

BEVERAGE

COCKTAIL

Born in a BlackBarn | 15
bourbon
cognac
sweet vermouth
chocolate bitters

Pinkie Lee | 15
aged white rum
cachaca
raspberry
chickpea protein

HoneyPot | 15
mezcal
pineapple
coconut cream
honey chili syrup

Rise & Shine | 14
lemongrass vodka
campari
grapefruit
citrus salt

Monkey Business | 15
bourbon
dark rum
banana liqueur
almond milk

Hot Ginger | 14
gin
spicy ginger
ginger beer
lime

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

Breakfast Shandy | 14
irish whiskey
coffee liqueur
vanilla extract
milk stout

BEER

LAGER

Mama's Little Yella Pils | 7
Sixpoint Alpenflo | 7

WHEAT

Allagash White | 7

STOUT

Left Hand Milk Stout | 8

IPA

Bronx IPA | 8
Lagunitas | 8

SEASONAL

El Gose Sour Ale | 7
Doc's Cider | 7

WINE

SPARKLING

	Gls Btl
Juve Y Camps, Reserva de la Familia, Cava Brut Nature, Spain	12 48
Ivy Rosé, Burgundy, France	16 64
Roederer Estate Brut, Anderson Valley, California N.V	19 76

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	coravin 26 110

ROSE

	Gls Btl
Miraval Cotes de Provence Rose, France 2016	16 64

RED

	Gls Btl
Bodega Septima Obra, Malbec, Mendoza, Argentina 2016	14 50
Cooper Mt. Vineyards Pinot Noir, Will.Valley, USA 2014	15 60
Bodegas Riojanas, Monte Real, Rioja Reserva, Spain 2013	16 64
Michael Mondavi, Oberon, Cabernet Sauvignon, USA 2015	18 64
Chateau Rocher, Figeac, St. Emillion, Bordeaux, France 2016	18 72
Orin Swift, Palermo, Cabernet Sauvignon, Napa 2016	coravin 24 100
Giacomo Borgogno, Barolo, Piedmont, Italy 2011	coravin 28 120
Chateau Pichon Longueville, Reserve de la Comtesse	coravin 35 150
Pauillac, Bordeaux, France 2009	

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

GF gluten free **VEG** vegetarian **V** vegan

DINNER MENU

APPETIZERS

Soup of the Day 7 | 11

Leafy Green Salad 6 | 12 **GF** **V**
cucumber, tomato, lemom, toasted almond

Mushroom Toast | 15 **VEG**
robioia, taleggio, watercress, parmigiano

Smoked Eggplant Hummus | 18 **GF** **V**
fresh & roasted veggies, fried plantain, gremolata

Portobello Stack | 17 **VEG** **GF**
polenta cake, crispy kale, roasted carrots, frisee

Tuna Tartare | 15 **GF**
celery, tomato, potato chips, bloody mary sorbet

ENTREES

Roasted Cauliflower 8 | 16 **V**
red onion, spanish olive, crispy caper, basil

Charred Brussel Sprouts 9 | 18 **GF** **VEG**
apple butter, roasted red onion, apple, jalapeno-chutney

Pan Roasted Artichoke Hearts 8 | 17 **GF** **VEG**
hen of the wood mushrooms, eggplant hummus, tahini-lemon dressing

Butternut Squash and Kale Salad | 16 **GF** **VEG**
quinoa, spiced pepitas, buffalo mozzarella, maple vinaigrette

Foraged Mushroom Mac n Cheese | 18 **VEG**
truffle, four cheese fondue, leafy greens

White Pizza | 18 **VEG**
arugula, parmesan, white-truffle oil

Butternut Squash Ravioli | 21 **VEG**
baby kale, pumpkin seeds, pamigiano

Salmon Nicoise Salad | 19 **GF**
haricot vert, olive, potato, quail egg

Chicken Milanese | 20
arugula, haricot vert, carrot, asparagus, balsamic

6oz Beef Burger | 18
maple bacon, manchego, tomato confit, brioche bun

Cuban Sandwich | 18
pulled pork, ham, gruyere, pickles

Slow Braised Short Rib | 18 **GF**
haricot vert, creamy mashed potatoes

+ add on grilled chicken 6 | salmon 7 | grilled shrimp 9

SWEETS

Rum Butterscotch Bread Pudding | 9
vanilla ice cream, toffee sauce

Warm Chocolate Cake | 9 **V**
mocha fudge ice cream, caramel sauce

Pumpkin Pie Parfait | 9 **GF** **V**
pumpkin butter, whipped cream, spiced granola

Almond Cake | 9
cherry compote, amaretto crumble