

ICE COLD TUESDAYS!!!

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

COLD SMALL PLATES

<i>charred shishito, melon, green tomato, kosho</i>	10
kanpachi crudo* , satsuma ponzu, crispy sunchoke, mustard seed.....	20
<i>tomato tartine with green garlic aioli</i>	13
<i>chicken liver pâté with seasonal jam and focaccia</i>	15
<i>marinated mussels on grilled bread, 'calico' beans</i>	18
<i>chilled poached shrimp, fermented tomato, horseradish, lime</i>	24
<i>crisp greens with a zippy vinaigrette, aged goat cheese</i>	14
<i>beef tartare* with tonnato tartar sauce and sourdough</i>	19

WARM SMALL PLATES

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

MAIN PLATES

spaghetti al limone e gambericon peperoncino +2.....	33
<i>seared branzino, piri sauce, cucumber, cilantro</i>	42
surf & turf* ribeye of local beef, Maine lobster, sauce Américaine.....	69
<i>vegetable lasagna, with crispy ends, sugo finto</i>	28
<i>roast chicken and potatoes, lemon aioli, herbed schmaltz</i>	30
<i>local mushrooms, field peas, brodo</i>	26
french cheeseburger* , stout beef patty, raclette, butter, pickles, fries.....	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 sugar

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

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

ROSE

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

ORANGE

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

WHITE

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

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

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
Pinot Noir, France, Burgundy, 2023

Castello di Uviglie "Bricco del Conte" 18/72
Barbera, Italy, Piedmont, Monferrato, 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