

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	
SAVORY HERB BRIOCHE BEIGNETS	15
chive cream, rhubarb jam, fennel pollen	
GRILLED SCALLOP AGUACHILE	18
strawberry, fresno chile, cucumber, shallot, pink peppercorn	
WAGYU BEEF TARTARE	22
horseradish gremolata, herbed buttermilk, grilled focaccia	

SMALL PLATES

LITTLE GEM SALAD	16
roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco	
ROASTED ASPARAGUS	16
lemon-herb vinaigrette, hazelnut aioli*, piave vecchio, smoked sea salt	
SUMMER MELON & CUCUMBER SALAD	16
salsa macha* creme fraiche, coriander vinaigrette, candied peanuts	
CRISPY DUCK LEG CONFIT	17
yuzu kosho, pomegranate, sesame granola, miso aioli	
SHRIMP TOAST	18
chile-shrimp emulsion, pickled green papaya, thai basil	
TUNA TARTARE	18
cascabel chile oil, avocado purée, radish, yuzu	
GRILLED SPANISH OCTOPUS	19
pistachio mole verde*, pickled red onion-habanero salsa, tomatillo	



FEATURES

PARMIGIANO-HERB GNOCCHI	26	CRYSTAL VALLEY CHICKEN	30
preserved lemon butter, caper-onion tapenade		summer fruit panzanella, endive, calabrian chile butter, citrus chicken jus	
ENGLISH PEA AGNOLOTTI	26	PAN-SEARED BRANZINO	36
tarragon cream, pistachio crumb*, parmigiano-reggiano, pea tendrils		pickled daikon and cucumber, thai herb salad, grilled chile vinaigrette, coconut-white soy glaze	
BUCATINI ALLA GRICIA	28	PORCELET PORCHETTA	42
pecorino romano, guanciale, black pepper, sourdough bread crumbs		fingerling potato, apricot ginger purée, baby greens, shaved fennel, mustard vinaigrette	
RIGATONI	28	PORCINI-RUBBED STRIP STEAK	56
lamb merguez sausage, harissa tomato purée, ricotta salata, mint		potato piave, fava bean, morel, mushroom sabayon, saba	
SQUID INK RADIATORI	30		
pacific blue prawns, oregano-citrus butter, chorizo crumbs			

WHAT WE'RE DRINKING THIS WEEK

WHITE: André Bonhomme Viré-Clessé Chardonnay, Burgundy, France	25
<i>quince and citrus peel, tangy acidity</i>	
AMBER: Arnaud Combrier Vents Contraires, France	20
<i>apricots, yellow peach, lush mouthfeel, backed by fresh acidity</i>	
RED: G.D. Vajra Albe Barolo, 2019, Piemonte	25
<i>red berry, raspberry, red currant, sweet spices, gorgeous balance, great energy, refined tannins</i>	

A BOTTLE WE LOVE RIGHT NOW

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.





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, velvety finish	14
George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals	14
João Vinho Verde DOC Ramos, Portugal // citrus and floral notes, pronounced minerality, long finish	14
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
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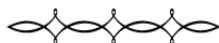
RED

Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla	14
Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender	14
Little James Basket Press 'Micro Cosme,' Rhône, France // crisp blackberry, raspberry, juicy	14
Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit	15
Zenato Valpolicella, Italy // black cherry, spices, black currant, chocolate aromas, dry, robust with velvety tannins	15
Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather	17



BEERS

Allagash White Witbier //ME// 5%	10	2SP Delco American Amber Lager //PA// 4%	10
Industrial Arts Metric Pilsner //NY// 4.7%	10	Big Truck Farms Hilite American Lager //MD// 4%	10
Levante Tickle Parts NEIPA //PA// 7%	10	Other Half Green City NEIPA //NY// 7%	10
Other Half Broccoli NEIPA //NY// 7.9%	10	Tripping Animals Midnight Spice Stout //FL// 7%	10
Burlington It's Complicated Being a Wizard NEIPA //VT// 8%	10	Athletic Brewing Free Wave IPA //CT// N/A	9

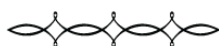


HAND-CRAFTED COCKTAILS 16

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
Red Samurai // vodka, yuzu, blood orange purée

OUR FAVORITE CLASSIC COCKTAILS 16

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



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