

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
kanpachi crudo* , satsuma ponzu, crispy sunchoke, mustard seed.....	19
<i>marinated mussels on grilled bread, 'calico' beans</i>	17
grapefruit 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>	19
<i>roasted sweet potato, pork belly, honey butter, black garlic, buttermilk</i>	17
black truffle , beef fat tater tots, mornaise.....	52
<i>mesquite smoked lamb ribs, white BBQ sauce, rosemary</i>	25
dumplings , 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
pappardelle with rabbit and pancetta ragù, crème fraîche	36
<i>vegetable lasagna, with crispy ends, sugo finto</i>	28
ribeye* 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
french cheeseburger* , stout beef patty, raclette, butter, pickles, fries.....	20

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

Afterglow10
lychee, strawberry, coconut water, lime

New Moon10
"whiskey", orange "amaro", "vermouth", bitters

Smooth Sailing10
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 Reserva16/66
Xarel-lo Blend, Spain, Penedès, Cava, 2022

Gratiot & Cie "Almanach No. 1" Brut20/99
Meunier & Chardonnay, France, Champagne, NV

ROSE

Two Shepherds15/63
Trousseau Gris, California, Sonoma, 2023

ORANGE

l'Equinox "Keep It Loose"16/66
Grenache Blanc & Colombard, South Africa, 2023

WHITE

Bengoetxe16/66
Hondarrabi Zuri, Spain, Txakoli, 2022

Alta Marfa "Picnic"15/63
Orange Muscat, Texas, Texas High Plains, 2022

Reuilly "Les Pierres Plates"18/72
Sauvignon Blanc, France, Loire, Reuilly, 2023

De Wetshof "Lesca"20/82
Chardonnay, South Africa, Western Cape, 2021

RED

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

Olga Raffault "La Fraich"15/63
Cabernet Franc, France, Loire, Chinon, 2023

G.D. Vajra16/66
Barbera & Freisa, Italy, Piedmont, 2021

Lionel Faury "Les Hautes Ribaudes"20/82
Syrah, France, Rhône, 2023

Lomita18/72
Cabernet Sauvignon, Mexico, 2023