

CHARCUTERIE & TOASTS

House Marinated Olives \$5

Selection of Artisanal Cheeses with Accompaniments \$13

Selection of Cured Meats and Pickles \$14

Prosciutto Toast with Parmigiano-Reggiano, Radish and Dill \$9

Avocado Toast with Slow Poached Egg and Everything Seasoning \$8

Creamy Mushroom Toast with Creme Fraiche and Thyme \$7

Steak Tartare with Parmigiano-Reggiano and Pumpernickle \$12

VEGETABLES

Roasted Fennel with Citrus and Fennel Pollen \$8

Salt Roasted Carrots with Za'atar, Harissa and Pickled Celery \$8

Cauliflower with Salsa Verde, Lemon and Shallot \$7

Confit Potato with Dill and Pickled Mustard Seeds \$6

Butter Lettuce with Endive, Pomadoraci and Lemon Vinaigrette \$9

Crispy Grain Salad with Goat Cheese, Endive, Radish and Sprouts \$10

Tuscan Kale Salad with Fennel, Pecorino and Lemon Dressing \$10

PIZZA & PASTA

Roasted Mushroom with Goat and Havarti Cheese \$12

Tomato with Burrata and Basil \$14

Bucatini with Sungold Tomato and Reggiano \$13

Fettucine with Rock Shrimp, Spring Peas and Mint \$16

Ricotta Gnocchi with Truffle and Roasted Mushrooms \$14

SEAFOOD & MEATS

Hamachi Crudo with Preserved Lemon Relish and Pea Shoots \$13

Grilled Octopus with Crispy Potato and Salsa Verde \$15

Swordfish with Roasted Artichoke, Pine Nuts and Preserved Lemon \$19

Scallops with Buttermilk Polenta, Guajillo Butter and Fennel \$24

Roasted Half Chicken with Braised Kale and Jus \$16

Lamb Scottadito with Herbed Yogurt and Harissa \$27

Burger Au Poivre with St Andre Triple Cream, Watercress and Cornichons \$14

DESSERTS

Meyer Lemon Pound Cake with Tarragon and Chantilly \$7

Greek Yogurt with Seasonal Fruits and Wildflower Honey \$8

Profiteroles with French Vanilla Ice Cream and Espresso Chocolate \$9

AFTER DINNER DRINKS

Cocktail

Pink Squirrel

Bulleit Bourbon, Crème De Noyaux, White Crème de Cacao, Vanilla Bean Ice Cream 10

Wine

Innocent Bystander Pink Moscato 4 OZ. POUR 6

Melante Petite Grain Muscat 2 OZ. POUR 7

Robert Sinsky Pinot Gris | Late Harvest 2 OZ. POUR 9

Digestifs

Caravella Limoncello 8

Nonino Amaro 14

Blanton's Bourbon 16

Whistle Pig 10 Year Rye 15

Highland Park 18 Year Scotch 22

Hot Drinks

Coffee 3

Espresso 3

Tea 3



COCKTAILS

Meyer Lemon Spritz	12
Prosecco, Limoncello, Meyer Lemon Syrup	
The Foxglove	12
Bison Grass Vodka, Orchard Cherry Syrup, Blood Orange Liqueur, Lime	
Elderflower Gimlet	12
Death's Door Gin, Fiorente Elderflower, Housemade Lime Cordial	
Sidecar du Apricot	12
Park VS. Cognac, Apricot Liqueur, Simple Syrup, Lemon	
Singapore Sling	12
Tanqueray Gin, Cherry Heering Liqueur, Benedictine, Lime, Soda	
Old Fashioned	12
Old Forester Bourbon, Rich Demerara Syrup, Bitters, Essential Citrus Oils	

BEERS

Draft	
Reisdorf Kolsch Kolsch	6
Brasserie Lefebvre Blanche de Bruxelles Belgium Witbier	6
Boulevard Tank 7 Saison	7
Ballast Point Even Keel Session IPA	6
Bottles	
Coors Banquet Beer Golden Lager	5
Estrella Duara (Gluten Free) Lager	5
Ommegang Rare Vos Amber Ale	6
Goose Island Matilda Belgian Pale Ale	7
Dogfish 90 Minute IPA IPA	7
Lindeman's Peche Lambic	12
Samuel Smith's Perry Organic Pear Cider	7
Virtue Michigan Harvest Cider	6

BUBBLES

Francesc Ricart Brut Cava Penedes, Spain	10/40	Iron Horse Wedding Cuvee Pinot Noir/Chardonnay Russian River Valley	89
Domaine Rolet Cremant de Jura France	13/51	Bereche & Fils Brut Reserve Champagne France	86
Thierry Tissot Brut Rose Bugey, France	14/59		

4 OZ. POUR

WHITES

Tamellini Garganega Soave, Italy	6/10/38	Delille Cellars, Chaleur Estate Blanc Sauv Blanc/Sem. Columbia Valley, WA	67
Brandborg Gewurztraminer Elkton, Oregon	7/13/50	Venica e Venica Pinot Bianco Friuli, Italy	48
Domaine Reverdy-Ducroux Sauvignon Blanc Sancerre, France	7/13/48	Donnhoff Riesling-Kabinett Nahe, Germany	52
Cliff Lede Sauvignon Blanc Napa Valley	9/15/54	Bruno Colin Bourgogne Blanc Burgundy, France	64
Domaine de Saint-Just Chenin Blanc Saumur, France	7/13/46	Billaud Simon 1er Cru Chablis Montee Tonnerre, France	107
Palacios-Bolo Godello Valdeorras, Spain	7/12/44	Arnot Roberts Watson Ranch Chardonnay Napa Valley	87
Abazzia di Novicella Kerner Alto Adige, Italy	9/15/54		
Failla Chardonnay Sonoma Coast	11/18/67		

3 / 6 OZ. POUR

ROSÉ

Gueissard Cuvee Papilles Provence, France	6/10/38	Clos Cibonne Tibouren Cotes du Provence, France	59
Elk Cove Pinot Noir Rose Willamette Valley, Oregon	8/14/48	Terrebrune Rose Bandol, France	77

3 / 6 OZ. POUR

REDS

JK Carrierre Pinot Noir Willamette Valley	10/17/58	Domaine Diochon Gamay Moulin-a-Vent, France	55
Elio Grasso Dolcetto d'Alba Piedmont, Italy	8/14/48	Quatro Pagos Reserva Tempranillo Rioja, Spain	49
Podere le Vigne Rosso di Montalcino Tuscany, Italy	9/15/52	Beckman Cabernet Sauvignon Santa Ynes Valley	59
Marchesi di Barolo "Ruvei" Barbera di Alba Italy	8/14/49	Foxen Pinot Noir Santa Maria Valley	76
Domaine Lafage Cuvee Nicolas Languedoc-Roussillon, France	7/12/42	Shea Wine Cellars Pinot Noir Willamette Valley	92
Janodet Gamay Chenas, France	8/14/48	Chappellet Bordeaux Blend Napa Valley	81
Hendry Cabernet Sauvignon Napa Valley	10/17/62		
Chateau Larose-Trintaudon Cab/Merlot Bordeaux, France	9/16/55		

3 / 6 OZ. POUR