

## ICE COLD TUESDAYS!!!

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

### COLD SMALL PLATES

<i>chicken liver</i> <b>pâté</b> with seasonal jam and focaccia.....	15
<b>kanpachi crudo*</b> , satsuma ponzu, crispy sunchoke, mustard seed.....	20
<i>marinated</i> <b>mussels</b> on grilled bread, 'calico' beans.....	17
<b>grapefruit</b> and radishes, labne, hazelnut, tarragon vinaigrette .....	14
<i>crisp</i> <b>greens</b> with a zippy vinaigrette, aged goat cheese .....	14
<i>beef</i> <b>tartare*</b> with tonnato tartar sauce and sourdough.....	18
<i>poached</i> <b>leeks</b> , crunchy carrots, parmesan, buttermilk, dill.....	14

### WARM SMALL PLATES

<i>baked</i> <b>oysters</b> with bacon, tarragon and breadcrumbs.....	16
<b>fried fish</b> , gulf bycatch battered in cornmeal, tenkasu-style .....	22
<i>mesquite</i> <b>smoked sweet potato</b> with caramelized honey and pickles.....	14
<b>caviar*</b> and beef fat tater tots, sour cream & onion, salmon roe.....	48
<i>Norwegian</i> <b>meatballs</b> , potato flatbread, brown cheese, pickles .....	14
<b>dumplings</b> , ricotta, stewing hen broth.....	18
<i>charred</i> <b>broccoli</b> , herbs, lime, za'atar.....	14

### MAIN PLATES

<b>chitarra alle vongole</b> with lemon and horseradish .....	35
<i>roast</i> <b>chicken</b> and potatoes, lemon aioli, herbed schmaltz .....	29
<b>ribeye*</b> of local beef, Maine lobster, sauce Américaine.....	69
<i>vegetable</i> <b>lasagna</b> , with crispy ends, sugo finto .....	28
<i>wagyu</i> <b>bavette</b> , sauce chien, charred Jimmy Nardellos.....	55
<i>seared</i> Ora King <b>salmon</b> , beurre blanc, grapes, sorrel.....	32
<i>local</i> <b>mushrooms</b> , field peas, brodo .....	26
<b>french cheeseburger*</b> , 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” ..... 6<sup>50</sup>  
Cream Ale

True Anomaly “Rocket Park” ..... 6<sup>50</sup>  
Pale Ale

Lone Pint “Yellow Rose” ..... 7  
IPA

Saint Arnold ..... 6<sup>50</sup>  
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

Seehof .....15/63  
Pinot Noir, Germany, Rheinhessen, 2023

### ORANGE

Casalibre “De Otro Planeta” .....15/63  
Sauvignon Gris, Chile, Curicó Valley, 2022

### WHITE

Rezabal .....15/63  
Hondarrabi Zuri, Spain, Txakoli, 2023

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

Champalou .....18/72  
Chenin Blanc (dry), France, Loire, Vouvray, 2022

Presqu’ile “Presqu’ile Vineyard” .....20/82  
Chardonnay, California, Santa Barbara, 2021

### RED

M. & C. Lapierre “Raisins Gaulois” .....18/72  
Gamay, France, Beaujolais, 2023

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

Akutain “Cosecha” .....16/66  
Tempranillo, Spain, Rioja, 2021

Azelia “Punta” .....20/82  
Barbera, Italy, Piedmont, Alba, 2021

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