

COLD SMALL PLATES

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

WARM SMALL PLATES

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

MAIN PLATES

mafaldine pasta, pork and duck ragu	32
<i>roast</i> chicken and potatoes, lemon aioli, herbed schmaltz	29
<i>vegetable</i> lasagna , with crispy ends, sugo finto	26
ribeye* of local beef, Maine lobster, sauce Américaine.....	69
<i>seared</i> Ora King salmon , beurre blanc, grapes, sorrel	32
<i>local</i> mushrooms , field peas, brodo	26
<i>corned</i> duck breast, creamy parsnip, carrot mustard, jus.....	38
french cheeseburger* , 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" 6⁵⁰
Cream Ale

Lone Pint "Yellow Rose" 7
IPA

Saint Arnold 6⁵⁰
Amber Ale

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

Aval 7
Rosé Cider

WINES BY THE GLASS

SPARKLING

Azimut Brut Nature15/63
Macabeo Blend, Spain, Penedèd, Cava, 2021

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

ROSE

Thibaud Boudignon15/63
Cabernet Franc Blend, France, Loire, 2022

ORANGE

Zephyr "Agent"15/63
Sauvignon Blanc & Riesling, New Zealand, 2021

WHITE

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

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

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

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

RED

Nicole Chanrion16/66
Gamay, France, Beaujolais, Cote de Brouilly, 2022

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

López de Heredia "Cubillo" Crianza20/82
Tempranillo, Spain, Rioja, 2016

Vincent Paris15/63
Syrah, France, Rhône, Crozes-Hermitage, 2022

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