

ICE COLD TUESDAYS!!!

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

COLD SMALL PLATES

Abrolhos Island saucer **scallop***, muscadine grape, verjus.....19
chicken liver **pâté** with seasonal jam and focaccia.....15
kanpachi crudo*, satsuma ponzu, crispy sunchoke, mustard seed.....19
marinated **mussels** on grilled bread, 'calico' beans.....17
grapefruit and radishes, labne, hazelnut, tarragon vinaigrette14
crisp **greens** with a zippy vinaigrette, aged goat cheese14
beef **tartare*** with tonnato tartar sauce and sourdough.....18
poached **leeks**, crunchy carrots, parmesan, buttermilk, dill.....14

WARM SMALL PLATES

fried fish, gulf bycatch battered in cornmeal, tenkasu-style22
roasted **sweet potato**, pork belly, honey butter, black garlic, buttermilk17
caviar* and beef fat tater tots, brown butter hollandaise, salmon roe.....48
Norwegian **meatballs**, potato flatbread, brown cheese, pickles14
dumplings, pumpkin, ricotta, parmesan butter, crunchy salami.....18
charred **broccoli**, herbs, lime, za'atar.....14

MAIN PLATES

roast **chicken** and potatoes, lemon aioli, herbed schmaltz29
chitarra alle vongole with lemon and horseradish35
wagyu **bavette**, sauce chien, charred Jimmy Nardellos.....55
vegetable **lasagna**, with crispy ends, sugo finto28
roasted **grouper**, creamed collards, crispy kale 34
ribeye* of local beef, Maine lobster, sauce Américaine..... 69
local **mushrooms**, field peas, brodo26
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

Elbow Room

calvados, yuzu, bianco vermouth, genepy,
aromatic bitters

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

BEER

Eureka Heights "Buckle Bunny" 6⁵⁰
Cream Ale

True Anomaly "Rocket Park" 6⁵⁰
Pale Ale

Lone Pint "Yellow Rose" 7
IPA

Saint Arnold 6⁵⁰
Amber Ale

True Anomaly "Peggy" 10
Hibiscus, Tangerine, & Lemon Sour Ale

Aval 7
Rosé Cider

WINES BY THE GLASS

SPARKLING

Raventós i Blanc "Blanc de Blancs"16/66
Xarel-lo & Macabeo, Spain, Penedès,
Conca del Riu de Arnoia, 2022

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

ROSE

Grosbois "Extra Ball"15/63
Cabernet Franc, France, Loire, 2023

ORANGE

Kelley Fox "Nerthus"15/63
Pinot Grigio & Riesling, Oregon, Willamette, 2022

WHITE

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

Iruai "Shasta-Cascade"15/63
Savagnin & Grüner Veltliner, USA, 2023

Catherine Breton "La Dilettante"20/82
Chenin Blanc (dry), France, Loire, Vouvray, 2022

Sandhi18/72
Chardonnay, California, Central Coast, 2023

RED

Jean Foillard20/82
Gamay, France, Beaujolais-Villages, 2023

Fongoli "Rossofongoli"15/63
Sangiovese & Montepulciano, Italy, Umbria, 2021

Charles Joguet "Les Petites Roches"18/72
Cabernet Franc, France, Loire, Chinon, 2019

Nine Oaks16/66
Saperavi, Georgia, 2019

Saracina "Soul of Mendocino"16/66
Zinfandel Blend, California, Mendocino, 2021