

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

True Anomaly "Small Giant" (16 oz) 8
Farmhouse 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

J. de Villebois Crémant de Loire Brut16/66
Chenin Blanc Blend, France, Loire, NV

Gratiot & Cie "Almanach No. 3" Rosé20/99
Meunier & Pinot Noir, France, Champagne, NV

ROSE

Trinquevedel15/63
Grenache Blend, France, Rhône, Tavel, 2022

ORANGE

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

WHITE

Pepière "La Pépie"15/63
Melon de Bourgogne, France, Loire, Muscadet,
2022

Pojer e Sandri "Palai"15/63
Müller Thurgau, Italy, Trentino, 2022

Girard "La Garenne"20/82
Sauvignon Blanc, France, Loire, Sancerre, 2022

Jean-Paul et Charly Thévenet "Terrain"18/72
Chardonnay, France, Beaujolais, 2021

RED

Reuilly18/72
Pinot Noir, France, Loire, Reuilly, 2022

Villard "JCV"15/63
Carignan, Chile, Maule Valley, 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