

## SHARES

CHEESE BOARD	28
ever-changing selection of four artisan cheeses paired with our house-made condiments, seasonal jam, lavender-spiced marcona almonds*, honeycomb, crackers, crostini	
MASTER BOARD	30
selection of three cheeses and three artisan charcuterie / cured meats paired with house-made condiments, house mustard, seasonal pickles, crackers, crostini	
WARM ROSEMARY FOCACCIA	9
whipped honey brown butter, sea salt	
BLACK MISSION FIG TOAST	14
grilled english muffin bread, pancetta, spicy honey, stracciatella	
CHICKEN LIVER MOUSSE	18
port wine poached quince, pickled red onion, grilled english muffin bread	
MARKET OYSTERS	four for 16 // eight for 32
huckleberry mignonette, horseradish shaved ice	

## SMALL PLATES

LITTLE GEM SALAD	16
roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco	
ROASTED MAITAKE MUSHROOM	16
melted leeks, parmigiano-reggiano emulsion, cured yolk, marjoram	
EGGPLANT MILANESE	16
lemon-tahini emulsion, crispy garlic-herb salad, preserved cherry tomatoes	
CRISPY DUCK LEG CONFIT	17
yuzu koshō, pomegranate, sesame granola, miso aioli	
CHILE-CURED KINGFISH CRUDO	18
pineapple vinegar, salsa macha*, crispy masa	
GRILLED SPANISH OCTOPUS	19
pistachio mole verde*, pickled red onion-habanero salsa, tomatillo	
LIGHTLY SMOKED SEA SCALLOPS	20
sweet onion purée, ponzu, orange, tapioca crisp	
WAGYU BEEF TARTARE	22
horseradish gremolata, herbed buttermilk, grilled focaccia	



## FEATURES

PARMIGIANO-HERB GNOCCHI	26	MOQUECA (BRAZILIAN FISH STEW)	34
preserved lemon butter, caper-onion tapenade		cod, prawns, roasted tomato-coconut broth, jasmine rice, cilantro, black lime	
RADIATORI & CLAMS	28	GRILLED BERKSHIRE PORK CHOP	36
semi-dried tomato, pickled pepper sofrito, parmigiano-reggiano, bread crumbs		chile purée, crispy polenta, escabeche, masa crumb	
BUCATINI ALLA GRICIA	28	DRY-AGED LONG ISLAND DUCK BREAST	38
pecorino romano, guanciale, black pepper, sourdough bread crumbs		sweet & sour carrot purée, charred peppers, ginger duck jus	
RICOTTA-HERB AGNOLOTTI	28	GRILLED AMERICAN WAGYU STRIP STEAK	56
citrus-pepita pesto, red miso, parmigiano-reggiano, heirloom carrots		oxtail-stuffed potato, king trumpet mushroom, braised escarole, bone marrow reduction	

## WHAT WE'RE DRINKING THIS WEEK

WHITE: Maison Chanzy Rully Blanc en Rosey Chardonnay, France	25
black and red fruit, liquorice aromas, the tannins respect the fruit, slightly tight aftertaste, solid structure yet fruity	
AMBER: Arnaud Combrier Vents Contraires, France	20
apricots, yellow peach, lush mouthfeel, backed by fresh acidity	
RED: G.D. Vajra Albe Barolo, 2019, Piemonte	25
red berry, raspberry, red currant, sweet spices, gorgeous balance, great energy, refined tannins	

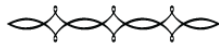
## A BOTTLE WE LOVE RIGHT NOW

SPARKLING: Biokult "Naken" Orange Sparkling Wine, 2021, Burgenland, Austria	50
skin-contact wine, clementine and orange notes, pinot gris-muskateller blend, dry by nature, funky and fun	

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.





## SPARKLING

Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent	12
Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel	14
Brilla! Rosé Prosecco, Italy // fresh, light on the palate, notes of peach, green apple, lemon, acacia, rose	14

## WHITE

Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish	11
Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious	12
Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, creamy finish	14
Argiolas Costamolino Vermentino, Italy // fresh and dry, sapid, almond, citrus, tropical fruit	14
George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals	14
André Bonhomme Viré-Clessé Chardonnay, Burgundy, France // quince and citrus peel, tangy acidity	16
Txomin Etxaniz Txakoli, Basque Country, Spain // fresh and fruity, citrus, fresh apple, mineral, slightly acidic	16

## ROSÉ

Figuière, Le Saint André, Provence // rich, full of fruit and spice	12
Chateau d'Esclans, Whispering Angel, Provence // red berry fruit, floral notes, ripe, fleshy feel, round finish	18

## RED

Canaletto Montepulciano, Italy // rich, with layers of plum and morello cherry, long elegant finish	12
Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla	14
Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender	14
Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit	15
Gundlach Bundschu Mountain Cuvée, Sonoma, California // bordeaux blend, oak, cherry, hint of chocolate	16
Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather	17



## BEERS

Barrel of Monks Wizard in Pink Belgian White Ale //FL// 5.5%	10	Allagash White Witbier //ME// 5%	10
Landmade Marley Blonde Ale //MD// 5.1%	10	Landmade Ziggy APA //MD// 5.5%	10
Orbital Elevator DIPA //VT// 8.3%	10	Levante Tickle Parts NEIPA //PA// 7%	10
2SP Delco American Amber Lager //PA// 4%	10	Tripping Animals Ever Haze NEIPA //FL// 7%	10
Other Half Green City NEIPA //NY// 7%	10	Tripping Animals The Mighty Bird NEIPA //FL// 7%	10
Other Half Broccoli NEIPA //NY// 7.9%	10		



## HAND-CRAFTED COCKTAILS 15

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
Sweetest Taboo // coconut-washed bourbon, cardamom, house-made espresso 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
Fiesta Forever // blanco tequila, cold brew, licor 43, brown sugar, nutmeg, orange zest
Not in Kansas Anymore // mezcal, amaro montenegro, kumquat shrub
Red Samurai // vodka, yuzu, blood orange purée

## CLASSICS WE REALLY LOVE 15

Paper Plane // bourbon, aperol, lemon, amaro nonino
Cucumber Gimlet // vodka, lime, muddled cucumber
Naked & Famous // mezcal, yellow chartreuse, aperol, lime
Margarita // reposado tequila, cointreau, 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
Bitter Bianco // pear, orange, rosemary, white pepper	Pasubio // blueberries, pine, smoke, alpine herbs