

DINNER

SHARES

- 28 CHEESE BOARD ever-changing selection of four artisan cheeses paired with our house-made condiments, seasonal jam, lavender-spiced marcona almonds*, honeycomb, crackers, crostini
- 30 MASTER BOARD selection of three cheeses and three artisan charcuterie / cured meats paired with house-made condiments, house mustard, seasonal pickles, crackers, crostini
- 9 WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt
- 15 HERB BRIOCHE BEIGNETS chive cream, lingonberry jam, fennel pollen
- 22 WAGYU BEEF TARTARE black lime-spiced taro chips, ssamjang, sesame scallion

SMALL PLATES

- 16 LITTLE GEM SALAD roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco
- 16 APPLE & KOHLRABI SALAD aged cheddar, walnut skordalia, white balsamic vinaigrette
- 16 ROASTED HONEYNUT SQUASH guajillo agrodolce, fresh crema, toasted seeds
- 17 CRISPY DUCK LEG CONFIT yuzu koshō, pomegranate, sesame granola, miso aioli
- 18 SHRIMP TOAST whipped sesame, pickled green papaya
- 18 TUNA TARTARE cascabel chile oil, avocado purée, radish, yuzu
- 19 GRILLED SPANISH OCTOPUS pistachio mole verde*, pickled red onion-habanero salsa, tomatillo

PASTA

- 28 BLACK TRUFFLE GNOCCHI grilled king oyster mushroom, celery root-miso purée
- 28 KOJINUT SQUASH AGNOLOTTI maple gastrique, charred pearl onion, chile roasted hazelnut
- 28 BUCATINI ALLA GRICIA pecorino romano, guanciale, black pepper, sourdough bread crumbs
- 28 RIGATONI lamb neck ragout, merguez spices, ricotta salata, mint
- 30 SQUID INK RADIATORI pacific blue prawns, oregano-citrus butter, chorizo crumbs

LARGE PLATES

- 38 POACHED HALIBUT shrimp and rice croquettes, pickled fennel, acqua pazza broth
- 38 BRAISED BEEF SHORT RIB rice porridge, chinese broccoli, red chile-molasses glaze
- 38 SLOW-ROASTED PORK SHOULDER coconut-sweet potato puree, hazelnut dukkah*, scallion, tamarind vinaigrette
- 42 DRY-AGED DUCK BREAST black garlic parsnip purée, asian pear, confit parsnip, duck jus
- 56 PORCINI-RUBBED STRIP STEAK potato pive, saba-glazed maitake, mushroom sabayon

WHAT WE'RE DRINKING THIS WEEK

WHITE: André Bonhomme Viré-Clessé Chardonnay, Burgundy, France	25
AMBER: Arnaud Combrier Vents Contraires, France	20
RED: Cabernet Sauvignon, Priest Ranch, Napa	25
A BOTTLE WE LOVE RIGHT NOW	
SPARKLING ROSÉ: Jansz Premium, Tasmania, Australia NV <i>strawberry and raspberry with a rich praline finish</i>	50

EXECUTIVE CHEF DWAIN KALUP

*Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness. 3% surcharge is applied to credit card payments



SPARKLING

- 12 Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent
- 14 Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel
- 18 La Folie Rosé, Maison Mirabeau, Provence, France // aromatic, passion fruit, mango, fine bubbles

WHITE

- 14 Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish
- 14 Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious
- 14 João Vinho Verde DOC Ramos, Portugal // citrus and floral notes, pronounced minerality, long finish
- 16 Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, velvety finish
- 16 George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals

ROSÉ

- 12 Figuière, Le Saint André, Provence // rich, full of fruit and spice

RED

- 14 Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender
- 14 Little James Basket Press 'Micro Cosme,' Rhône, France // crisp blackberry, raspberry, juicy
- 15 Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit
- 16 Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla
- 16 Zenato Valpolicella, Italy // black cherry, spices, black currant, chocolate aromas, dry, robust, velvety
- 18 Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather

BEERS

- 10 Allagash White Witbier //ME// 5%
- 10 2SP Delco American Amber Lager //PA// 4%
- 10 Foam Brewing Tranquil Pils Pilsner //NY// 5%
- 10 Levante Tickle Parts NEIPA //PA// 7%
- 10 Other Half Green Flowers AIPA //NY// 6.8%
- 12 Other Half Nectar Diamonds Imperial IPA //NY// 8.5%
- 10 Tripping Animals No Mames Dark Lager //FL// 6%
- 10 Tripping Animals Midnight Spice Stout //FL// 7%
- 8 Peroni Italian Lager //IT// 5%
- 9 Athletic Brewing Free Wave IPA //CT// N/A

HAND-CRAFTED COCKTAILS

- 16 Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear
- Market Manhattan // bourbon, cherry walnut bitters*, amaro averna
- The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters
- Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters
- Who Shot JR // botanist gin, passion fruit, vanilla, strega
- Needful Things // mezcal, campari, banana, passionfruit
- If It Ain't Broke // tequila, aperol, genepy, yuzu, angostura bitters, orange peel
- Red Samurai // vodka, blood orange, yuzu, cucumber

OUR FAVORITE CLASSIC COCKTAILS

- 16 Paper Plane // bourbon, aperol, lemon, amaro nonino
- Cucumber Gimlet // vodka, lime, muddled cucumber
- Naked & Famous // mezcal, yellow chartreuse, aperol, lime
- Margarita // reposado tequila, orange liqueur, fresh-squeezed lime

AMAROS

- Averna // bittersweet caramel, herbal, spiced, citrusy
- Nonino // bittersweet caramel, vanilla, allspice
- Amaro Montenegro // coriander, marjoram, clove
- Cardamaro // wine based, gentle herbal bitterness

