

BREAD & PASTRY

<i>butter</i> drop biscuits , salted yogurt butter, seasonal jam.....	14
sourdough , Turkish eggs, herbed yogurt, avocado, chili crisp.....	17
<i>dutch baby</i> pancake , bacon, maple butter.....	16
<i>brioche</i> french toast , blueberry, caramel, soft cream.....	19

SMALL PLATES

oysters on the half shell, white cocktail & hot sauces.....1/2 dozen 24.....dozen 48	
<i>chilled</i> poached shrimp , fermented tomato, horseradish, lime	24
mussels , marinated on grilled bread, 'calico' beans.....	18
<i>crisp</i> greens with a zippy vinaigrette, aged goat cheese	14
<i>charred</i> shishito, melon , green tomato, kosho.....	10
kanpachi crudo* , satsuma ponzu, crispy sunchoke, mustard seed.....	20
'Bloody Butcher' polenta, rock shrimp , sauce Américaine, green tomato.....	22
<i>beef fat</i> tater tots* sour cream & onion, salmon roe	32
breakfast sammie , maple sausage, scrambled egg, cheddar, hashbrown.....	16
<i>maine</i> lobster on a roll, brown butter, celery.....	28

BIG PLATES

tri-tip steak , salsa verde, hollandaise, fried eggs, fries	38
<i>spicy</i> lemon & pepper fried chicken , parmesan buttermilk.....	24
breakfast bolognese , pappardelle, fried egg add spicy burrata +4.....	26
<i>bacon</i> , confit egg yolk, pecorino carbonara	23
<i>oyster</i> mushroom loaded fries , fried eggs, spicy jalapeño, sofrito.....	21
french cheeseburger , stout beef patty, raclette, butter, pickles, fries	22

DESSERT

café liégeois , cafe sua da ice cream, spiked cold brew, caramel	16
<i>chocolate</i> hazelnut budino , crème fraîche, 'cocoa crispies'... ..	14
dessert bread , maple, sherry custard, vanilla ice cream... ..	16
<i>guava</i> sorbet	4

COCKTAILS

Mimosa	14
<i>sparkling wine, improved blood orange</i>	
Bloody Mary	15
<i>green chile vodka, tomato, spices</i>	
Casablanca Carajillo	15
<i>Spanish vanilla liqueur, overproof rum, cold brew coffee, Moroccan spices</i>	
White Cosmopolitan	15
<i>vodka, white & red cranberries, lime, curacao</i>	
Sunny Craze' Melon Margarita	15
<i>blanco tequila, lime, melon, orange bitter, tajin</i>	
Irish Coffee	15
<i>irish whiskey, coffee, Benedictine whipped cream, brown sugar</i>	

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

NON-ALCOHOLIC BEVERAGES

Afterglow	10
<i>lychee, strawberry, coconut water, lime</i>	
New Moon	10
<i>"whiskey", orange "amaro", "vermouth", bitters</i>	
Smooth Sailing	10
<i>spiced "rum", coffee "liqueur", lime, tropical ginger beer</i>	
Unified Ferments "Jasmine Green"	9
<i>Jasmine Green Tea, New York, Brooklyn</i>	
Leitz "Eins Zwei Zero"	10
<i>Riesling, Germany, NV</i>	
Aroa "Le Naturel Zero Zero"	12
<i>Grenache, Spain, NV</i>	
Karbach "Free & Easy"	6 ⁵⁰
<i>IPA</i>	

WINES BY THE GLASS

SPARKLING

Charles Frey Brut Nature	16/66
<i>Riesling Blend, France, Alsace, NV</i>	

Gratiot & Cie "Almanach No. 1" Brut	20/99
<i>Meunier & Chardonnay, France, Champagne, NV</i>	

ROSE

Frédéric Sigonneau "Une Fille de L'Air"	15/63
<i>Cabernet Franc, France, Loire, Chinon, 2024</i>	

ORANGE

Badalucco de la Iglesia Garcia	16/66
<i>Grillo, Italy, Sicily, 2022</i>	

WHITE

FUSO "Le Salse"	15/63
<i>Verdicchio, Italy, Marche, 2023</i>	

Von Winning "II"	18/72
<i>Sauvignon Blanc, Germany, Pfalz, 2023</i>	

Mas des Agrunelles "Nicot"	16/66
<i>Marsanne Blend, France, Languedoc, 2023</i>	

RED

Puech Redon "Apparente"	15/63
<i>Cinsault, France, Languedoc, 2020</i>	

Thévenet "Les Clos"	20/82
<i>Pinot Noir, France, Burgundy, 2023</i>	

Catello di Uviglie "Bricco del Conte"	18/72
<i>Barbera, Italy, Piedmont, Monferrato, 2023</i>	

Babylonstoren "Babel"	16/66
<i>Syrah Blend, South Africa, Western Cape, 2023</i>	