

THE
DINNER

MENU



COCKTAILS	02
BEER	03
THE KITCHEN	04
ROTISSERIE	05
WINE	06
SPIRITS	07
ZERO-PROOF	08



COCKTAILS

THE HENRI /

four roses, aperol, averna • 16

THE 4 SEASONS /

millagro, campari, grapefruit • 15

GREEN EYE /

tanqueray, green chartreuse, lime, egg white • 15

THE FIRST LADY /

tito's, aperol, st germain • 15

MISS SAIGON /

rums, lime, coconut milk • 15

EL TORO /

illegal, orange liquor, lemon • 15

ADAM & EVE /

rittenhouse, lemon, laird's • 15

SHOOTING STAR /

bulleit, rinquinquin peach, ginger, champagne • 16

MOCKTAILS

ALIZE /

chamomile tea, pineapple, lemon • 10

PAMPERO /

green grapes, basil, lime • 10

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- STELLA ARTOIS / 4.6%, saaz hops, belgium • 9
ALLAGASH WHITE / 5.2%, wheat, maine • 8
ATLAS / seasonal, district of columbia • 7
GOOSE IPA / 5.9%, barley, illinois • 8
DELIRIUM / 8.5%, tripel, belgium • 15
DOGFISH HEAD SEAQUENCH / 4.9%, sour, delaware • 7

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- DUVEL / 8.5%, tripel, belgium • 12
WESTMALLE / 7%, dubbel, belgium • 10
SAISON DUPONT / 6.5%, belgium • 11
KRONENBOURG / 5%, kro blanc wheat, france • 7
ST BERNARDUS ABT 12 / 10%, quadrupel, belgium • 12
SAM ADAMS / 4%, light, massachusetts • 6
LAGUNITAS LITTLE SUMPIN / 7.5%, ale, california • 8
YUENGLING / 4.2%, light, florida • 7
KONA LONG BOARD / 4.6%, lager, hawaii • 6
GUINNESS / 4.2%, stout, ireland • 9
GREAT LAKES EDMUND FITZGERALD / 6%, porter, ohio • 12
HITACHINO NEST / 5%, white, japan • 9
DEVILS BACK BONE / 5.2%, vienna lager, virginia • 7
RUSSIAN RIVER BREWING, PLINY THE ELDER / 8%, double ipa, california • 10

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- CLAUSTHALER / 0%, germany • \$5

STARTERS

MACKEREL APPLE TARTAR • 16

toasted walnuts, buttermilk-chartreuse dressing, watercress

CAULIFLOWER COUSCOUS • 14

bonnet roasted, grated cauliflower, grilled cranberry, italian parsley,
sumac yoghurt, pistachio butter, parsnip

GRILLED SQUID • 16

crispy kale, prosciutto di parma, champagne-raisin dressing, pickled pearl onion

WINTER MUSHROOM SOUP • 13

assorted winter mushrooms creamed soup, served cappuccino style

BONNET SUCKLING PIG CREPE • 15

chestnut crepe stuffed with shredded suckling pig, creole sauce, pear mustard

BIRD NEST • 16

beef meatballs, pickled egg, cole slaw, ginger, spinach coulis

LOLLO ROSSO SALAD • 15

curly red lettuce, green beans, tete de moine cheese, beans, shallot red wine dressing

SAFFRON BROILED PRAWNS • 21

lemon vodka flambeed prawns, saffron sabayon

MAINS

COD FILET • 32

butter poached atlantic cod, broccolini fleurettes, prosciutto crumble,
passion fruit beurre blanc, melted leeks

WILD BOAR LASAGNA • 34

layered lasagna of wild boar and egg noodles, comte cheese bechamel,
black trumpet mushrooms

ENTRECOTE-FRITTE • 44

grilled shenandoah ny strip, entrecote sauce, belgian fries

CRAB CAKE • 46

duo of crab cakes, salsify, blood orange dressing, chip crumble

ROOT VEGETABLES • 28

assorted seasonal root vegetables braised in red wine, fresh thyme smoked beets

TURBOT FILET • 33

pan seared turbot filet, fennel, mixed herb jus, green onion panisse

VEAL CHEEKS CARBONNADE • 36

belgian stew of veal cheeks, lambic beer, pearl onions, neuski bacon,
celery root puree, remoulade

TODAY'S
ROTISSERIE

<p>AMISH CHICKEN • 22 ½ amish h&f natural chicken in tarragon butter</p>	<p>LAMB T-BONE • 44 herb crusted colorado lamb t-bone</p>
<p>VENISON SAUSAGE • 24 ground venison, red wine, grape mustard</p>	<p>PORK SHOULDER • 28 heritage berkshire pork shoulder, honey spice</p>





COME BACK AGAIN FOR OUR ROTATING SPECIALS

GARNITURE

- POTATO CROQUETTE** / croquettes of creamy potatoes and leeks • 8
- BELGIAN FRITTE** / twice fried good potatoes fries • 7
- CELERY ROOT LASAGNA** / layered lasagna of celery root, comte cheese bechamel • 10
- GRILLED BROCCOLINI** / grilled black lime marinated broccolini, preserved lemon • 9
- CRISPY KALE** / flash fried kale, champagne – raisin dressing, pickled onion • 8
- BONNET POTATOES** / baby dutch potatoes, lyonnaise potatoes • 8
- BEANS** / trio of market beans, pickled, oil, sauteed, aioli • 8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.



