

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	...Puffers Wellfleet; Cape Cod, MA	
	Clams with cucumber and jalapeño *	20
	Red shrimp with sea urchin and nori *	28
	Imperial caviar, crème fraîche, and potato chips	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with watercress mayonnaise *	27
S T A R T E R S	Marinated olives	9
	Prosciutto di Parma	18
	Foie gras and chicken liver pâté with endive marmalade and lavash	23
	Croquettes with potato and Raclette	16
	Tuna tartare, hazelnuts, and basil *	24
	Stracciatella, Meyer lemon, fennel	20
	Market lettuce with feta, pistachio, and sorrel	19
	Purple endive salad with pecans and Bayley Hazen Blue	24
M A I N S	Shrimp roll on a brioche bun with Hollandaise and pickles	22
	Fried maitake mushroom sandwich, butter lettuce, and spicy mayonnaise	24
	Wagyu beef burger, pepper marmalade, and Taleggio with fries	30
	Tuna with green beans, avocado, and tahini mayonnaise *	35
	Chicken breast with broccolini and pine nuts	36

Please inform us of any allergies or dietary restrictions.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.*

Cocktails

The Barrymore	Chile vodka, dill aquavit, tomato, horseradish, Szechuan peppercorn	17
Flora Spritz	Lillet Blanc, lemongrass-infused gin, lemon verbena honey, cava	17
Quisqueya	Dorothy Parker gin, passion fruit, lime, tonic	17
Flamenco Sketches	Manzanilla sherry, Dolin Blanc vermouth, bitters	17
Citrus Paradisi	Chile vodka, gin, grapefruit, lime	17
Nihon Poi Highball	Suntory Toki whisky, plum, shiso, club soda	19
Tuxedo #2	Plymouth gin, Dolin Blanc vermouth, Maraschino, absinthe	18
Erskine Gwynne	White whiskey, Salers Aperitif, Dolin Blanc vermouth	20
El Mirador	Añejo Tequila, Cocchi Americano, Amaro CioCiaro	19

Sparkling

		glass	bottle
Terres Blanches, Brut Ancestral – Loire, France 2017		17	68
J.M. Sélèque, 'Solesence, 7 Villages' Extra-Brut – Champagne, France NV		29	112
Christophe Mignon, 'Pur Meunier' Brut Rosé – Champagne, France NV		28	108

Sherry

Equipo Navazos, Manzanilla en Rama – Sanlúcar de Barrameda, Spain NV	15
Equipo Navazos, 'La Bota de Palo Cortado n°75' – Sanlúcar de Barrameda, Spain NV	23
Bodegas Alonso (F. Méndez), Palo Cortado VORS – Jerez de la Frontera, Spain NV	38

White

Domaine de la Pépière, 'La Pépie' Muscadet Sèvre-et-Main – Loire, France 2018	15	60
Keller, 'Limestone' Riesling – Rheinhessen, Germany 2018	18	72
Albamar, Rías Baixas Albariño – Galicia, Spain 2018	17	68
Koutsoyannopoulos, Assyrtiko – Santorini, Greece 2014	18	72
Guerila, Rebula – Primorska, Slovenia 2017	19	76
Knoll, Grüner Veltliner Federspiel – Wachau, Austria 2017	22	88
Henri & Gilles Buisson, Saint-Romain 'La Perrière' – Burgundy, France 2015	25	100

Rosé

Moulin de Gassac, 'Guilhem' Pays d'Hérault – Languedoc, France 2018	16	64
Vinca Minor, 'Hawkeye Ranch' Carignan – Mendocino, California 2017	20	80
Scala, Cirò – Calabria, Italy 2018	17	68

Red

Guillaume Clusel, 'Traboules' Gamay – Coteaux du Lyonnais, France 2017	15	60
Bitouzet-Prieur, Volnay 1 ^{er} Cru 'Les Aussy' – Burgundy, France 2011	27	108
Domaine Giacometti, 'Cru des Agriate' Patrimonio – Corsica, France 2015	17	68
Frank Cornelissen, 'Susucaru' – Etna, Sicily, Italy 2017	23	92
Comando G, 'La Bruja de Rozas' Garnacha – Madrid, Spain 2016	19	76
Château Massereau, 'Cuvée K' Bordeaux Supérieur – Bordeaux, France 2007	22	88
Faury, Syrah Collines Rhodaniennes – Northern Rhône, France 2017	20	80

Beer & Cider

Stillwater, 'Extra Dry' Sake style saison – Stratford, CT (16 oz) 4.2%	12	
Oxbow, 'Momoko' Peach farmhouse ale – Newcastle, ME (16.9 oz) 7%	35	
Bell's, 'Two Hearted Ale' American IPA – Comstock, MI (12 oz) 7%	10	
The Alchemist, 'Focal Banger' IPA – Waterbury, VT (16 oz) 7%	20	
Brasserie des Voiron, 'Lug' Amber Ale – Lucignes, France (11.3 oz) 6%	16	
Greenport Harbor, 'Black Duck' Porter – Greenport, NY (12 oz) 4.7%	10	
Stefan Vetter, Apple cider – Franken, Germany 2017 (750 ml) 7.0%	15	60

Sparkling water

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