
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, herb crackers, charred bread
- 26 **Charcuterie Board**
ever-changing selection of handmade charcuterie and cured meats paired with
house-made condiments, sour cherry mustard, seasonal pickles, 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 **Mixed Green Salad**
manchego vinaigrette, oven dried tomatoes, garlic-paprika bread crumbs
- 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 honey nut 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, basil oil

ENTREÉS

- 26 **Harissa-Marinated Lancaster Chicken Breast and Crispy Leg**
pickled apricot, baby mustard greens, roasted fingerling, harissa vinaigrette
- 28 **Pan-Seared Branzino**
braised black rice, blistered snap peas, mint, sweet-and-sour carrot conserva
- 30 **Acqua Pazza**
scallops, mussels, clams in a spicy tomato broth, garlic crostini, fines herbs, polenta, charred lemon
- 32 **Grilled Strip Loin**
sunchoke purée, confit maitake, huckleberry-rosemary relish, aged cheddar

SIDE DISHES

- 8 **Crispy Chickpea Fritters** marinated olives, fennel pollen, grilled lemon aioli
- 8 **Charred Broccolini** harissa tomato butter, parmigiano-reggiano
- 8 **Grilled Asparagus** country ham brown butter, almond bread crumbs

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, herbaceous	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

Allagash White Witbier // 5%	6	Miller Lite // 4.7%	5
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	Founders All Day IPA // 4.7%	6
Deschutes Fresh Squeezed IPA // 6.4%	7	Cape May Coastal Evacuation Double IPA // 8%	7
Aslin Laser Raptors Double IPA // 8.3%	8	St. Bernardus Abbey Ale Tripel // 8%	8

HAND-CRAFTED COCKTAILS

12

Market Manhattan // bourbon, cherry walnut bitters, amaro averna
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
Rum Punch // bacardi, sailor jerry's, goslings, orange, pineapple and lime juices, pomegranate syrup, bitters, nutmeg

CLASSICS WE REALLY LOVE

12

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

