

PARCELLE

spicy peanuts + homemade pickles + olives	15
lemon ricotta + market veggies	15
chunks of fancy parm	12
seasonal cheese	15
salumi + cornichons	15
deviled eggs + prosciutto	12
anchovies + fried bread	12
uni toast	20
east coast oysters (6)	18
bluefin tuna crudo + peppers + crispy shallots	30
Kaluga caviar sliders (2)	75
raw scallop + brown butter	25
add loads of caaviar to any seafood dish for \$25	
Greenmarket salad	20
fingerling potatoes + chive aioli	20
white asparagus + peekytoe crab	25
mushroom risotto	25
wild mushroom katsu + XO sauce	25
Japanese cod + daikon	35
crab fried rice	35
fried chicken sandwich	25
buttermilk custard + fennel pollen	10

BY THE GLASS

Jean-Pierre Robinot, Chenin Blanc Pet Nat 'Fetembulles' 2022	18
A Bergère, Origine Brut	25
Cantalapiedra, Cantayano Verdejo 2022	17
Jérôme Bretaudeau, Granit 'Clos des Perrières' 2020	23
Vincent Dureuil-Janthial, Rully Blanc 2015	25
orange wine of the day	15/65
chilled red of the day	17/65
Olek Bondonio, Barbera d'Asti 2022 Liter	16
Domaine des Moriers, Moulin-à-Vent 2018	18
López de Heredia, Rioja Reserva 'Viña Tondonia' 2011	25
Phelan Farm, 'Bottle Baby' Apple Grape Cider 2021	15
Hill Farmstead Brewery, Anna Farmstead Ale	15
Echigo, Koshihikari Lager	8
Wine Tasting Flight, Included: 3 top-tier wines	45

Parcelle Picks

Vinícola Taro, Malvasia Pét Nat 2022	80
Egly-Ouriet, Champagne Extra Brut 'Les Premices'	120
Luis Seabra, Xisto Ilimitado Branco 2021	70
Stein, 'Palmborg' Spätlese Trocken 2022	85
Domaine Gérard Duplessis, Chablis Premier Cru 'Montmains' 2020	100
Vigneti Massa, Timorrasso 'Costa del Vento' 2013	110
Monastero Suore Cistercensi, Coenobium Bianco 2022 (orange)	70
Jean-Yves Péron, VdF 'la Petite Robe' 2019 (orange)	85
Domaine de la Grande Colline, Côtes-du-Rhône Rouge 'Bibendum' 2021	75
Nanclares y Prieto, Viño Tinto 'A Senda Vermella' 2021	75
AMI, Bourgogne Hautes-Côtes de Beaune 2022	85
Pian dell'Orino, Rosso di Montalcino 2019	135

scan for our complete wine list

