

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	25
	...Peters Point; Onset, MA	
	...Nonesuch Emeralds; Scarborough, ME	
	Clams with cucumber and jalapeño *	17
	Sea urchin with red shrimp and nori *	18
	Imperial caviar, crème fraîche, and potato chips	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with yuzu kosho mayonnaise *	27
S T A R T E R	Jamón Ibérico de Bellota	26
	Tuna tartare, hazelnuts, and basil *	24
	Burrata, Meyer lemon, fennel	18
	Purple endive salad with pecans and Bayley Hazen Blue	18
	Caesar salad *	17
	Potato and Raclette croquettes	15
	Lamb ribs with yogurt and mojo verde	23
M A I N S	Lobster and crab dumplings in yuzu broth	30
	Halibut with kale, sunflower, and market greens	36
	Chicken with chanterelles, leeks, and vin jaune *	32
	Fried maitake sandwich, butter lettuce, and spicy mayonnaise	21
	Wagyu burger with pepper marmalade and Taleggio	24

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	16
Flamenco Sketches	Manzanilla sherry, Dolin Blanc vermouth, bitters	16
Tuxedo #2	Plymouth gin, Dolin Blanc vermouth, Maraschino, absinthe	16
Suntory Time	Suntory Toki whisky, green apple juice, cardamom	16
Son of a Gun	Plymouth navy strength gin, Vida mezcal, Dolin Blanc vermouth, Suze	18
Kham-tea	Foursquare Premise rum, chai, cinnamon, cardamom, vanilla, egg	16
Sweater Weather	Spiced rye, vermouth, apple cider	15

Sparkling

		glass	bottle
Bellivière, 'Les P'tits Vélos – À Pignon Fixe'	Non dosé – Loire, France 2013	17	68
Le Brun Servenay, 'Mélodie en C.,'	Extra-Brut Blanc de Blancs – Champagne, France NV	28	108
Christophe Mignon, 'Pur Meunier'	Brut Rosé – Champagne, France NV	28	108

Sherry

Equipo Navazos, Manzanilla en Rama	– Sanlúcar de Barrameda, Spain NV	15
Bodegas Alonso (F. Méndez), Palo Cortado VORS	– Jerez de la Frontera, Spain NV	38

White

Romain Chamiot, Apremont Jacquère	– Savoie, France 2016	15	60
Noëlla Morantin, 'Les Pichiaux'	Sauvignon Blanc – Loire, France 2017	20	80
Stein, 'Palmborg-Terrassen'	Riesling Kabinett – Mosel, Germany 2017	17	68
Movia, 'Exto'	Friulano – Brda, Slovenia 2017	17	68
Costador Terroirs Mediterranais, 'Metamorphika'	Macabeu – Catalonia, Spain 2016	19	76
François de Nicolay, Côte de Beaune 'La Grande Châtelaine'	– Burgundy, France 2015	25	100
Gauby, 'Vieilles Vignes'	– Côtes Catalanes, Roussillon, France 2015	22	88

Rosé

Bründlmayer, Zweigelt	– Kamptal, Austria 2017	16	64
Enderle & Moll, 'Spätburgunder-Rosé'	– Baden, Germany 2017	18	72

Red

Portelli, Cerasuolo di Vittoria	– Sicily, Italy 2014	15	60
Philippe Gilbert, 'Les Renardières - Vieilles Vignes'	Menetou-Salon – Loire, France 2010	23	92
Montervertine, 'Pian del Ciampolo'	Toscana IGT – Tuscany, Italy 2015 (1.5 L)	18	
La Prevostura, Lessona Nebbiolo	– Piedmont, Italy 2013	25	100
Danila Pisano, 'Vigneto Savoia'	Rossese di Dolceacqua – Liguria, Italy 2016	19	76
Le Bihan, 'Vieillefont'	Côtes du Duras – Southwest France 2012	17	68
Franck Balthazar, Cornas	– Northern Rhône, France 2015	28	112

Beer & Cider

Hitachino Nest, 'Red Rice' Ale	– Japan (11.2 oz) 7%	13	
Von Trapp Brewing, 'Helles' Lager	– Stowe, VT (12 oz) 4.9%	8	
Stillwater Artisanal, 'Action Bronson's 7000'	Sour Ale – Brooklyn, NY (16 oz) 4.5%	12	
Reissdorf, 'Kölsch'	– Cologne, Germany (11.2 oz) 4.8%	10	
Threes Brewing, 'Vliet' Pilsner	– Brooklyn, New York (16 oz) 5.1%	12	
Half Acre, 'Daisy Cutter' Pale Ale	– Chicago, IL (16 oz) 5.2%	12	
Lawson's, 'Sip of Sunshine' IPA	– Stratford, CT (16 oz) 8%	12	
Smuttynose, 'Robust Porter'	– Hampton, NH (12 oz) 6.2%	8	
Cidrerie du Vulcain, 'Raw Boskoop'	Apple cider – Fribourg, Switz. 2016 (750 ml) 7.1%	16	64

Still or sparkling water

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