

Appetizers

Charcuterie Plate \$16

duck pâté with mushrooms,
chicken liver mousse,
smoked merguez sausage

Escargot \$16

rotolo di pasta, mushroom duxelles,
english pea custard, garlic confit, mushroom

Crab Cake Mille Feuille \$14

green masala, radish, cherry tomato

Smoked Salmon Pommes Frites \$14

everything bagel seasoning, horseradish aioli, pickled celery, chives

Octopus Flatbread \$16

olives, pickled bell peppers, feta, fontina, marinara base

3-Course Menu \$46

(includes salad, entrée, & dessert)

First

Butternut Squash & Cardamom Soup

garam masala pepitas, paprika oil

Caesar Salad

pickled red onions, parmesan, romaine,
croutons, pickled anchovy

Roasted Carrot Salad

spiced apple vinaigrette, arugula,
pickled onion, walnut praline

Mediterranean Wedge Salad

za'atar yogurt dressing, feta,
smoked beets, cherry tomato, pickled fennel

**a 12% service fee will be added to all checks
to supplement all employee wages*

Entree

Duck Leg

butterbean succotash in velouté
with ham hock & mushrooms, demi-glace

Hen

sweet potato purée, cauliflower in brown butter,
peanuts, cilantro

Porchetta

lemon & herb polenta, rainbow chard,
ham hock jus

Braised Lamb

saffron braised chickpeas with roasted red pepper,
cherry tomato, tomato jus

Salmon

confit parsnips, rye spätzle,
mushroom, horseradish crème fraîche

Swordfish

fines herbes risotto, broccoli,
saffron aioli, cherry tomato

Club Cut New York Strip

smoked potato dauphine, green beans,
horseradish aioli, demi-glace

Dessert

Rotating Daily Selection

Spirits

Listed pricing is for a single 2 oz pour

Gin

- Manifest Botanical **10**
- Tanqueray Ten **12**
- Hendrick's **12**
- Bombay Sapphire **11**

Vodka

- Grey Goose **12**
- Mainfest Potato **10**
- Ketal One **10**
- Titos **10**

Whiskey

- Millam & Greene Rye **13**
- Michter's Rye **12**
- Basil Hayden Malted Rye **14**
- Eagle Rare **12**
- Hudson Manhattan Rye **10**
- Manifest **11**
- Crown Royal **10**
- Millam & Greene Bourbon **13**
- Reiger's **10**
- Buffalo Trace **10**
- Kentucky Vintage Bourbon **12**
- Willet Bourbon **14**
- Basil Hayden **14**
- Breckenridge
- Rum Cask Finish **15**
- Old Bardstown Bourbon **9**
- Slane Irish Whiskey **12**
- Old Portrero Rye **14**

Scotch

- Jura Single Malt
- "Seven Wood" **12**
- Dewar's 15 Year **14**
- Highland Park 12 Year **16**
- Macallan 12 Year
- Double Cask **21**

Rum

- Don Q Spiced **8**
- Probitas **10**
- Siesta Key Toasted Coconut **9**
- Ron Zacapa 23 **14**
- Diplomatico Dark **12**
- Pilar Blonde **10**
- Mount Gay Eclipse **9**

Tequila

- Casa Noble Blanco **11**
- Mijenta Blanco **12**
- Bara-Cara Blanco **10**
- Don Julio Blanco **14**
- Don Julio Reposado **15**
- Tequila Ocho Reposado **15**
- Casa Noble Anejo **16**

After Dinner

- Lazaroni Amaretto **9**
- Irish Cream **6**
- Grand Marnier **13**
- Remy Martin VSOP **15**

Featured Cocktails

Cloud 9 \$15

vodka, prickly pear, lemon, orgeat,
egg white

Honey Thyme \$15

gin, thyme, honey, lemon

PB&J Old Fashioned \$14

peanut whiskey, strawberry syrup,
orange bitters

Orange & Blueberry Punch \$11

cloud nine rum, coconut rum,
blueberry, sugarbell oj, mango,
vanilla

Strawberry Jalapeño Margarita \$13

jalapeño tequila, blanco tequila,
strawberry, lime, agave

Craft Beer

Antique Alley Amber Ale \$7

3 Sons Brewing Co.,
Dania Beach, FL (5.4%)

Celebration Fresh Hop IPA \$7

Sierra Nevada Brewing Co.,
Chico, CA
(6.4%)

Black Butte Porter \$7

Deschutes Brewery, Bend, OR
(5.5%)

Jam Juicy Hazy IPA 16oz \$9

Captain Lawrence Brewing
Elmsford, NY (8%)

Newtown Pippin Cider \$7

Original Sin Cider,
New York, NY
(6.7%)

Wood Baron Barrel Fresh Ale \$10

Kansas City, MI (8.2%)

Miller Lite \$4

Stella \$5

Mich Ultra \$5

Corona \$6