



\$\$

ALL PUNCH IS \$8 A GLASS / \$32 A CARAFE / \$59 A BOWL  
COCKTAILS ARE \$9 EACH

\$\$

## WELCOME TO PUNCH HOUSE

### CONTEMPORARY

#### GIN TEA PUNCH

LEATHERBEE GIN, GILKA KÜMMEL,  
EARL GREY, FRESH ORANGE,  
LEMON, CINNAMON

#### DUSEK PUNCH

GOOD BOURBON, LEMON, RAW SUGAR,  
DARK ALE, NUTMEG

#### SANYAL PUNCH

CURRIED PISCO, DARJEELING, CITRUS  
JUICES, PINNEAPPLE, CHILI FLAKE.

#### SPACE JUICE FOR JERED

REPOSADA TEQUILA, GRAPEFRUIT, LIME,  
APEROL, BLACK PEPPER, SPARKLING  
WINE, SAGE

### CLASSIC

#### GARRICK CLUB, 1835

OLD TOM GIN, LUXARDO  
MARASCHINO, LEMON, RAW SUGAR,  
SPARKLING WATER

#### RACK PUNCH, 1600'S

BATAVIA ARRACK, BLACK TEA, LIME, RAW  
SUGAR, ROSEWATER

#### MILK PUNCH, 1711

GOOD BRANDY, LEMON,  
WHEY, NUTMEG

#### PHILADELPHIA FISH HOUSE PUNCH, 1732

GOSLING'S BLACK SEAL, LANDY  
COGNAC, MATHILDE PECHE, LEMON,  
ANGOSTURA

## NOT PUNCH

#### JAMAICAN OLD FASHIONED

APPLETON X/V, ALLSPICE DRAM,  
CHERRY AND ORANGE BITTERS

#### VIEUX CARRE

OLD OVERHOLT, LANDY COGNAC, PUNT E MES,  
BENEDICTINE, ANGOSTURA, PEYCHAUDS

#### PUNCH HOUSE NEGRONI

DEATHS DOOR GIN, SWEDISH PUNSCH,  
LUXARDO BITTER

#### DEFINITELY NOT A HEMINGWAY DAIQUIRI

OLD NEW ORLEANS CRYSTAL, MARASCHINO,  
CITRIC WATER, GRAPEFRUIT BITTERS

## GREENS AND GRAINS

**WERP FARM GREENS:**

mustard vinaigrette  
\$7

**PEAR SALAD:**

haricot verts, endive, frisée, local bleu cheese, sherry  
walnut vinaigrette, port syrup  
\$9

**FRITES AND ROMESCO:**

\$6

**BROCCOLINI:**

toasted pine nuts, pickled radish, golden raisin  
\$6

**SOUTHERN BRAISED GREEN BEANS:**

with bacon  
\$7

## BY SEA

**SUMMER FLOUNDER CRUDO:**

pickled mango, compressed cucumber, black radish -  
pea tendrils salad, avocado mousse, curry oil  
\$14

**DUSEK'S SHELLFISH TIER:**

\$30 per person  
(minimum two)

**WOOD ROASTED MONKFISH:**

corn chowder, fingerling, leeks, chanterelle  
\$16

**GRILLED MONTEREY SARDINES:**

baby fennel, preserved lemon, heirloom grapefruit,  
black olive, green chick pea vinaigrette  
\$12

**BBQ FRESH GULF PRAWNS:**

one hour egg, collards, Anson Mills grits  
\$15

**SPICY WOOD ROASTED COBIA COLLAR:**

porcini marmalade, yellow tomato conserve, confit  
pearl onion, ramp relish  
\$18

**CLASSIC MAINE LOBSTER ROLL:**

Werpe farm butter lettuce, toasted New England split bun  
M/P

**IRON ROASTED PRINCE EDWARD ISLAND MUSSELS:**

smoked pimenton, warm Harissa butter  
\$13

**"THE ORDINARY"**

Ask server for details.

## OYSTERS

**WEST COAST**

**SHIGOKU**  
Taylor Bay, WA

**HAMA HAMA**  
Bend, OR

**KUSHI**  
Humbolt, CA

**EAST COAST**

**BLUEPOINT**  
Cape Cod, MA

**SALTY AIRES**  
Stonington, ME

**BELON**  
Brittany, France

All  
oysters

\$15  
½ dozen

\$30  
a dozen

Chef's  
choice

John Dusek's re-established 2013

## BY LAND AND AIR

**COUNTRY FRIED SLAGEL FARM CHICKEN LIVERS:**

butter milk biscuit, country gravy, stewed haricot verts  
\$10

**GRILLED JUICY LUCY:**

Slagel family farm ground beef, red onion - bacon  
marmalade, butter lettuce, preserved heirloom tomato,  
house baked pretzel bun, duck fat fries  
\$14

**CRISPY PIG TAILS:**

wilted frisée salad, bacon lardons, one hour egg,  
sauce gribiche  
\$12

**BONELESS DUCK WINGS:**

house hot sauce, aerated ranch  
\$12

**MOROCCAN SPICED VEGETABLE TAGINE:**

dried fruit, cous cous, charmoula spiced feta, herb salad  
\$17

**COUNTRY HAM SAMPLER:**

whipped butter, house baked sourdough  
\$18

**CONFIT PORCHETTA:**

savory corn pudding, chanterelle, wood roasted  
tomatoes, ham hock vinaigrette  
\$19

**1/2 SLAGEL FAMILY FARM CHICKEN:**

pepperade, potato salad, natural jus  
\$20

**CHOUROUTE:**

duck confit, house garlic sausage, fresh bacon, confit  
red potatoes, sauerkraut, caraway pickled apple  
\$22

**VEAL SWEETBREAD SCHNITZEL:**

salt roasted baby beets, thumbelina carrots, caper brown butter  
\$20