	Seafood platter *	95/135
	...Imperial caviar supplement	60

RAW	Oysters with Szechuan mignonette *	26
	...Puffers Wellfleet; Cape Cod, MA	
	Clams with cucumber and jalapeño *	20
	Sea urchin with red shrimp 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
	Tuna tartare, hazelnuts, and basil *	24

STARTERS	Marinated olives	9
	Jamón Ibérico de Bellota	28
	Foie gras and chicken liver pâté with endive marmalade and lavash	23
	Potato and Raclette croquettes	16
	Stracciatella, Meyer lemon, fennel	20
	Heirloom tomatoes with basil, cucumber, and feta	22
	Purple endive salad with pecans and Bayley Hazen Blue	21

MAINS	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 tomato, seaweed and sesame *	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
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
Midsommar	Empirical Spirits *'Charlene McGee,'* aquavit, Luxardo Bitter Bianco, Dolin Dry	19
Cloud Forest Punch	Milk punch with rum, banana, and palo santo	18

Sparkling

	glass	bottle
Hild, Elbling Brut Sekt – Mosel, Germany NV	17	68
Veuve Clicquot, *'Reserve Cuvée'* Brut – Champagne, France NV	25	100
Adrien Renoir, *'Le Terroir'* 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

Romain Chamiot, Apremont Jacquère – Savoie, France 2018	15	60
Forjas del Salnés, *'Leirana'* Rías Baixas Albariño – Galicia, Spain 2018	20	80
Koutsoyannopoulos, Assyrtiko – Santorini, Greece 2016	18	72
Peter Jakob Kühn, *'Oestricher Doosberg'* Riesling GG – Rheingau, Germany 2010	21	84
Quantum, *'Dekonstruktion'* Grüner Veltliner – Weinviertel, Austria 2018	19	76
André Bonhomme, Viré-Clessé *'Vieilles Vignes'* – Burgundy, France 2017	24	96

Rosé

Yves Leccia, *'YL'* IGP Île de Beauté – Corsica, France 2018	16	64
Vinca Minor, *'Hawkeye Ranch'* Carignan – Mendocino, California 2017	20	80
Vigneti Massa, *'Terra Sic Est'* – Piedmont, Italy 2017	15	60

Red

Hervé Souhaut, *'La Souteronne'* Gamay – Northern Rhône, France 2018	21	84
Changarnier, Monthélie – Burgundy, France 2017	25	100
Thymiopoulos, *'Young Vines'* Naoussa Xinomavro – Macedonia, Greece 2017	16	64
Envínate, *'Albahra'* Garnacha Tintorera – La Mancha, Spain 2016	18	72
Podere le Boncie, *'Cinque'* Toscana IGT – Tuscany, Italy 2017	19	76
Château Massereau, *'Cuvée K'* Bordeaux Supérieur – Bordeaux, France 2008	22	88
Drew, *'The Ornbaun'* Syrah – Mendocino, California 2015	20	80

Beer & Cider

Threes Brewing, *'Vliet'* Pilsner – Brooklyn, NY (16 oz) 5.2%	12
Stillwater, *'Extra Dry'* Sake style saison – Stratford, CT (16 oz) 4.2%	12
Greenport Harbor, *'Otherside'* IPA – Greenport, NY (12 oz) 7.5%	10
Maine Beer Co., *'MO'* Pale Ale – Freeport, ME (16.9 oz) 6%	20
Bell's Brewery, Amber Ale – Comstock, MI (12 oz) 5.8%	10
Gueuzerie Tilquin, *'Oude Quetsche'* Plum sour – Rebecq, Belgium (12.7 oz) 6.4%	36
Domaine Lesuffleur, *'Friardel'* Apple cider – Normandy, France 2015 (750 mL) 7.1%	16 64

Sparkling water 7