

## BAR

### SPARKLING

- 12 Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent
- 14 St. Kilda Brut, Australia // green apple, citrus, crisp
- 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 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, Australia // tropical, herbal, bright and fresh

### ROSÉ

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

### RED

- 15 La Madrid Malbec, Argentina // 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 Justin, 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 Finback Crispy Morning 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 Master Shredder Hazy IPA//NY// 5.5%
- 10 Tripping Animals No Mames Light Lager //FL// 4%
- 10 Dewey Beer Sunset Eclipse Stout //DE//6%
- 8 Peroni Italian Lager //IT// 5%
- 9 Athletic Brewing Free Wave IPA //CT// N/A

## 16

### 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

## 16

### 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

OPTIONAL

WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt  
\$5

*supplement*



FIRST COURSE (CHOOSE ONE)

LITTLE GEM SALAD roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco

POTATO PIAVE truffle leek vinaigrette, mushroom puree, grated foie gras

HERB BRIOCHE BEIGNETS chive cream, rhubarb jam

TUNA TARTARE cascabel chile oil, avocado purée, radish, yuzu

CRISPY DUCK LEG CONFIT yuzu koshō, pomegranate, sesame granola, miso aioli

WAGYU BEEF TARTARE tarragon, caper, mustard cream, grilled rye sourdough



SECOND COURSE (CHOOSE ONE)

DRY AGED DUCK BREAST mandarin peri peri, lemongrass duck sausage, charred savoy cabbage, blood orange

BLACK TRUFFLE GNOCCHI grilled king oyster mushroom, celery root-miso purée

GRILLED BRANZINO sweet and sour carrot puree, braised black rice, miso scallion condiment, mint

GRILLED PORK COLLAR escarole, smoked onion soubise, kumquat, hazelnut, fennel agrodolce

COFFEE-CHILE RUBBED SHORT RIB caramelized shallot emulsion, grilled chicories, roasted strawberries, bordelaise



DESSERT (CHOOSE ONE)

CHOCOLATE ENTREMET CAKE hazelnut ganache\*, caramel cream, cocoa nib brittle, toasted milk ice cream

WHITE CHOCOLATE PANNA COTTA rhubarb, candied pistachio, strawberry

YUZU SEMIFREDDO olive oil cake, thai basil granita, yuzu curd