

BEVERAGE

COCKTAIL

Born in a BlackBarn | 16
bourbon
amaro
coffee liqueur
walnut & smoked bitters

Berry White | 14
blanco tequila
blackberries
basil
lime

Honeypot | 15
mezcal
pineapple
coconut cream
honey chili syrup

Rise & Shine | 14
lemongrass vodka
campari
grapefruit
citrus salt

Southern Belle | 15
aged rum
bourbon
peach puree
agave

Hot Ginger | 16
gin
spicy ginger
tumeric agave
lime

The Smoking Gun | 14
reposado tequila
chili de arbol
cinnamon
orange bitters

Garden Party | 14
chamomile vodka
jalapeno
cucumber
lemon

BEER

Brooklyn Lager - Brooklyn Brewery, NY | 7
Stella Artois Lager - Anheuser Busch, Belgium | 7
Intersect Hazy Session IPA - Torch & Crown, NY | 10
Bronx IPA - Bronx Brewery, NY | 8
Allagash White - Allagash Brew Co., MA | 7
Nitro Milk Stout - Lefthand Brewing, CO | 8
Jam Sesh Honey Cider - Sap Jouse Meadery NH | 7

WINE

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SPARKLING		Gls Btl
Juve Y Camps, Reserva de la Familla, Cava Brut Nature, Spain	12 48	
Ivy Rosé, Burgundy, France	16 64	
Roederer Estate Brut, Anderson Valley, California N.V	19 76	
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WHITE		Gls Btl
Wieninger Wiener, Gemischter Satz, Austria 2017	13 45	
Gradis'Ciutta, Pinot Grigio, Friuli Venezia, Italy 2016	14 50	
Craggy Range Sauvignon Blanc, New Zealand 2017	14 50	
Hubert Brochard, Tradition, Sancerre, France 2017	16 64	
Robert Mondavi, Chardonnay, Napa valley, USA 2015	17 68	
Colin Barollet, Puligny-Montrachet, Burgundy 2014	26 110	coravin
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ROSE		Gls Btl
Rodney Strong, Pinot Noir, Russian River Valley	14 40	
Fleur de Mer Cotes de Provence, France	15 60	
Miraval Cotes de Provence Rose, France 2016	16 64	
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RED		Gls Btl
Bodega Septima Obra, Malbec, Mendoza, Argentina 2016	14 50	
Cooper Mt. Vineyards Pinot Noir, WillValley, USA 2014	15 60	
Bodegas Riojanas, Monte Real, Rioja Reserva, Spain 2013	16 64	
Michael Mondavi, Oberon, Cabernet Sauvignon, USA 2015	18 64	
Chateau Les Vieilles Pierres, Bordeaux, France 2016	18 72	
Orin Swift, Palermo, Cabernet Sauvignon, Napa 2016	24 100	coravin

DINNER MENU

APPETIZERS

Soup of the Day | 11

Avocado Salad | 14 GF V
cucumber, tomato, lemon

Smoked Eggplant Hummus | 15 GF V
mixed veggies, gremolata

Portobello Napoleon | 13 VEG GF
polenta, crispy kale, roasted carrots, balsamic

Tuna Tartare | 18 GF
celery, tomato, potato chips

Kale and Butternut Squash Salad | 14 GF VEG
quinoa, spiced pepitas, bufala mozzarella,
maple vinaigrette

ENTREES

Curried Cauliflower Steak | 23 V
raita, romaine, pickled raisin, pine nuts

Foraged Mushroom Mac n Cheese | 22 VEG
truffle, four cheese fondue, leafy greens

Pan Roasted Artichoke Hearts | 19 GF VEG
hen of the wood mushrooms, eggplant hummus,
tahini-lemon dressing

White Pizza | 18 VEG
truffle oil, porcini, caramelized onions

Butternut Squash Ravioli | 23 VEG
baby kale, pumpkin seeds, parmigiano

Lobster Risotto | 36
sweet corn, red bell pepper, green peas

Chicken Milanese | 23
arugula, tomato, balsamic

Certified Angus Beef Burger | 19
maple bacon, manchego, tomato confit,
brioche bun

10oz. NY Strip Steak | 34 GF
haricot vert, yukon potatoes, leeks,
herb butter

SIDES

Foraged Mushroom Mac n Cheese | 14 VEG

Charred Brussel Sprouts | 12 GF VEG

Artichoke Hearts Piccata | 13 GF VEG

SWEETS

Chocolate Caramel Cake | 11 V
caramel, cocoa crunch, mocha ice cream

Matcha Tres Leches | 10 V
blueberry compote, whipped cream

Rum Butterscotch Bread Pudding | 10
vanilla ice cream, toffee sauce

Almond Cake | 9
cherry compote, amaretto crumble

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.