

# JUNE

## DINNER

<b>MOROCCAN FLATBREAD.</b> . . . . .	6
herb-tahini	
<b>SUMMER SQUASH TEMPURA</b> . . . . .	14
green goddess dressing	
<b>MONTAUK SQUID</b> . . . . .	15
chickpeas, yu choy, lemon, chile	
<b>LITTLE GEM.</b> . . . . .	13
mint-yogurt dressing, radish, sprouted lentils	
<b>ROMANO BEANS.</b> . . . . .	14
smoked olive oil, pickled red onion, chile	
<b>BREAD &amp; DIP</b> . . . . .	11
house ricotta	
<b>CHARCUTERIE</b> . . . . .	9 / 15
**johnston county ham, n. carolina	
**finocchiona, chicago	
side of bread. . . 1.50	
<b>ALBACORE CRUDO.</b> . . . . .	17
garlic scapes, fava bean, korean plum vinegar	
<b>HEIRLOOM CUCUMBERS.</b> . . . . .	13
whipped feta, cherry, mint	
<b>TERRINE DE CAMPAGNE</b> . . . . .	14
pork pâté, house pickles, toast	
<b>LAMB CARPACCIO.</b> . . . . .	16
smoked trout roe, baby almonds, spearmint	
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<b>LE GRAND AÏOLI.</b> . . . . .	25
roasted carrots, romano beans radishes, potatoes, cucumber	
<b>BLUEFISH.</b> . . . . .	30
shishito & padrón peppers, sungolds	
<b>SNOWDANCE FARMS CHICKEN</b> . . . . .	28
baby bok choy, herbs	
<b>PORK SHOULDER STEAK</b> . . . . .	30
new crop onion, fennel, vadouvan butter	
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<b>OLIVE OIL CAKE.</b> . . . . .	7
lemon cream	
<b>CHOCOLATE CRÉMEUX</b> . . . . .	7
buckwheat crumble	
<b>WHIPPED PANNA COTTA</b> . . . . .	7
honeykiss melon, lime	

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## LIQUOR

### CLEAR SPIRITS

INDUSTRY CITY VODKA . . . . .	11
HAYMAN'S LONDON DRY GIN . . . . .	9
ARIA PORTLAND DRY GIN . . . . .	14
SWEETDRAM ESCUBAC . . . . .	12
BRUXO NO. 1 MEZCAL. . . . .	12
ARETTE BLANCO TEQUILA . . . . .	10
RHUM DAMOISEAU (110°) . . . . .	10
NEW ORLEANS CRYSTAL RUM . . . . .	9
KINGFISHER YAMASEMI SHOCHU. . . . .	13
KINGFISHER KIROKU SHOCHU. . . . .	13
CYRIL ZANG 00 EAU-DI-VIE DE CIDRE	18
CAZOTTES MAUZAC ROSE. . . . .	18
BATAVIA ARRACK. . . . .	9
LA MUSE VERTE . . . . .	18
EMPIRICAL QUINCE SPIRIT . . . . .	18

### DARK SPIRITS

JAMES E PEPPER 1776 RYE . . . . .	11
CATOCTIN CREEK ROUNDSTONE RYE . .	14
MEDLEY BROS BOURBON (102°). . . . .	10
BARREL BOURBON #14. . . . .	15
KOVAL FOUR GRAIN WHISKEY. . . . .	15
NAVAZOS PALAZZI GRAIN WHISKEY . .	23
CHAIRMAN'S RESERVE AMBER RUM. . . . .	9
BLACKWELL RUM . . . . .	9
ISLE OF SKYE BLENDED SCOTCH WHISKY	10
LES MOISSONS SINGLE MALT. . . . .	16
LAPHROAIG 10YR. . . . .	15
DUDOGNON COGNAC . . . . .	11
PAUL BEAU HORS D'AGE. . . . .	28
LOUIS ROQUE LA VIEILLE PRUNE. . . . .	13
GUILLOUET-HUARD CALVADOS. . . . .	13
WOLFBERGER AMER FLEUR DE JOIE . .	13
EMPIRICAL JUNIPER SPIRIT. . . . .	18
ALIBERTI AMARETTO . . . . .	22

