

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, rhubarb jam
- 22

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

SMALL PLATES

- 16

LITTLE GEM SALAD roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco
- 16

HEIRLOOM TOMATO AND PEACH SALAD pecorino custard, Kalamata & basil vinaigrette
- 16

ROASTED ASPARAGUS preserved lemon ricotta, cultura chile butter, almond sesame pangrattato
- 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

- 26

PARSLEY CAVATELLI roasted fennel, green garlic salsa verde, sherry nage
- 28

ENGLISH PEA AGNOLOTTI horseradish, pea pistou, dill, parmigiano reggiano
- 28

BUCATINI ALLA GRICIA pecorino romano, guanciale, black pepper, sourdough breadcrumbs
- 28

RIGATONI nduja, grilled spigarello, roasted tomato sugo, parmigiano reggiano
- 30

SQUID INK RADIATORI pacific blue prawns, oregano-citrus butter, fresno chiles, chorizo crumbs

LARGE PLATES

- 38

GRILLED BRANZINO sweet and sour carrot puree, braised black rice, snap pea salad, miso vinaigrette
- 38

BRAISED BEEF SHORT RIB rice porridge, chinese broccoli, red chile-molasses glaze
- 38

GRILLED PORK COLLAR escarole, smoked onion soubise, kumquat, hazelnut, fennel agrodolce
- 42

DRY-AGED DUCK BREAST morello cherry agrodolce, confit vegetables, foie gras vanilla duck jus
- 56

COFFEE-CHILE RUBBED STRIP STEAK roasted strawberries, shallot emulsion, grilled chicories, bordelaise

UNIQUE WINES FOR THE SUMMER

GLASS	
WHITE: Castello di Nieve Montebertotto Arneis, 2024, Italy	20
WHITE: Emilio Moro "El Zarzal": Godello 2024, Spain	20
BOTTLE	
SPARKLING ROSÉ: Jansz Premium, Tasmania, Australia NV	50
<i>strawberry and raspberry with a rich praline finish</i>	

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 Pini Lambrusco, Italy // fresh blackberry, cherry, light bubbles, crisp dry finish
- 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

ROSÉ

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

RED

- 15 La Madrid Malbec, Argentina // blackberry, and violet, earthy, supple tannin
- 15 St. Cosme "Micro-Cosme" // Rhône Valley, France // plum, and pepper with soft tannin
- 15 Faustino Reserva Rioja Tinto, Spain // oak, clove, cinnamon, black cherry, dark fruit
- 18 Annabella, Pinot Noir, Russian River Valley, CA // strawberry, pepper, nutmeg, vanilla
- 18 Zenato, Valpolicella Superiore, Veneto, Italy // black cherry, spices, black currant
- 18 Justin, Cabernet Sauvignon, Paso Robles, CA // dark plum, mocha, tobacco, vanilla, oak

BEERS

- 10 Allagash White Witbier //ME// 5%
- 10 2SP Delco American Amber Lager //PA// 4%
- 10 Industrial Arts Metric Pilsner //NY// 5%
- 10 Levante Tickle Parts NEIPA //PA// 7%
- 12 Other Half Blue Crab Hazy IPA//6.5%
- 10 The Other Half TDH Vapor Rings//Imperial IPA//8.4%
- 12 The Veil Master Shredder Hazy IPA//NY// 5.5
- 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

