★

**house marinated olives**
6

**house charcuterie**
selection of house cured meats, pickles, mustard
20

**tajarin**
pork braised sugo, aged cheddar, olive oil
18

**brandade croquettes**
tomato puree, farm salad greens, pickled jalapeno, tomato, caper lemon vinaigrette
17

**honeynut squash soup**
bacon lardon, fresh apple, apple gastrique, micro greens
15

**grilled andouille sausage**
creamy white corn grits, sauce piquant, pickled shallots, micros
17

★★

**curry braised maine monkfish**
marinated beluga lentils, kimchi marinated turnip & radish, fried brussels sprouts, allspice curry sauce
49

**florida lane red snapper**
arugula cream, herbed parisian gnocchi, charred onions, roasted squash
49

**t. d. niche farm’s berkshire pork**
apple & black garlic puree, mustard spaetzle, local greens, red eye gravy
48

**tomato braised lamb shank**
carrot puree, eggplant caponata, sweet potato, crispy mushrooms and cashews, lamb jus
39

**grilled morgan ranch wagyu flank steak**
roasted squash puree, pommes anna, roasted local carrots, blistered shishito, demi glace
52

**morgan ranch wagyu private selection ribeye steak**
85 (14 oz)

★★★

**humboldt fog** *(bloomy rind, goat’s milk, california)*

**fourme d’ambert** *(blue veined, cow’s milk, france)*

**16 month aged cheddar** *(firm, cow’s milk, wisconsin)*

**beemster** *(semi firm, cow’s milk, holland)*

**rosso di langa** *(washed rind, cow & sheep’s milk, italy)*

**truffled pecorino** *(semi-firm, sheep’s milk, italy)*

**cheese board with accompaniments**
1pc/8 2pcs/10 3pcs/12

---

we proudly source local meats and produce whenever possible and would like to give special thanks to all of our local grower/producer partners: miller dorhmann farms, omstead farms, long walk farm, lonetree farms, shadowbrook farms, flavor country farms, jim olafsson specialty foods, t.d. niche farm, morgan ranch, plum creek farms. *eating raw or undercooked food increases your chance of foodborne illness*. gratuity is added to parties of 5 or more. no split checks. menu may change according to availability.
COCKTAILS

Ill Cattivo banhez mezcal, amaro nonino, bavarian lager, lemon, rosemary, orange bitters 15

The Goggles Do Nothing planation xaymaca jamaican rum, luxardo maraschino, luxardo bitter bianco, honeydew, black pepper, lime 14

Archer Avenue monkey shoulder blended scotch, house chamomile liqueur, honey, lemon, angostura bitters, aquafaba 14

Kanto Spritz empress indigo gin, daisyame shochu, lillet blanc, cherry blossom, lemon, effervescence 13

Neil Young Record 4 copas añejo tequila, liquore strega, peach champagne syrup, cinnamon, orange blossom, lime 16

BEER

Arcobrau, Mooser Liesl, Lager, Bavaria, Germany (5.3%) 8

Equilibrium, Möbius, American Porter, Middletown, NY (7%) 15

Crooked Stave, Sun Shower, Citrus Wheat Ale, Denver, CO (4.6%) 11

Soku, Soju Cocktail, Saratoga Springs, NY (6%) • tangerine • 8

4 Noses, Flatiron Fog, Hazy IPA, Broomfield, CO (6.5%) 10

Kloster Andechs, Dopplebock Dunkel, Munich, Germany (7.1%) 14 (500mL)

Isastegi, Dry Natural Cider, Basque Country, Spain (6%) 14

NON-ALCOHOLIC

Mocktail 6

Soda Coca-Cola, Diet Coke, Sprite 3.5

Dram Mushroom Cola Sparkling Water 5

Dram Holy Basil & Lemon Sparkling Water 5

Fever Tree Ginger Beer 4

W.B. Brewing Hellraiser Dark Amber, N/A, Maryland Heights, MO 8

Lagunitas, Hoppy Refresher, Sparkling Hop Water, N/A, Petaluma, CA 6

WINES BY THE GLASS

RED

J.L. Chave Selection, “Offerus,” Saint-Joseph, Rhone, France 2020 17

Philippe Dubreuil, Savigny-Les-Beaune, Burgundy, France 2019 16

Chapelle de Potensac, Medoc, Bordeaux, France 2016 16

La Sala del Torriano, Chianti Classico, Italy 2018 17

Cecelia Monte, Nebbiolo, Langhe, Italy 2018 12

WHITE

Gustav, Gruner Veltliner, Wachau, Austria 2020 11

Gunderloch, Riesling, Kabinett Rheinhessen, Germany 2021 11

Jacques Charlet, “La Crochette,” Macon-Villages Burgundy, France 2021 13

La Spinetta, Tuscany, Rosé di Casanova, Italy 2021 10

Maison Chavet, Sauvignon Blanc, Pouilly-Fumé, France 2020 11

SPARKLING

Joseph Mellot, “Le Marquis,” Cremant de Loire, Brut Rosé, France NV 12

Patrick Bottex, “Le Cueille,” Bugey-Cerdon, Rosé, France NV 12

Bertrand Senecourt, “Beau Joie,” Special Cuvee, Brut, Champagne, France 20