

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, winter squash smoked maple butter
- 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
- 22 **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 **KABOCHA SQUASH AGNOLOTTI** maple gastrique, charred pearl onion, chile roasted hazelnut
- 28 **BUCATINI ALLA GRICIA** pecorino romano, guanciale, black pepper, sourdough bread crumbs
- 28 **RIGATONI** braised oxtail, sheep's milk ricotta, mint-lemon pesto
- 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, Burgundy, France	25
ORANGE: Arnaud Combiér "Vents Contraires," Vin de France	18
RED: Chappellet "Mountain Cuvée," Red Blend, Napa Valley, CA	25

A BOTTLE WE LOVE RIGHT NOW

SPARKLING ROSÉ: Jansz, Premium Cuvée, Tasmania, Australia, NV 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 Krems, Grüner Veltliner, Kremstal, Austria // crisp, clean minerality, peppery finish
- 14 Allan Scott, Sauvignon Blanc, Marlborough, New Zealand // pomegranate, passion fruit, citrus
- 14 João Portugal Ramos, Vinho Verde, Portugal // citrus and floral notes, pronounced minerality
- 14 Tiefenbrunner, Pinot Grigio, Alto Adige, Italy // green apple, pear, citrus, and fresh alpine minerality
- 16 Dough, Chardonnay, North Coast, California // lemon curd, and stone fruit with light oak
- 16 Skouras, Moscofilero, Peloponnese, Greece // crisp acidity, honeysuckle, violets
- 18 Smith and Shaw Sauvignon Blanc, AU // tropical, herbal, bright and fresh

ROSÉ

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

RED

- 15 Felino, Malbec, Mendoza, Argentina // dark plum, blackberry, and violet with hints of cocoa and spice
- 15 Little James' Basket Press "Micro-Cosme," Rhône Valley, France // plum, and pepper with soft tannin
- 15 Faustino Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit
- 18 Annabella, Pinot Noir, Russian River Valley, CA // cherry, plum, pepper, nutmeg, vanilla
- 18 Zenato, Valpolicella Superiore, Veneto, Italy // black cherry, spices, black currant, chocolate
- 18 Daou, Cabernet Sauvignon, Paso Robles, CA // black berry, tobacco, vanilla, oak

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 Day Dream in Green imperial IPA//8.1%
- 12 The Veil Broz Day Off IPA //NY// 4.8%
- 10 Tripping Animals No Mames Dark Lager //FL// 6%
- 10 Burlington Folk Metal Oatmeal Stout //VT// 5.5%
- 8 Peroni Italian Lager //IT// 5%
- 9 Athletic Brewing Free Wave IPA //CT// N/A

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HAND-CRAFTED COCKTAILS

- Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear
- Market Manhattan // bourbon, cherry walnut bitters*, amaro Averna
- Strong Silent Type// 12 year el dorado rum, campari, sweet vermouth, banana, chocolate bitters
- The Boardroom // 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
- Smoke Show // tequila, pamplemousse, grapefruit, smoke thai pepper
- Red Samurai // vodka, blood orange, yuzu, cucumber

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OUR FAVORITE CLASSIC COCKTAILS

- 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

