

ICE COLD TUESDAYS!!!

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

COLD SMALL PLATES

kanpachi crudo* , satsuma ponzu, crispy sunchoke, mustard seed.....	20
tomato tartine with green garlic aioli	13
chicken liver pâté with seasonal jam and focaccia.....	15
marinated mussels on grilled bread, 'calico' beans.....	18
chilled & poached shrimp , fermented tomato, horseradish, lime	24
beetroot , endive, honeycrisp, walnut, original blue.....	15
crisp greens with a zippy vinaigrette, aged goat cheese	14
venison tartare* on a roll, cured yolk, mustard, frites.....	18

WARM SMALL PLATES

roasted squash , salsa macha, chèvre, pickled blackberry	16
pork collar milanese , white anchovy, fennel, apple	20
dumplings , smoked eggplant, ricotta, pesto rosso, toasted walnut.....	18
mesquite smoked lamb ribs , white BBQ sauce, rosemary	25
charred broccoli , herbs, lime, za'atar.....	14

MAIN PLATES

spaghetti al limone e gambericon peperoncino +2.....	33
seared branzino , piri sauce, cucumber, cilantro	42
wagyu bavette* , jimmy nardello, oregano.....	58
vegetable lasagna , with crispy ends, sugo finto	28
roast chicken and potatoes, lemon aioli, herbed schmaltz	30
local mushrooms , field peas, brodo	26
french cheeseburger* , stout beef patty, raclette, butter, pickles.....	22

COCKTAILS \$15

‘Sunny Craze’ Melon Margarita
blanco tequila, lime, melon, orange bitter, tajín

Clever Girl
vodka, lime, pickled strawberry, amaro, soda

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

Rhapsody in Rouge
french gin, lemon, morello cherry, tonka bean, sage

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

White Cosmopolitan
vodka, white & red cranberries, lime, curacao

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

NON-ALCOHOLIC BEVERAGES

Afterglow 10
lychee, strawberry, coconut water, lime

New Moon 10
“whiskey”, orange “amaro”, “vermouth”, bitters

Smooth Sailing 10
*spiced “rum”, coffee “liqueur”, lime,
tropical ginger beer*

Unified Ferments “Jasmine Green” 9
Jasmine Green Tea, New York, Brooklyn

Band of Vintners “Freestyle” 12
Roussanne Blend, California, Sonoma, 2024

Aroa “Le Naturel Zero Zero” 12
Grenache, Spain, NV

Karbach “Free & Easy” 6⁵⁰
IPA, Texas, Houston

WINES BY THE GLASS

SPARKLING

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

Charles Ellner “Carte Blanche” Brut 20/99
Meunier & Chardonnay, France, Champagne, NV

ROSE

Chanteleuserie 15/63
Cabernet Franc, France, Loire, Bourguei, 2024

ORANGE

Kabaj “Sivi” 16/66
Pinot Grigio, Slovenia, Goriska Brda, 2020

WHITE

Quinta do Ermizio 15/63
Loureiro & Trajadura, Portugal, Vinho Verde, 2024

Von Winning “II” 18/72
Sauvignon Blanc, Germany, Pfalz, 2024

Presqu’ile 16/66
Chardonnay, California, Santa Barbara, 2023

RED

M. & C. Lapierre “Raisins Gaulois” 20/82
Gamay, France, Beaujolais, 2024

Envínate “Lousas” 15/63
Mencia Blend, Spain, Ribeira Sacra, 2022

Anne Pichon “Sauvage” 18/72
Grenache, France, Rhône, Vaucluse, 2023

Babylonstoren “Babel” 16/66
Syrah Blend, South Africa, Western Cape, 2023

SHERRY (2 OZ POURS)

Equipo Navazos Manzanilla Pasada 15
Drink this the way it was intended, with seafood

Diatomists Amontillado 16
Don’t sleep on this one with the meaty dishes