

ICE COLD TUESDAYS!!!

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

COLD SMALL PLATES

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

WARM SMALL PLATES

fried fish , gulf bycatch battered in cornmeal, tenkasu-style	22
<i>summer</i> squash , Sicilian-style	15
caviar* and beef fat tater tots, brown butter hollandaise, salmon roe.....	48
<i>Norwegian</i> meatballs , potato flatbread, brown cheese, pickles	14
dumplings , ricotta, stewing hen broth.....	18
<i>charred</i> broccoli , herbs, lime, za'atar.....	14

MAIN PLATES

chitarra alle vongole with lemon and horseradish	35
<i>roast</i> chicken and potatoes, lemon aioli, herbed schmaltz	29
ribeye* of local beef, Maine lobster, sauce Américaine.....	69
<i>vegetable</i> lasagna , with crispy ends, sugo finto	28
<i>wagyu</i> bavette , sauce chien, charred Jimmy Nardellos.....	55
<i>seared striped</i> bass , sweet corn, sauce Espagnole	32
<i>local</i> mushrooms , field peas, brodo	26
french cheeseburger* , stout beef patty, raclette, butter, pickles, fries.....	20

COCKTAILS \$15

“Sugar Cube” Melon Margarita

tequila, lime, melon, orange bitter, tajin

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

Chasing Rabbits

sparkling rosé, Sauternes, lychee, grapefruit

Elbow Room

calvados, yuzu, bianco vermouth, genepy, aromatic bitters

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 oyster on the half shell

Espresso \$15

vodka, cold brew liqueur, coffee

BEER

Eureka Heights “Buckle Bunny” 6⁵⁰
Cream Ale

True Anomaly “Rocket Park” 6⁵⁰
Pale Ale

Lone Pint “Yellow Rose” 7
IPA

Saint Arnold 6⁵⁰
Amber Ale

True Anomaly “Peggy” 10
Hibiscus, Tangerine, & Lemon Sour Ale

Aval 7
Rosé Cider

WINES BY THE GLASS

SPARKLING

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

Gratiot & Cie “Almanach No. 1” Brut 20/99
Meunier & Chardonnay, France, Champagne, NV

ROSE

Château Thivin 15/63
Gamay, France, Beaujolais, 2023

ORANGE

Kelley Fox “Nerthus” 15/63
Pinot Grigio & Riesling, Oregon, Willamette, 2022

WHITE

MWC 15/63
Pinot Grigio, Australia, Victoria, 2021

Claus Preisinger “Puszta Blanca!” 16/66
Grüner Veltliner Blend, Austria, Burgenland, 2023

Catherine Breton “La Dilettante” 20/82
Chenin Blanc (dry), France, Loire, Vouvray, 2022

Mandirola “Derthona” 18/72
Timorasso, Italy, Piedmont, 2022

RED

Clos du Tue-Boeuf “Vin Rouge” 18/72
Gamay Blend, France, Loire, 2023

Pedro Parra “Imaginador” 15/63
Cinsault, Chile, Itata, 2022

Guido Porro “Vigna Santa Caterina” 16/66
Barbera, Italy, Piedmont, Alba, 2022

Château le Puy “Duc des Nauves” 20/82
Cabernet Sauvignon Blend, France, Bordeaux, 2021

Babylonstoren “Babel” 16/66
Syrah & Pinotage, South Africa, 2022