

DINNER

spring 2015

1 SHEPARD STREET | CAMBRIDGE, MA

PETIT

from the larder

DUCK LIVER MOUSSE | *challah, ramps* 5
RAW OYSTER | *buttermilk, poppy seeds*° 3/ea
CHAMOMILE RICOTTA | *rye cracker, honey* 5
SMOKED MACKEREL | *brined bok choy*° 10

from the grill

OYSTER | *cultured nasturtium butter* 3/ea
LITTLE NECKS | *fermented chili* 2.5/ea
PINWHEEL SAUSAGE | *charred lemon* 6
ASPARAGUS | *bagna cauda, lemon thyme* 8

MOINS PETIT

GRILLED ROMAINE | *fried bread, cured yolk*° 10
RED MUSTARD GREENS | *brandade friture, cilantro* 12
GNUDI | *morels, peas and their greens* 14
TRITICALE GARGANELLI | *duck leg, mustard, anchovy* 15

GRANDE

SOFTSHELL CRAB | *ember beets, chili, mint* 26
BAVETTE STEAK | *green garlic, fiddles, mousserons* 28
LAMB LEG | *swiss chard, herbs*° 26

PLUS GRANDE

SPATCHCOCK CHICKEN | *nettles, lemon* 48
WHOLE SEA BREAM | *blue potatoes, radish, za'atar* MP

SIDES

FRITES | *herbs, shallots* 7
CHARRED KALE | *stems, leaves, maple* 7
FRIED MAITAKES | *lime pickle mayo* 9

Shepard

Please notify your server if anyone in your party has a food allergy
°Consuming raw or undercooked foods increases your risk of foodborne illness

DESSERT

RHUBARB GALETTE | 10
black pepper, yogurt, thyme

VANILLA BEAN POUND CAKE | 8
crème fraiche, anise gastrique

GRILLED DOUGHNUT | 8
coffee ice cream

COFFEE & TEA

COFFEE

Espro Press Kochere from George Howell

One cup pot | 4

Two cup pot | 6

TEA

Selection from Mem Tea

Pot of tea | 3.50



DESSERT

RHUBARB GALETTE | 10
black pepper, yogurt, thyme

VANILLA BEAN POUND CAKE | 8
crème fraiche, anise gastrique

GRILLED DOUGHNUT | 8
coffee ice cream

COFFEE & TEA

COFFEE

Espro Press Kochere from George Howell

One cup pot | 4

Two cup pot | 6

TEA

Selection from Mem Tea

Pot of tea | 3.50



COCKTAILS

choice | 13

1794

Old Scout Straight Rye Whiskey, Carpano Antica Formula Sweet Vermouth, Cappelletti Aperitivo

GIMLET

Bluecoat American Dry Gin and Fresh Lime Juice

MANHATTAN

Old Scout Straight Rye Whiskey, Carpano Antica Formula Sweet Vermouth, Aromatic Bitters

MARGARITA

Tequila Ocho Reposado, Mathilde Orange XO, Fresh Lime Juice, Salt Optional

NEGRONI

Bluecoat American Dry Gin, Dolin Sweet Vermouth, Cappelletti Aperitivo

OLD FASHIONED

Hirsch Small Batch Bourbon, Aromatic and Orange Bitters, Sugar

SAZERAC

Old Scout Straight Rye Whiskey, Peychaud's Bitters, Herbsaint, Sugar

SOIXANTE-CINQ (FRENCH 75)

Landy Cognac, Fresh Lemon Juice, Topped with Sparkling Wine

"house" favorites | 11

AVIATION

Hayman's London Dry Gin, Luxardo Maraschino Liqueur, Creme de Violette, Fresh Lemon Juice

CONTESSA

Hayman's London Dry Gin, Cocchi Rosa, Dolin Dry Vermouth

GOLD RUSH

Henry McKenna Bourbon, Fresh Lemon Juice, Honey

SIDECAR

Landy Cognac, Mathilde Orange XO, Fresh Lemon Juice

VIEUX CARRE

Old Overholt Rye, Landy Cognac, Cinzano Rosso Sweet Vermouth, Benedictine, Bitters

Aperitivo | 11

AMERICANO

Gran Classico, Cinzano Rosso Sweet Vermouth, Soda Water

BAMBOO COCKTAIL

Lastau "Los Arcos" Amontillado Sherry, Dolin Dry Vermouth, Bitters

BEER

draft

Notch Pilsner	\$6
Smuttynose Finestkind IPA	\$6
Kronenbourg 1664	\$7

bottles and cans

Jack's Abby Jabby Brau	\$6
Schofferhofer Grapefruit Hefeweizen	\$8
Pilsner Urquell Czech Pilsner	\$7
Belhaven Scottish Ale	\$8
Founder's All Day IPA	\$7
Cisco Grey Lady	\$6
Bantam Wunderkind Cider	\$8
Genesee Cream Ale	\$4

FORTIFIED WINES | 9

Carpano Antica Formula Sweet Vermouth
 Carpano Dry Vermouth
 Cocchi Americano
 Cocchi Rosa
 Dolin Sweet Vermouth
 Punt e Mes
 Dolin Dry Vermouth
 Vermouth Del Professore

WINE BY THE GLASS

sparkling

L. Aubry Fils, Brut Premiere Cru (base 2011)	\$30
Château de Lavernette, Brut Blanc de Noirs (Gamay), Cuvée Granit	\$20
Juve y Camps, Cava, Brut Rosé, Pinot Noir	\$12

white

2013 Languedoc, Picpoul de Pinet, Moulin de Gassac	\$9
2014 Côtes de Gascogne, Quatre Cepage, Domaine Pajot	\$8
2014 Muscadet, Domaine de la Pepiere	\$10
2014 Savoie, Jongieux, Eugene Carrel & Fils	\$9

rosé

2014 Loire, Grolleau et Pinot Noir, François Chidaine	\$10
2014 Getarinko Txakolina, Rubentis, Ametzoi	\$10

red

2012 Cahors, Vassal de Mercues, Vigouroux	\$10
2013 Morgon, Charmes, Burgaud,	\$12
2013 Bourgueil, Cuvée Alouettes, Domaine Chanteleuserie	\$10
2012 Côtes du Rhone, Cuvée Genest, Domaine Guicharde	\$11

*green notates organic or biodynamic wines

