauvignon Blanc, Gerard Boulay 'Monts Damnes,' Sancerre, France, 2022 \_\_\_\_\_ 32  
Riesling, Emrich-Schonleber 'Halgans' Monzinger Halenberg, Nahe, Germany, 2021 \_\_\_\_\_ 30  
  
Tempranillo Blend, Lopez de Heredia 'Vina Cubillo,' Rioja, Spain, 2017 \_\_\_\_\_ 28  
Cabernet Blend, Chateau Branaire-Ducru, Saint-Julien, France, 2016 \_\_\_\_\_ 42

# Cocktails

ALL RIGHT MANHATTAN Rittenhouse Rye, Sweet Vermouth, Regan's \_\_\_\_\_ 15  
BARREL-AGED BOULEY Mad River Revolution Rye, Campari, Various Amari \_\_\_\_\_ 16  
BELL HOP Porter's Tropical Old Tom Gin, Lillet Blanc, Aperol, Tiki Bitters \_\_\_\_\_ 16  
CLARIFIED CAPRESE Tequila, Heirloom Tomato Water, Basil, Lime, Grapefruit \*Contains Lactose \_\_\_\_\_ 16  
CORN MARTINI Yes, Really... Charred Corn Husk-Infused Vodka, Nixta Licor de Elote, Dry Vermouth \_\_\_\_\_ 16  
IN THE WEEDS Gin, Italicus, Strega, Elderflower, Lemon \_\_\_\_\_ 17  
CURRANT AFFAIRE Vodka, Cassis, Maraschino, Lime \_\_\_\_\_ 15  
EL BOHIO Jalapeno-Infused Tequila, Mezcal, Green Chartreuse, Chamomile, Lime \_\_\_\_\_ 16  
OUT OF OFFICE Coconut-Washed & Pineapple-Infused Rums, Pandan, Lime \_\_\_\_\_ 16  
JUNGLE BIRD Aged Rum, Campari, Pineapple, Lime \_\_\_\_\_ 16

## Without Alcohol

'LACEWING' by Tilden - Cucumber, Basil, Lychee, Juniper \_\_\_\_\_ 15  
'TANDEM' by Tilden - Tart Cherry, Citrus, Oak, Ginger \_\_\_\_\_ 15  
ITALIAN 'SPRITZ' by Ish Spirits - Italian Mandarin, Orange, French Gentian \_\_\_\_\_ 15  
N/A G&T by Lyre's - Juniper, Citrus \_\_\_\_\_ 10  
N/A NEGRONI by Lapo's - Orange, Juniper, Molto Bitter \_\_\_\_\_ 14

# Beer & Cider

Dry Cider, Shacksbury, 'Classic,' 12 oz, 5.2% \_\_\_\_\_ 9  
Pilsner, Jack's Abby, 'Post Shift,' 16 oz, 4.7% \_\_\_\_\_ 9  
Amber Ale, Ommegang, 'Rare Vos,' 16 oz, 6.5% \_\_\_\_\_ 10  
IPA, Exhibit A, 'Cat's Meow,' 16 oz, 6.5% \_\_\_\_\_ 10  
DIPA, Frost, 'Lush,' 16 oz, 8% \_\_\_\_\_ 11  
Porter, Mayflower, 16 oz, 5.2% \_\_\_\_\_ 10  
N/A Golden Ale, Athletic Brewing, 'Upside Dawn,' 12 oz, <0.5% \_\_\_\_\_ 8