

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 , ricotta, pickled blueberry, black pepper honey.....	16
<i>brioche</i> french toast , roasted banana, caramel, soft cream.....	19

SMALL PLATES

oysters on the half shell, white cocktail & hot sauces....half dozen 22.....dozen 44	
'Bloody Butcher' polenta, rock shrimp , sauce Américaine, green tomato.....	22
crisp greens with a zippy vinaigrette, aged goat cheese	14
mussels , marinated on grilled bread, 'calico' beans.....	17
kanpachi crudo* , satsuma ponzu, crispy sunchoke, mustard seed.....	20
caviar* and beef fat tater tots, sour cream & onion hollandaise, salmon roe ...	48
radishes and grapefruit , labne, hazelnut, tarragon vinaigrette	14
breakfast sammie , maple sausage, scrambled egg, cheddar, hashbrown.....	16
<i>maine</i> lobster on a roll, brown butter aioli, celery.....	28

BIG PLATES

tri-tip steak , salsa verde, hollandaise, fried egg, home fries	38
spicy lemon & pepper fried chicken , parmesan buttermilk.....	24
pappardelle , pork & duck ragu, parmesan, fried egg.....	32
bacon, confit egg yolk, pecorino carbonara	23
<i>oyster</i> mushroom hash , poached eggs, potatoes, spicy jalapeno cream.....	21
french cheeseburger , stout beef patty, raclette, butter, pickles, fries	20

DESSERT

café liégeois , cafe sua da ice cream, spiked cold brew, caramel	16
chocolate hazelnut budino , crème fraîche, 'cocoa crispies'... ..	14
dessert bread , maple, sherry custard, vanilla ice cream... ..	16

COCKTAILS

Mimosa	14
<i>sparkling wine, improved blood orange</i>	
Bloody Mary	15
<i>green chile vodka, tomato, spices</i>	
Tomatillo Bloody Mary	15
<i>green chile vodka, tomatillo, spices</i>	
“Sugar Cube” Melon Margarita	15
<i>tequila, lime, melon, orange bitter, tajin</i>	
Garibaldi Spritz	15
<i>Italian bitter, blood orange, Lambrusco, sparkling water</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 gibson
garnished with an oyster on the half shell*

Espresso \$15

vodka, cold brew liqueur, coffee

BEER

Eureka Heights “Buckle Bunny”	6 ⁵⁰
<i>Cream Ale</i>	
True Anomaly “Rocket Park”	6 ⁵⁰
<i>Pale Ale</i>	
Lone Pint “Yellow Rose”	7
<i>IPA</i>	
Saint Arnold	6 ⁵⁰
<i>Amber Ale</i>	
True Anomaly “Peggy”	10
<i>Hibiscus, Tangerine, & Lemon Sour Ale</i>	
Aval	7
<i>Rosé Cider</i>	

WINES BY THE GLASS

SPARKLING

Charles Frey Brut Nature	16/66
<i>Pinot Blanc Blend, France, Alsace, NV</i>	
Pezzuoli “Pietra Scura”	14/50
<i>Lambrusco, Italy, Emilia-Romagna, NV</i>	
Gratiot & Cie “Almanach No. 1” Brut	20/99
<i>Meunier & Chardonnay, France, Champagne, NV</i>	

ROSE

Seehof	15/63
<i>Pinot Noir, Germany, Rheinhessen, 2023</i>	

ORANGE

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

WHITE

Rezabal	15/63
<i>Hondarrabi Zuri, Spain, Txakoli, 2023</i>	
Claus Preisinger “Puszta Blanca!”	16/66
<i>Grüner Veltliner Blend, Austria, Burgenland, 2023</i>	
Champalou	18/72
<i>Chenin Blanc (dry), France, Loire, Vouvray, 2022</i>	
Presqu’île “Presqu’île Vineyard”	20/82
<i>Chardonnay, California, Santa Barbara, 2021</i>	

RED

M. & C. Lapierre “Raisins Gaulois	18/72
<i>Gamay, France, Beaujolais, 2023</i>	
Pedro Parra “Imaginador”	15/63
<i>Cinsault, Chile, Itata, 2022</i>	
Akutain “Cosecha”	16/66
<i>Tempranillo, Spain, Rioja, 2021</i>	
Babylonstoren “Babel”	16/66
<i>Syrah & Pinotage, South Africa, 2022</i>	