

ICE COLD TUESDAYS!!!

**1/2 OFF EAST COAST OYSTERS
ON THE HALF SHELL
& MARTINIS ALL DAY LONG**

COLD SMALL PLATES

chicken liver pâté with seasonal jam and focaccia.....15
kanpachi crudo*, satsuma ponzu, crispy sunchoke, mustard seed.....19
marinated mussels on grilled bread, 'calico' beans.....17
grapefruit and radishes, labne, hazelnut, tarragon vinaigrette14
crisp greens with a zippy vinaigrette, aged goat cheese14
*beef tartare** with tonnato tartar sauce and sourdough.....18
poached leeks, crunchy carrots, parmesan, buttermilk, dill.....14

WARM SMALL PLATES

*baked oysters**, with Siberian caviar and potato crisps36
fried fish, gulf bycatch battered in cornmeal, tenkasu-style22
roasted sweet potato, pork belly, honey butter, black garlic, buttermilk17
black truffle, beef fat tater tots, mornaise.....52
mesquite smoked lamb ribs, white BBQ sauce, rosemary25
dumplings, pumpkin, ricotta, parmesan butter, crunchy salami.....18
charred broccoli, herbs, lime, za'atar.....14

MAIN PLATES

roasted grouper, creamed collards, crispy kale 34
pappardelle with rabbit and pancetta ragù, crème fraîche36
vegetable lasagna, with crispy ends, sugo finto28
ribeye* of local beef, Maine lobster, sauce Américaine..... 69
roast chicken and potatoes, lemon aioli, herbed schmaltz29
local mushrooms, field peas, brodo26
french cheeseburger*, stout beef patty, raclette, butter, pickles, fries..... 20

COCKTAILS \$15

Root & Thorn

rhubarb-infused blanco tequila, lime, prickly pear, piloncillo

Rhapsody in Rouge

french gin, lemon, morello cherry, tonka bean, sage

Manhattan

overproof bourbon or rye, sweet vermouths, Angostura & orange bitters

Amalfi Coaster

vodka, meyer lemon, passion fruit, kinome leaf

Irish Coffee

irish whiskey, coffee, mace-infused Benedictine, soft cream, brown suger

Petal Pusher

rose-infused wheated bourbon, Texas 'Madeira', lemon, strawberry, egg white, soda

MARTINIS

Classic \$15

frozen gin or vodka, dry or as dirty as you like

choose up to 3:

- green olive • lemon twist • cocktail onion •*
- blue cheese-stuffed olive • cornichon*
- pickled tomato • pickled okra • caperberry*

MAKE IT A TERRY'S MARTINI

WITH HIS FAVORITE GINS OR VODKA AND ACCOUTREMENT +\$5

Pearl Gibson \$19

oyster shell-infused gibbon garnished with an East Coast oyster on the half shell

Espresso \$15

vodka, cold brew liqueur, coffee

DRY JANUARY DRINKS

Afterglow10
lychee, strawberry, coconut water, lime

New Moon10
"whiskey", orange "amaro", "vermouth", bitters

Smooth Sailing.....10
spiced "rum", coffee "liqueur", lime, tropical ginger beer

Leitz "Eins Zwei Zero"10
Riesling, Germany, NV

Aroa "Le Naturel Zero Zero"12
Grenache, Spain, NV

Karbach "Free & Easy".....6
IPA

WINES BY THE GLASS

SPARKLING

Charles Frey Brut Nature.....16/66
Pinot Blanc Blend, France, Alsace, NV

Gratitot & Cie "Almanach No. 1" Brut20/99
Meunier & Chardonnay, France, Champagne, NV

ROSE

Grosbois "Extra Ball"15/63
Cabernet Franc, France, Loire, 2023

ORANGE

l'Equinox "Keep It Loose"16/66
Grenache Blanc & Colombard, South Africa, 2023

WHITE

Giovanni Almondo "Vigne Sparse15/63
Arneis, Italy, Piedmont, Roero, 2023

Alvear "Tres Miradas".....16/66
Pedro Ximénez, Spain, Montilla-Moriles, 2021

Herve Villemade18/72
Sauvignon Blanc, France, Loire, 2023

Sandhi18/72
Chardonnay, California, Central Coast, 2023

RED

Nicole Chanrion.....16/66
Gamay, France, Beaujolais, Cote de Brouilly, 2022

Fongoli "Rossofongoli"15/63
Sangiovese & Montepulciano, Italy, Umbria, 2021

López de Heredia "Cubillo" Crianza.....20/82
Tempranillo Blend, Spain, Rioja, 2016

Lionel Faury "Les Hautes Ribaudes"18/72
Syrah, France, Rhône, 2023

Saracina "Soul of Mendocino"16/66
Zinfandel Blend, California, Mendocino, 2021