

BREAD & PASTRY

<i>butter</i> milk 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 stir-fries , fried egg, spicy jalapeño... ..	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>	
Salted Watermelon Margarita	15
<i>blanco tequila, lime, salted watermelon,</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>	
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 || *Riesling Blend, France, Alsace, NV* | |

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

ROSE

Babylonstoren 15/63 || *Mourvedrè, South Africa, 2024* | |

ORANGE

Badolucco de la Iglesia Garcia 16/66 || *Grillo, Italy, Sicily, 2022* | |

WHITE

FUSO "Le Salse" 15/63 || *Verdicchio, Italy, Marche, 2023* | |

Field Recordings 18/72 || *Chenin Blanc, California, Central Coast, 2024* | |

Mas des Agrunelles "Nicot" 16/66 || *Marsanne Blend, France, Languedoc, 2023* | |

RED

Puech Redon "Apparente" 15/63 || *Cinsault, France, Languedoc, 2020* | |

Thévenet "Les Clos" 20/82 || *Gamay, France, Beaujolais-Villages, 2021* | |

Luigi Maffini "Kleos" 16/66 || *Aglianico, Italy, Campania, 2022* | |

Brendel 18/72 || *Cabernet Sauvignon, California, North Coast, 2021* | |