SPARKLING

RAVENTOS I BLANC / rose, catalonia, cava, spain • 18

LOUIS ROEDERER / brut collection, na, champagne, france • 22

CONCA D'ORO / brut rosato, prosecco, italy • 11

PAUL BARA / brut reserve, na, champagne, france • 30

WHITE

SEIFRIED / sauvignon blanc, 2020, old coach rd nelson, nz • 12

BODEGA LA CANA / albarino, 2020, rias baixas, galicia, spain • 13

WEINGUT BRUNDMAYER / grüner veltliner, 2020, kamptal terrassen, austria • 15

WILLIAM FEVRE / chardonnay, 2020, champs royaux, chablis, france • 16

OMELLA MOLON / pinot grigio, 2020, italy • 10

LIOCO / chardonnay, 2020, sonoma • 14

ROSÉ

LIQUID GEOGRAPHY / mencia, 2020, spain • 11

DOMAINE AUREILLAN / grenache, 2020, côtes de provence, france • 14

RED

FAMILIA MAYOL / single vineyard, malbec, 2020, argentina • 11

REQUIEM / cabernet sauvignon, 2018, columbia valley • 16

COEUR DE TERRE / heritage, pinot noir 2019, willamette • 28

CH. LA MOTHE DU BARRY / cuvée design, merlot, 2018, france • 13

BORGIO REALE / montepulciano, 2019, italy • 12

POWER & SON / riverside, gsm, 2017, australia • 16

VODKA

TITO'S • 9
GREY GOOSE • 11
KETEL ONE • 10
BELVEDERE • 12

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TANQUERAY • 10
HENDRICKS • 12
BOMBAY SAPPHIRE • 13
PLYMOUTH • 13
GUN POWDER • 12

RUM

BACARDI • 9
GOSLING • 10
CLEMENT • 15
ZACAPA 23 • 14
SANTA TERESA • 15
FOURSQUARE • 21

TEQUILA

EL JIMADOR BLANCO • 9
CASAMIGO BLANCO • 14
DON JULIO BLANCO • 15
DON JULIO ANEJO • 19
DON JULIO REPOSADO • 17
CLASE AZUL • 42
PATRON ANEJO • 37

MEZCAL

ILLEGAL • 9
BOZAL • 22
VIDA • 14

RYE

RITTENHOUSE • 10
ANGEL'S ENVY • 18
WILLET • 16
SAZARAC • 12
SAGAMORE • 14

BOURBON

FOUR ROSES • 10
OLD FORESTER 1920 • 15
MAKERS MARK • 12
JACK DANIELS • 12
BLANTON'S • 25
WOODFORD RESERVE • 18
WOODFORD DOUBLE OAK • 24
WELLER ANTIQUE 107 • 22
BOWMAN • 16
E.H. TAYLOR • 19
WIDOW JANE • 17
HILL ROCK • 25
ANGEL'S ENVY • 16
BULLEIT • 12

SCOTCH

DEWARS • 10
JW BLUE • 30
MACALLAN 18 • 45
GLENFIDDICH 14 • 21
LAGAVULIN 16 • 23
LAPHROAIG 10 • 15
ARDBEG 10 • 16
TALISKER 12 • 20
GLENFARCLAS 12 • 16
BALVENIE 21 • 50

IRISH

JAMESON • 10
YELLOW SPOT • 23
REDBREAST 12 • 15

CANADIAN

CROWN ROYAL • 12

JAPANESE

SUNTORY TOKI • 13
YAMAZAKI 12 • 33
MIYAGIKYO • 27

COFFEES

- ESPRESSO / regular or decaf • 6
- CAPPUCCINO / regular or decaf, whole milk • 7
- DRIP COFFEE / regular or decaf • 5

TEAS

- ORGANIC EARL GREY WITH LAVENDER / black • 8
- ORGANIC ENGLISH BREAKFAST / black • 8
- FLORAL JASMINE / green • 8
- ORGANIC CHAMOMILE BLOSSOMS / herbal • 8
- ORGANIC PEPPERMINT / herbal • 8
- ORGANIC IMPERIAL OOLONG / oolong • 8

JUICES

- CRANBERRY • 5
- ORANGE • 9
- PINEAPPLE • 5
- POMEGRANITE • 5
- GRAPEFRUIT • 9
- LIMONADE • 6

SODAS

- ORANGINA • 7
- SAN PELLEGRINO MELOGRONO & ARANCIA • 7
- SAN PELLEGRINO LIMONE & MENTA • 7
- SAN PELLEGRINO CLEMENTINA • 7
- COKE • 5
- DIET COKE • 5
- SPRITE • 5
- GINGER ALE • 5
- GINGER BEER FEVER TREE • 6
- CLUB SODA • 5

WATER

- MINERAL WATER • 0
- SPARKLING WATER • 2.5