

## COLD SMALL PLATES

<i>chicken liver</i> <b>pâté</b> with seasonal jam and focaccia.....	15
<b>kanpachi crudo*</b> , satsuma ponzu, crispy sunchoke, mustard seed.....	20
<i>marinated</i> <b>mussels</b> on grilled bread, 'calico' beans.....	17
<b>grapefruit</b> and radishes, labne, hazelnut, tarragon vinaigrette .....	14
<i>crisp</i> <b>greens</b> with a zippy vinaigrette, aged goat cheese .....	14
<i>beef</i> <b>tartare*</b> with tonnato tartar sauce and sourdough.....	18
<i>poached</i> <b>leeks</b> , crunchy carrots, parmesan, buttermilk, dill.....	14

## WARM SMALL PLATES

<i>baked</i> <b>oysters</b> with bacon, tarragon and breadcrumbs.....	16
<b>fried fish</b> , gulf bycatch battered in cornmeal, tenkasu-style .....	22
<i>mesquite</i> <b>smoked sweet potato</b> with caramelized honey and pickles.....	14
<b>caviar*</b> and beef fat tater tots, sour cream & onion, salmon roe.....	48
<i>buttered</i> Charleston Gold <b>rice</b> , kraut, oxtail sugo .....	16
<i>charred</i> <b>broccoli</b> , herbs, lime, za'atar.....	14
<b>dumplings</b> , ricotta, stewing hen broth.....	18

## MAIN PLATES

<b>mafaldine</b> pasta, pork and duck ragu .....	32
<i>roast</i> <b>chicken</b> and potatoes, lemon aioli, herbed schmaltz .....	29
<i>vegetable</i> <b>lasagna</b> , with crispy ends, sugo finto .....	26
<b>ribeye*</b> of local beef, Maine lobster, sauce Américaine.....	69
<i>seared</i> Ora King <b>salmon</b> , beurre blanc, grapes, sorrel .....	32
<i>local</i> <b>mushrooms</b> , field peas, brodo .....	26
<i>corned</i> <b>duck</b> breast, creamy parsnip, carrot mustard, jus.....	38
<b>french cheeseburger*</b> , stout beef patty, raclette, butter, pickles, fries.....	20

## COCKTAILS \$15

### Salted Watermelon Margarita

tequila, lime, watermelon, lava salt

### 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

## 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

## BEER

Eureka Heights "Buckle Bunny" ..... 6<sup>50</sup>  
Cream Ale

Lone Pint "Yellow Rose" ..... 7  
IPA

Saint Arnold ..... 6<sup>50</sup>  
Amber Ale

True Anomaly "Mae" (16 oz) ..... 12  
Blackberry & Cherry Sour Ale

Aval ..... 7  
Rosé Cider

## WINES BY THE GLASS

### SPARKLING

J. de Villebois Crémant de Loire Brut .....16/66  
Chenin Blanc Blend, France, Loire, NV

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

### ROSE

Thibaud Boudignon .....15/63  
Cabernet Franc Blend, France, Loire, 2022

### ORANGE

Mitzifiris "Lilas Gray" .....15/63  
Moschofilero & Roditis, Greece, 2022

### WHITE

Do Ferreiro "Rebisaca" .....16/66  
Albariño Blend, Spain, Rias Baixas, 2017

Kivelstadt "Mother of Invention" .....15/63  
Marsanne Blend, California, Mendocino, 2018

Bikicki "Sfera" .....18/72  
Sauvignon Blanc, Serbia, 2022

Jean-Paul et Charly Thévenet "Terrain" ...20/82  
Chardonnay, France, Beaujolais, 2021

### RED

Nicole Chanrion .....16/66  
Gamay, France, Beaujolais, Cote de Brouilly, 2022

Le Machin "Passe-Tout-Grains" .....18/72  
Pinot Noir Blend, California, Santa Barbera, 2021

Roches Neuves "Cuvée Domaine" .....20/82  
Cabernet Franc, France, Loire,  
Saumur Champigny, 2022

Akutain "Cosecha" .....15/63  
Tempranillo, Spain, Rioja, 2021

Painted Fields "Curse of Knowledge" .....16/66  
Cabernet Sauvignon, California,  
Sierra Foothills, 2021