

Appetizers

Charcuterie Plate \$16

wild boar, ginger & cherry pâté,
chicken liver mousse,
smoked pork & herb sausage

Fried Oysters \$14

remoulade, pickled fennel, cherry tomato, lemon

Escargot \$16

english pea custard, parsley crêpe,
mushroom duxelles, garlic confit, mushroom

Crab Cake Mille Feuille \$14

green masala, pickled radish, cherry tomato

Mushroom Fondue Pommes Frites \$14

swiss fondue, cremini, shitake, fines herbs

3-Course Menu \$46

(includes salad, entrée, & dessert)

First

English Pea Soup

crème fraîche, lemon shortbread

Caesar Salad

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

Spinach Salad

bleu cheese, potato, bacon vinaigrette,
plumped currants, soft boiled egg

Beet & Citrus Salad

smoked & pickled beets, pickled fennel,
arugula, whipped goat cheese, orange

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

Entree

Porchetta

rye spaetzle, english peas, preserved lemon,
pecan & apple salad, apple demi-glace

Hen

sweet potato purée, heirloom carrots,
green beans, sun dried tomato & pickled fennel relish

Braised Lamb

cauliflower, spinach, & mushroom gratin,
mint, pickled peppers, tomato jus

Salmon

cured orange farro,
orange & arugula salad

Swordfish

fines herbes risotto, broccoli,
cherry tomato

Short Ribs

cavatelli, mushrooms, english peas,
beef velouté

Scallops

spinach & garlic custard,
german potato salad, watermelon radish

Dessert

Rotating Daily Selection

Spirits

Listed pricing is for a single 2 oz pour

Gin

Manifest **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**
Basil Hayden Dark Rye **14**
Basil Hayden Malted Rye **14**
Sazerac Rye **10**
Woodford Reserve **12**
Hudson Manhattan Rye **10**
Manifest **11**
Crown Royal **10**
Millam & Greene Bourbon **13**
Reiger's **10**
Maker's Mark **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

Glenfiddich Fire & Cane **12**
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**
Lost Explorer 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

Cranberry Mule \$13

vodka, cranberry, lime, ginger beer

Honey Thyme \$15

gin, thyme, honey, lemon

Classic Margarita \$13

blanco tequila, agave, lime

Black Walnut Old Fashioned \$14

whiskey, walnut liqueur,
honey, angostura bitters

Naked & Famous \$16

mezcal, yellow chartreuse, aperol,
lime

Craft Beer

Chonky Double IPA 16oz \$10

Fat Orange Cat Brew Co.,
North Haven, CT (8%)

Scrimshaw Pilsner \$8

North Coast Brewing
Company, Fort Bragg, CA
(4.5%)

Krude Kölsch 16oz \$8

Redlight Redlight Brewpub,
Orlando, FL (4.8%)

Wild Night Cream Ale \$7

Swamp Head Brewery, GNV
(5%)

Corona \$6

Monte Carlo Milk Stout 16 oz \$8

2nd Shift Brewing, St. Louis,
MO (6%)

Newtown Pippin Cider \$7 Original Sin Cider, New York, NY (6.7%)

Life in the Clouds NEIPA \$7

Collective Arts Brewing,
Ontario, Canada
(6.1%)

Michelob Ultra \$5