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## COCKTAILS

<b>ROADSIDE PROPHETS</b> . . . . .	15
cognac, manzanilla sherry, quinquina, raspberry, lemon, egg white, shiso	
<b>EARHART</b> . . . . .	15
rhum agricole, escubac, banane, lime, salt	
<b>BIG BOY</b> . . . . .	15
bourbon, rye, routin rouge, contratto, sfumato	
<b>LAVENDER FIELDS</b> . . . . .	15
botanica gin, blanc vermouth, salers, lavender water	
<b>SUMMER PEOPLE</b> . . . . .	14
tequila, blanc vermouth, absinthe, cucumber, cava	
<b>BABY SHAKES #2.</b> . . . . .	14
mezcal, quintinye blanc, strawberry, habanero, lemon	

## BEER

### HALF FULL

<b>POWER TO THE PEOPLE IPA</b> . . . . .	4		7
Interboro/3 Stars, Brooklyn, NY (6%)			
<b>CATSKILL FOEDER BEER.</b> . . . . .	-		9
Livingston Manor, NY (5.1%)			
<b>TRANSMITTER RASPBERRY SOUR.</b> . . . .			9
LIC, Queens, NY (5.4%)			
<b>TRANSMITTER S8 RICE SAISON.</b> . . . .	4		7
LIC, Queens, NY (6%)			
<b>URBAN CHESTNUT ZWICKEL.</b> . . . . .	4		7
St. Louis, MO (5.1%)			
<b>URBAN CHESTNUT STAMMTISCH</b> . . . . .	6		9
St. Louis, MO (5.4 %)			

## NON-ALCOHOLIC

<b>HERBACEOUS.</b> . . . . .	6
chai iced tea, lemon, orange blossom	
<b>REFRESHING.</b> . . . . .	6
parsley, spruce, celery bitters lime, soda	
<b>SOOTHING.</b> . . . . .	6
lemon, honey, vanilla, bitters	
<b>FENTIMANS</b> . . . . .	3
ginger beer, rose lemondade, cola	

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## APÉRITIF

SALERS GENTIAN . . . . .	9
BYRRH QUINQUINA . . . . .	9
BONAL . . . . .	8
DOMAINE DE SAO RANCIO SEC . . . . .	13
COCCI DOPO TEATRO . . . . .	9
UNCOUTH VERMOUTH. . . . .	15
PETAL & THORN IMBUE VERMOUTH. . . . .	15
ANTICO TORINO VERMOUTH. . . . .	9
DISTILLERIE DES ALPES VERMOUTH. . . . .	8
LA QUINTINYE VERMOUTH . . . . .	9
MIRO VERMUT DE REUS EXTRA SECO. . . . .	8
EDEN CIDERS ORLEANS HERBAL. . . . .	12
FORTHAVE RED APERITIVO. . . . .	11
CAMUT NORMAND POMMEAU . . . . .	13
UCCELLI . . . . .	15

## DIGESTIF

VICARIO DRAGONCELLO . . . . .	13
ANDREA SCOVERO CHINATO. . . . .	15
MICHELBERGER LIQUEUR. . . . .	13
TOCCASANA AMARO . . . . .	9
ANTICA TORINO AMARO . . . . .	11
FORTHAVE MARSEILLE AMARO. . . . .	15
FABIO DE BEAUMONT DON FA' . . . . .	18
CLEMENTI CHINA ANTICA . . . . .	14
CAPPELLETTI SFUMATO RABARBARO . . . . .	9
ARCANE FERNET . . . . .	9
MENTHE PASTILLE . . . . .	9
CARDAMARO . . . . .	9
SAPIN LIQUEUR . . . . .	15
CAZOTTES BRANDY . . . . .	18