

Raw

East & West Coast Oyster
Flight of Sauces
\$18/\$36

Lamb Tartare
Harissa Emulsion / Black Garlic Yogurt
Spicy Crouton
\$16

Rhode Island Fluke Crudo
Kumquat / Spicy Avocado Puree / Radish
Pepquino / Citrus Vinaigrette
\$15

Champagne & Caviar
Champagne Gelee / American Caviar
"Hash Browns" / Deviled Quail Eggs / Oyster
Cream/ Pickled Onions
MKT

Cold Smoked Scallops
Lemon Pickled Artichokes / Hawaiian Hearts of
Palm / Smoked Trout Roe / Borage Cress
\$16

Garden

Blooming Hill Farm Baby Beets
Raw & Roasted / Charred Onion "Dirt"
Spiced Walnut Crumble
Chevre Whip Purslane
\$13

Wild Mushrooms & Toast
Creamy Wild Mushroom / House-made
Mushroom Sausage / Any Thyme Farm Herbs
\$16

Asparagus
Roasted Puree / Butter Glazed Tips / Summer
Truffle Vinaigrette / Red Vein Sorrel
\$16

Blooming Hill Farm Carrots
Multiple preparations & Cooking Techniques
\$15

Fava Bean Ravioli
Shell beans / Lemon "Air"
Sunflower Seed Oil / Opal Basil
\$15/\$25

Ocean

Baby Octopus
Charred / Green Garbanzos / Salty Fingers
Black Olive Oil / Espelette / Frisee / Lemon
\$16

East Coast Halibut
Artichokes / Lemon Broth / Tender Carrots
Spring onion / Snap Peas / Chive
\$32

Maine Lobster
Wild Mushroom "Tea" / Truffle & Egg Yolk
Dumpling / Lobster Mushrooms / Tarragon
\$36

Scallops & "Chips"
Seared Diver Scallops / Potato Croquette
Smashed Fava Beans
Green Goddess Dressing
\$34

Farm

Bourbon Braised Bacon
Hudson Valley Farm Egg / English Pea Puree /
Gem Lettuce
\$15

Amish Chicken
Corn & Hominy Succotash / Corn Nectar
Puree/ House Corn Bread / Roasted Jus
\$29

Colorado Lamb Loin
Marinated Summer Beans / Heirloom Pepper
Puree / Rosemary Lamb Jus
\$36

28-Day Dry Aged NY STRIP
"Loaded" New potatoes / Roasted Trumpet
Mushrooms / Mini Purplette Onions
English Peas / Pan Dripping Jus
\$45

Executive Chef: Aksel Theilkuhl
Chef De Cuisine: Robert Corley

Signature

High Fashion

carbonated whiskey, Angostura bitters, marinated cherry maple syrup

Summit

scotch, sake, lychee, Szechuan peppercorn tincture

Chamber Music

rye whiskey, Green Chartreuse, Benedictine, orange twist orange bitters

The Font

bourbon, sweet vermouth, oloroso sherry, maple syrup Angostura bitters, clove smoke

G.M.T.

thyme-infused gin, mint, lemon, vanilla-infused agave

1850

gin, jalapeño-infused triple sec, cucumber, cilantro, lemon, lime, agave

Wimbledon Sour

Earl Grey tea-infused gin, strawberry nectar, lemon juice, egg white, orange bitters.

Market Mule

vodka, house-made tonic, garam masala syrup, lime juice, cardamom bitters

Chelsea

lavender-infused vodka, elderflower liqueur, chamomile syrup, rose water

Bright Young Thing

mezcal, pineapple, basil, dry vermouth, lime, agave

Classic

Improved Whiskey Cocktail

*Bourbon whiskey, absinthe, Maraschino liqueur, Angostura bitters
Jerry Thomas - 'Bon Vivant's Companion', 1862*

Ramos Gin Fizz

*Gin, lemon, lime, cream, egg white, orange blossom water, soda
Henry C. Ramos - 'Imperial Cabinet Saloon', 1888*

Sazerac

*rye whiskey, peychaud's and Angostura bitters, demerara sugar, lemon zest
William T. Boothby - 'The world's drinks and how to mix them', 1908*

Brooklyn

*Rye whiskey, dry vermouth, Maraschino liqueur, amaro, Angostura bitters
J.A. Grohusko - 'Jack's Manual', 1908*

Corpse Reviver #2

*Gin, lemon, Lillet Blanc, Cointreau, absinthe rinse
Harry Craddock - 'Savoy Cocktail Book', 1930*

Vieux Carré

*Rye, cognac, Carpano Antica, Benedictine, bitters
Stanley Arthur - 'Famous New Orleans Drinks and How to Mix 'Em', 1937*

Jack Rose

*Applejack, lemon, grenadine
David A. Embury - 'The Fine Art of Mixing Drinks', 1948*

Last Word

*Gin, Green Chartreuse, Maraschino liqueur, lime
Ted Saucier - 'Bottoms Up!', 1951*

Jungle Bird

*Dark rum, Campari, pineapple, lime, maple syrup
Unknown - 'Aviary Bar' - Circa 1978*