estela

Salami 9

Serrano ham 18

Toast with lardo and jam 8

Oysters with yuzu kosho mignonette 18

Butter lettuce and kale with cashew 16

Burrata with salsa verde and charred bread 16

Endive with walnuts, anchovy, and ubriaco rosso 15

Blood cake with onion marmalade and egg 15

English muffin with smoked whitefish 15

Egg, pancetta, and avocado sandwich 16

Eggs with beans, harissa, and mojama 16

Lamb ribs with charmoula and honey 21

Slab bacon with Dijon, potato, and egg 19

Ricotta dumplings with mushrooms and pecorino sardo 23

Swordfish with aparagus tabouleh and pine nuts 25

Panna cotta 12

Chocolate cake with whipped cream 12

French toast with crème anglaise 14

Please tell us if you have any food allergies or dietary restrictions

sparkling

Johann Hild *Elbling Sekt Brut – Mosel, Germany* NV 12/55

Bérêche & Fils '*Brut Réserve' – Champagne, France* NV 22/105

Parigot *Crémant de Bourgogne rosé – Burgundy, France* NV 16/70

sherry

La Cigarrera *Manzanilla – Sanlúcar de Barrameda, Spain* NV 8

Equipo Navazos *La Bota de Fino nº54 'Macharnudo Alto' – Jerez, Spain* NV 16

Colosía *Amontillado – El Puerto de Santa Maria, Spain* NV 10

Colosía *Oloroso – El Puerto de Santa Maria, Spain* NV 12

white

Romain Chamiot *Jacquère – Savoie, France* 2014 12/44

J. B. Becker *'Wallufer Riesling' Trocken – Rheingau, Germany* 2012 14/52

Benaza *Godello – Monterrei, Galicia, Spain* 2013 10/36

Bertin-Delatte *'L'Echalier' Chenin blanc – Loire, France* 2011 16/60

Benanti *'Biancodicaselle' Etna bianco – Sicily, Italy* 2013 15/56

A&M Tissot *'Patchwork' Chardonnay – Jura, France* 2014 18/68

rosé

Migot *'Vin gris' – Côtes de Toul, Lorraine, France* 2013 12/44

red

Abbatucci *'Rouge Frais Impérial' – Corsica, France* 2014 14/52

Massimago *Valpolicella – Veneto, Italy* 2014 13/48

Pedralonga *'Tinto doUmia' – Rías Baixas, Spain* 2013 13/48

Paul Chapelle *Santenay 'Les Gravières' 1er Cru – Burgundy, France* 2001 22/84

Natalino del Prete *'Anne' Negroamaro – Puglia, Italy* 2014 12/44

Yannick Pelletier *'L'Engoulevent' – St. Chinian, Languedoc, France* 2012 15/56

Silvio Giamello *'Vicenziana' Barbaresco – Piedmont, Italy* 2008 25/96

cocktails 15.

Bloody Mary *Vodka, fish sauce, Sara's hot sauce, citrus*

Pompelmo Sour *Gin, Amaro Montenegro, grapefruit syrup, lemon, egg white*

Come On Get Happy *Tequila, Manzanilla, pear eau de vie, orgeat, lime*

Spanish Tiki Rivalry *Amontillado, rum, curaçao, lime, egg white*

Beet Street Highball *Aquavit, beet syrup, lime, soda*

beer

Stillwater Contemporary Works '*Yacht' Pilsner – Connecticut* (16 oz) 4.2% 9

Off Color Brewing *'Apex Predator' Farmhouse Ale – Illinois* (12 oz) 6.8% 8

Maine Beer Company *'Lunch' IPA – Maine* (16.9 oz) 7% 16

Bell's *'Two Hearted' American IPA – Michigan* (12 oz) 7% 9

Maine Beer Company *'Zoe' Amber Ale – Maine* (16.9 oz) 7.2% 16

Evil Twin *'Yin' Imperial Stout – Connecticut* (12 oz) 10% 9

non-alcoholic

Ginger ale 5 · Orange juice 6 · Grapefruit juice 6 Sparkling water 7