

Oysters with Szechuan mignonette *	25
...East or West Coast	
Imperial caviar, crème fraîche and potato chips	50
Red shrimp with sea urchin and nori *	18
Clams with cucumber and jalapeño *	16
White shrimp with cocktail sauce *	26
Snow crab with miso mayonnaise	26
Seafood platter *	95/135
...Imperial caviar supplement	45
Pickled daikon and olives	11
Anchovies and boquerones	16
Jamón Ibérico	24
Tuna tartare, sunflower, and hijiki *	24
Potato and Raclette croquettes	15
Buttermilk biscuit with blueberry jam	9
Burrata, Meyer lemon, fennel	18
Caesar salad *	17
Purple endive, pecans, and Bayley Hazen Blue	18
Waffle with orange marmalade	16
Eggs, cured tuna, celery and capers with toast	19
Shakshuka with rye flatbread	21
Shrimp roll with Hollandaise and pickles	22
Egg and cheese sandwich with tomato chutney	21
Lobster and crab dumplings in yuzu broth	30
Halibut with rutabaga, sorrel, and ham broth	33
Lamb ribs with yogurt and mojo verde	22
Wagyu burger with pepper marmalade	24

Ask us about our assorted pastries

Please inform us of any allergies or dietary restrictions.

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

Cocktails		
The Barrymore	Vodka, tomato, black pepper, horseradish, Szechuan	16
La Cura	Tequila, green juice, turmeric, Luxardo Bitter Bianco	16
Tuxedo #2	Gin, Dolin Blanc vermouth, maraschino, orange bitters, absinthe	16
Flamenco Sketches	Fino sherry, Dolin Blanc vermouth	17
Jalisco on Hudson	Tequila, yuzu kosho, ginger, lime, soda	16
Barquentine	Mahón gin, hops, beer, lemon	16
Lady Grey	Rye, bergamot, egg white, lemon, bitters	16
Golden Apple	Applejack, lemon, Amontillado	15
Zambra	Brandy de Jerez, Cognac, maple, Cynar, Scotch	16
La Briquette	Vodka, Dolin Blanc vermouth, pear brandy, Cocchi Americano	16
St. Moritz	Gin, Cocchi Americano, Becherovka, allspice dram	17
Smoke & Mirrors	Bourbon, Cappelletti Sfumato, Bénédictine, bitters	17
Sparkling		glass bottle
A. & M. Tissot, Crémant du Jura Extra Brut – Jura, France NV		16 64
Roger Coulon, 'Grande Tradition – Heri-Hodie,' Brut – Champagne, France NV		27 104
Laherte Frères, 'Rosé de Meunier' Extra Brut Rosé – Champagne, France NV		28 108
Sherry		
Equipo Navazos, 'La Bota de Fino nº68' – Jerez de la Frontera, Spain NV		15
Bodegas Tradición, Amontillado VORS – Jerez de la Frontera, Spain NV		22
White		
Ardoisières, 'Silice' Jacquère – Savoie, France 2016		15 60
Bellwether, 'Sheldrake Point' Riesling – Finger Lakes, New York, USA 2014		14 56
Peter Dipoli, 'Voglar' Sauvignon blanc – Alto Adige, Italy 2014		20 80
Hervé Villemade, 'Les Saules' – Cour-Cheverny, Loire, France 2016		17 68
David Duband, Hautes-Côtes de Nuits – Burgundy, France 2015		24 96
Hatzidakis, 'Aidani' – Cyclades, Greece 2016		19 76
Hauvette, 'Jaspe' Roussanne – Provence, France 2013		21 84
Rosé		
Orenga de Gaffory, Patrimoine – Corsica, France 2016		16 64
Red		
François Cazin, Cheverny – Loire, France 2015		15 60
Jean-Marc Pillot, Chassagne-Montrachet 'Mes Vieilles Vignes' – Burgundy, France 2013		24 96
Comando G, 'La Bruja de Rozas' Garnacha – Madrid, Spain 2015		19 76
Fattoria del Pino, Rosso di Montalcino – Tuscany, Italy 2013		18 72
Vaccelli, 'Unu' Sciaccarellu – Corsica, France 2014		19 76
Domaine les Terres Promises, 'L'Amourvèdre' – Bandol, Provence, France 2015		21 84
Château Moulin Pey-Labrie, Canon-Fronsac – Bordeaux, France 2007		28 112
Beer		
Beau's, 'Lug-Tread' Lagered Ale – Ontario (12 oz) 5.2%		10
Evil Twin, 'Modern' IPA – Connecticut (12 oz) 6%		8
Maine Beer Co., 'MO' American Pale Ale – Maine (16.9 oz) 6%		18
Oxbow Brewing Co., 'Catalyst' Farmhouse Saison – Maine (16.9 oz) 6.5%		35
Bell's Brewery, 'Amber Ale' – Michigan (12 oz) 5.8%		8
Greenport Harbor, 'Black Duck' Porter – New York (12 oz) 4.7%		9
Domaine Lesuffleur, 'La Folletière' Apple Cider – Normandy, France 2014 (750 mL) 7.1%		16 64
Sparkling water		7