

## AFTERNOON

stracciatella heirloom tomato, basil,  
extra-virgin olive oil, fleur de sel 13

butter lettuce orange, hazelnuts, avocado,  
shallot-hazelnut vinaigrette 13

honeycrisp apples greens, pumpkin seeds,  
goat cheese, dijon vinaigrette 15

crispy sweet & spicy pork belly kimchi, crushed peanuts 15

heirloom tomato pizza pesto, roasted peppers, mozzarella, pine nuts 18

## RAW BAR

oysters daily selection of east & west coast  
1/2 dozen 18 dozen 36

clams middlenecks on the 1/2 shell 2 ea

classic shrimp cocktail house cocktail sauce 12

chilled 1/2 maine lobster PA

crudo yellowjack, calabrian chiles,  
tomato confit, basil seed vinaigrette 13

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tomato confit, basil seed vinaigrette 13

tartare snapper, provençal vinaigrette,  
meyer lemon aioli, housemade saltines 14

ceviche triggerfish, hatch chiles, avocado,  
cilantro, lime 13

**shellfish platter *plateau 65 royale 130***

## SNACKS

kimchi 5

marinated olives 6

deviled eggs 6

crispy hominy chile & lime 7

crispy pig ears 7

thick cut potato chips pan fried onion dip 8

chicken liver crostini caramelized onions 7

falafel tahini sauce & pickled red onions 6

duck rilette crostini, cornichon & mustard 8

## SWEET

milk chocolate cremoso extra-virgin olive oil, sourdough crostini 10

today's homemade ice cream & sorbet *served with a shortbread cookie* 10

## HOUSE COCKTAILS

### BLUE CANE DAIQUIRI 11

Clément Canne Bleue agricole rum, sugar, lime

### BULLETPROOF MANHATTAN 13

Wild Turkey 81, rosemary-infused Amarena cherries, lemon

### CABARETE 12

Aperol, St. Germain, Sparkling Wine, fresh watermelon, orange bitters

### BARREL AGED OLD PAL SPRITZ 11

Basil Hayden Bourbon, Campari, Carpano Antica, Dolin Dry Vermouths

### MEZCAL NEGRONI 13

Montelobos Mezcal, Campari, Cocchi Torino

### THE FIDDLER 12

Redemption Rye, Ferrand Dry Curacao, fresh grapefruit, basil, crushed ice

## WINE

### SPARKLING

Champagne gaston chiquet, champagne, france nv	24
Champagne Rosé canard-duchêne “authentic rosé” champagne, france nv	22
Sparkling ca’ del bosco “cuvée prestige” franciacorta, italy nv	16
Sparkling Rosé huber “hugo rosé” austria nv	12

### WHITE & ROSÉ

Sauvignon Blanc simonnet-febvre, st. bris, chablis, france 2012	12
Furmint evolúció, tokaj, hungary 2012	9
Albariño agro de bazán “granbazán” rias baixas, spain 2012	14
Riesling gritsch “1000eimerberg” wachau, austria 2010 (dry)	16
Chardonnay louis michel, chablis, france 2012	18
Chardonnay au bon climat, santa barbara, california 2012	14
Cinsault Rosé triennes, provence, france 2013	12
Mourvèdre Rosé terrebrune, bandol, france 2013	19

### RED

Pinot Noir au bon climat, santa barbara, california 2012	16
Nebbiolo Blend lua rossa <sup>no</sup> .2, santa maria valley, california mv	11
Cabernet Sauvignon trig point “bell mountain vineyard” alexander valley, california 2012	18

## BEER

Buckler (N.A.), Holland 4	Pilsner Urquell (4.4%), Czech Republic 6
Pabst Blue Ribbon (4.7%), “Tall Boy,” WI 4	Michael’s Genuine® Home Brew, American Ale (5%), AL 7
Singha Thai Lager (5%), Thailand 5	Weihenstephaner Hefe Weissbier (5.4%), 16.9 oz., Germany 12
Stoudts Karnival Kolsch Ale (4.8%), PA 7	Duvel Golden Ale (8.5%), Belgium 10
Saison Dupont Farmhouse Ale (6.5%), Belgium 12	Bear Republic Racer 5 IPA (7%), 22oz., CA 17
New Belgium Helles Lager (5%), CO 7	Chimay Blue Amber Ale (9%), Belgium 12