



RAW BAR

EAST COAST OYSTERS

1/2 dozen 18 dozen 36

CEVICHE 19

strawberry ponzu, blood orange, scallion

SHRIMP COCKTAIL 18

SEAFOOD PLATTER

*shucked oysters, jumbo shrimp cocktail,
ceviche, crudo, smoked fish dip*

58

SMOKED FISH DIP 14
crudite, chives, potato chips

BLUEFIN TUNA CRUDO 19
*passion fruit leche de tigre, cucumber,
radish, mint, sesame*

STARTERS

BISCUITS 8

honey butter, strawberry jam

FRENCH ONION SOUP 14

confit duck, rosemary, fontina

IBERICO DE BELLOTA 22

crispy polenta, parmesan, rosemary

CHEESE & CHARCUTERIE 24

*goat rodeo wild rosemary, snow camp,
smoked duck breast, crostini*

STEAK TARTARE 19

raw ribeye, soy cured egg yolk, herbed aioli, crispy shallots, brioche

CRISPY CALAMARI 16

roasted garlic aioli, salume, muffuletta vinaigrette, toasted sesame

LOBSTER TOAST 16

ginger, scallions, jalapeno, dashi aioli, unagi

ROASTED CLAMS 14

ramp butter, rice panko, togarashi

VEGETABLES

ROASTED CARROTS 13

herbed yogurt, pomegranate molasses, mint, chives

ARUGULA SALAD 12

*roasted cauliflower, chickpeas, feta, pickled leek,
sherry vinaigrette*

ENDIVE AND ROMAINE SALAD 12

*hearts of palm, caesar dressing, parmesan,
sunflower seeds, tarragon*

BEET SALAD 12

*pickled beets, beet greens, queso fresco,
peanut mole, herbs*

PASTA

TAJARIN 36

long pasta, lobster, tomato cream, fennel, herbs

ANOLINI 28

beet and ricotta filling, leeks, pesto, parmesan, pistachio

TROFIE 30

*lamb bolognese, tomato, caramelized onions,
rosemary, parmesan*

MAINS

FRIED CHICKEN 29

mac & cheese, kombu cucumbers, hot sauce

PORK MILANESE 35

*iberico pluma, panko, artichoke hearts, arugula,
tonnato sauce*

SEARED SEA BREAM 36

confit carrots, cauliflower puree, fennel crunch, herbs

SHRIMP AND GRITS 36

*spanish chorizo, cherry tomatoes, cream,
calabrian chili*

GRILLED FLAT IRON STEAK 40

*american wagyu, horseradish, asparagus, ramps,
chicken battered onion rings*

HOUSE BURGER 19

*double patty, bacon jam, pickle, aged cheddar, red onion
roasted garlic aioli, potato roll.
Served with fries*

**we are required to inform you that eating raw or
undercooked proteins can cause food-borne illness*

**please inform us of any allergies*

DRAFTS

BITBURGER PILSNER 7
4.8% germany

MAINE WOLFE'S NECK IPA 7
6.5% maine

FIDDLEHEAD SECOND FIDDLE DIPA 8
8.2% vermont

SAISON DUPONT 9
6.5% belgium

ROGUE DEAD GUY ALE 7
6.8% oregon

DE LA SENNE TARAS BOULBA 9
4.5% belgium

SHACKSBURY YUZU GINGER CIDER 7
6% vermont

BLACK HOG COFFEE STOUT NITRO 7
5.5% connecticut

LOW PROOF COCKTAILS

CROSSBAR
vodka, lavender, lemon, tonic 11
n/a version 7

FORO CLOCK SOMEWHERE
foro amaro, cynar, lucano, lime 12

CARAJILLO
anejo tequila, cinnamon, espresso 12

IT'S SOUR NEVER
vodka, elderflower, serrano, lime, egg white 11

HIGH PROOF COCKTAILS

PALMERA
blanco tequila, black tea, orange bitters, lemon 13
n/a version 8

THIS OLD FASHIONED
rye, angostura, cane sugar, orange peel 12

CHURCH GIRL MARTINI
gin, genepy, dry vermouth, orange peel 13

THE HEN MANHATTAN
rye, red vermouth, cocchi rosa, amaro 14

DIVE CERTIFIED
rum, lime, aperol, mole bitters, pineapple 13

II MOST WANTED
rum, rye, pineapple, lemon, banane du brasil 13

CLASSIC JULEP
bourbon, cane sugar, mint 12

WINE BY THE GLASS

SPARKLING

CASTELLROIG CORPINNAT
brut rose, penedes 14/48

BAILLY LAPIERRE
brut, burgundy 14/48

RAMONA
blood orange spritz, sicily 10 can

SELBACH N/A
gelber muskateller, mosel 12/44

WHITE

SEEHOF
riesling, rheinhessen 12/44

LAUVERJAT
sauvignon blanc, touraine 14/48

BRUNN
gruner veltliner, kremstal 12/48

POCO A POCO
chardonnay, mendocino 16/62

ORSOLA
cortese, gavi 16/62

ROSE/ORANGE

DI GIOVANNA
nero d'avola, sicily 10 draft

PROTEA
rose blend, western cape 11/42

RED

FAMILLE FABRE
syrah, languedoc 13/46

LOS DRAGONES
bonarda, calingasta valley 16/62

GREENWING
cabernet sauvignon, columbia valley 14/48

MACARICO
aglianico, vulture 12/44

ZERBINA
sangiovese, romagna 13/46

BELLANDE
pinot noir, willamette valley 16/62

FROZEN

FROSE
rose, elderflower, strawberry, lemon 12