

## ICE COLD TUESDAYS!!!

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

### COLD SMALL PLATES

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

### WARM SMALL PLATES

<i>baked oysters*</i> , with Siberian caviar and potato crisps.....	36
<i>pork collar milanese, white anchovy, fennel, apple</i> .....	20
<i>roasted sweet potato, pork belly, honey butter, black garlic, buttermilk</i> .....	17
<b>black truffle</b> , beef fat tater tots, mornaise.....	52
<i>mesquite smoked lamb ribs, white BBQ sauce, rosemary</i> .....	25
<b>dumplings</b> , pumpkin, ricotta, parmesan butter, crunchy salami.....	18
<i>charred broccoli, herbs, lime, za'atar</i> .....	14

### MAIN PLATES

<i>a pot of oxtails, Charleston gold, blue hopi</i> .....	79
<i>roasted grouper, creamed collards, crispy kale</i> .....	34
<b>pappardelle</b> with rabbit and pancetta ragù, crème fraîche .....	36
<i>vegetable lasagna, with crispy ends, sugo finto</i> .....	28
<b>ribeye*</b> of local beef, Maine lobster, sauce Américaine.....	69
<i>roast chicken and potatoes, lemon aioli, herbed schmaltz</i> .....	29
<i>local mushrooms, field peas, brodo</i> .....	26
<b>french cheeseburger*</b> , stout beef patty, raclette, butter, pickles, fries.....	22

## COCKTAILS \$15

### Root & Thorn

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

### 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 sugar

### 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

## 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

**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

**Albet Noya "Petit Albet" Brut Reserva** .....16/66  
**Xarel-lo Blend**, Spain, Penedès, Cava, 2022

**Gratitot & Cie "Almanach No. 1" Brut** .....20/99  
**Meunier & Chardonnay**, France, Champagne, NV

### ROSE

**Two Shepherds** .....15/63  
**Trousseau Gris**, California, Sonoma, 2023

### ORANGE

**Day Wines "l'Orange"** .....16/66  
**Gewürztraminer Blend**, Oregon, Willamette, 2023

### WHITE

**Michel Brégeon** .....16/66  
**Melon de Bourgogne**, France, Loire, Muscadet  
Sèvre et Maine, 2023

**American Wine Project "Rivals"** .....15/63  
**Lacrosse**, Wisconsin, 2020

**Girard "La Garenne"** .....20/82  
**Sauvignon Blanc**, France, Loire, Sancerre, 2023

**De Wetshof "Lesca"** .....18/72  
**Chardonnay**, South Africa, Western Cape, 2021

### RED

**Les Lunes "Astral"** .....16/66  
**Pinot Noir, Zinfandel, & Chardonnay**,  
California, North Coast, 2023

**Felix "BLAU" (1L)** .....15/69  
**Blaufränkisch**, Austria, NV

**López de Heredia "Cubillo" Crianza** .....16/66  
**Tempranillo Blend**, Spain, Rioja, 2016

**Luisin "Maggiur"** .....20/82  
**Nebbiolo**, Italy, Piedmont, Langhe, 2022

**Lomita** .....18/72  
**Cabernet Sauvignon**, Mexico, 2023