
CHEESE AND CHARCUTERIE

- 22 **Cheese Board**
ever-changing selection of four artisan cheeses paired with our house-made condiments
pear chutney, lavender-spiced marcona almonds, honeycomb, herbed crackers, charred bread
- 26 **Charcuterie Board**
ever-changing selection of artisan charcuterie and cured meats paired with
house-made condiments, hard cider mustard, seasonal pickles, herbed crackers
- 26 **Master Board**
selection of three cheeses and three meats with our condiments and crostini

SMALL PLATES

- 12 **Roasted Butternut Squash and Pear Bisque**
foie gras butter, compressed pear, candied pepitas
- 12 **Endive and Persimmon Salad**
frisée, hazelnut granola, fresh herb ricotta, lemon-hazelnut vinaigrette
- 14 **Roasted Beavertail Oysters**
pickled plum butter, scallion bread crumbs, ginger ponzu
- 16 **Sherry-Glazed Lamb Ribs**
chermoula, grape-mizuna salad, labneh
- 16 **Crispy Duck Leg Confit**
yuzukoshō, pomegranate, sesame granola, miso aioli
- 18 **Wagyu Beef Tartare**
crushed peanuts, fish sauce-lime vinaigrette, red onion, tapioca-togarashi cracker, mint
- 18 **Grilled Spanish Octopus**
fennel vinaigrette, crispy pee wee potato, sweet garlic purée, serrano chile-celery heart salad

PASTAS

- 14 **Rigatoni**
braised oxtail ragù, chili gremolata, parmigiano-reggiano
- 15 **Rye Gnocchi**
roasted honeynut squash, walnut crumble, lemon, brown butter
- 15 **Sweet Potato Agnolotti**
chorizo-red pepper broth, black cumin, chorizo bread crumbs, parmigiano-reggiano
- 16 **Squid Ink Spaghetti**
rock shrimp, piri piri, sun gold tomato, parmigiano-reggiano, basil oil

ENTREÉS

- 28 **Pan-Seared Canary Island Branzino**
herbed farro, fennel-green peppercorn emulsion, crispy shallot and garlic, marinated olives, frisée
- 30 **Acqua Pazza**
scallops, mussels, clams in a spicy tomato broth, garlic crostini, fines herbs, polenta, charred lemon
- 30 **Cheshire Pork Collar Steak**
red grits, green apple chimichurri, roasted caulilini, sauce robert
- 32 **Grilled Strip Loin**
sunchoke purée, confit potato and maitake mushroom, huckleberry-rosemary relish
- 32 **Pan-Seared Long Island Duck Breast**
cashew-herb purée, onion noodles, shaved pear, ginger glaze

SIDE DISHES

- 8 **Crispy Brussels Sprouts** cranberry, marcona almond, whole grain mustard-maple vinaigrette,
parmigiano-reggiano
- 8 **Crispy Chickpea Fritters** marinated olives, fennel pollen, grilled lemon aioli
- 8 **Roasted Baby Cauliflower** bagna càuda, herbed bread crumbs
- 8 **Confit Maitake Mushroom** smoked egg yolk-truffle purée

EXECUTIVE CHEF DWAIN KALUP

PLEASE INFORM US OF ANY FOOD ALLERGIES.

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.



SPARKLING

Bele Casel Prosecco , Italy // golden apples and grapefruit	12
Domaine Barmès-Buecher, Crémant d'Alsace , France // gentle, charming textures, brioche, meringue	17

WHITE

Orlana Vinho Verde , Portugal // lively with citrus and rich minerality	10
Weingut Stadt, Grüner Veltliner , Austria // crisp, clean minerality, peppery finish	11
MacRostie Chardonnay , Sonoma // lush, full-bodied with vibrant fruit and a touch of oak	12
Allen Scott Sauvignon Blanc , New Zealand // pomegranate, passion fruit, citrus, herbacious	12
Nisia Verdejo , Spain // bright, crisp, apples, pears, evergreen	12
Kellerei St. Paul's Pinot Grigio , Alto Adige // delicious, white peach, juicy pear	16
André Bonhomme Viré-Clessé, Burgundy , France // quince and citrus peel, tangy acidity	16

ROSÉ

Figuière, Le Saint André , Provence // rich, full of fruit and spice	10
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RED

Annabella, Pinot Noir, Russian River , California // cherry, plum, pepper, nutmeg, vanilla	12
Canaletto Montepulciano , Italy // rich, with layers of plum and morello cherry, long elegant finish	12
Lamadrid Malbec , Argentina // spicy, aromas of blackberry, spice, lavender	14
Viña Alberdi Reserva Rioja , Spain // red fruit aromas, balsamic notes, hot milk cake, pleasant tannins	15
Juggernaut, Cabernet Sauvignon, Hillside Vineyards , California // earthy, dark fruit, 18mo in french oak	17

BEERS

Two Roads Oktoberfest Märzen Lager // 5.8%	7	Allagash White Witbier // 5%	6
First State Illusive Wonderment Märzen // 6%	7	Foundation Burnside Brown Ale // 5.1%	7
Nicaragua Panga Drops Keller Pils // 6.2%	8	Misphillion River Space Otter Pale Ale // 5%	6
Aslin VelociRabbit NEIPA // 5.5%	7	Other Half Green Dots IPA // 6.8%	8
Deschutes Fresh Squeezed IPA // 6.4%	7	Aslin Xergiok Imperial IPA // 9.4%	10
Aslin Drippin' on the Cheap Imperial IPA // 8.5%	7	St. Bernardus Abbey Ale Tripel // 8%	8

HAND-CRAFTED COCKTAILS

Market Manhattan // bourbon, cherry walnut bitters, amaro averna	12
Jameson Smash // jameson, cucumber, st. germain, lemon	
Who Shot JR // botanist gin, passion fruit, vanilla, strega	
Say Hello to My Little Friend // tequila, mezcal, arbol chile, sherry, pineapple	
Red Samurai // vodka, yuzu, pomegranate purée	

CLASSICS WE REALLY LOVE

Paper Plane // bourbon, aperol, lemon, amaro nonino	
Old Fashioned // bourbon, bitters, orange peel, muddled sugar, luxardo cherry	
Whiskey Sour // whiskey, lemon, egg white, simple syrup	
Negroni // blue coat gin, dolin sweet vermouth, campari	
Margarita // reposado tequila, cointreau, fresh-squeezed lime	
Stateside Dirty Martini // stateside vodka, blue cheese stuffed olives, olive juice	

