

LEGACY RECORDS

COCKTAILS

\$17

(HOSPITALITY INCLUDED)

FIRST

Winter Spritz

Aperol, blood orange, pomegranate and Prosecco

American Americano

Leopold Bros. Aperitivo, Imbue Petal & Thorn,
grapefruit and soda

Empire Estate of Mind

Empire Estate Riesling, La Gitana Manzanilla,
Laurent Cazottes Quince and cinnamon

Lees Knees

Champagne, lemon, honey
and Bigallet Thym Liqueur

SECOND

Stone's Throw

White Oak Akashi Japanese Whisky, Umeshu,
Reisetbauer Plum Eau de Vie, shiso and soda

Repo Rush

Siembra Valles Reposado,
Bodegas Barbadillo Amontillado,
lemon and honey

SECOND

Pomme Pomme

Zubrowka Vodka, Lemorton Pommeau,
Bordelet Pomme Perlant and grapefruit

Metropolitan

Ford's Gin, Italicus Rosolio di Bergamotto,
lemon, cranberry,
orange marmalade and rosemary

THIRD

Bodega Coffee

Ron Zacapa 23, Lustau Pedro Ximénez,
hot coffee and cream

Beetnik

Pueblo Viejo Añejo,
Cocchi Vermouth di Torino,
Campari, cinnamon and beet

New Hood

Wild Turkey 101 Rye, Osocalis Brandy,
Léberon Vin Muté,
Rapa Giovanni Cherry Ratafià
and Angostura Bitters

Private Stock

Johnny Drum Bourbon, Luxardo Amaretto,
Madagascar Vanilla and Peychaud's Bitters

LEGACY

RECORDS

WINTER

CRUDO

CRUDO TASTING for the table (PER PERSON)	25
nantucket BAY SCALLOP , almond, lime, yogurt (PER PIECE)	6
RAZOR CLAM , tarragon, saffron, espelette (PER PIECE)	7
montauk TUNA BELLY , salted japanese lemon, colatura	21
SWORDFISH , tangerine, olive, sicilian oregano	19
japanese SEA URCHIN , dungeness crab, lime	20

SMALL

warm sprouted seed BREAD , cultured butter, rosemary lardo	7
san danielle 'fiocco sant'anna' PROSCIUTTO , horseradish	16
hand pulled MOZZARELLA , celery, apple, almonds	19
ROOT VEGETABLE salad, puffed grains, parsnip, radish, satsuma	20
misticanza, FARM GREENS , buttermilk, black pepper, dill	18
crispy SUNCHOKES , puntarelle, artichoke, anchovy	21
charcoal grilled PIGEON , prosciutto bianco, balsamico	24

PASTA

SPAGHETTI with cuttlefish in its own ink	25
CAVATELLI verde, lamb sugo, mint, spinach	24
chestnut TAGLIATELLE , duck ragu, liver, rosemary	23
CARMELLE , ricotta, beets, poppy seeds, sage	22
CAPPELLACCI di zucca, charcoal pumpkin, hazelnut agrodolce	22

RISOTTO

clams, mussels, octopus (FOR TWO) 40

ROASTED

dry aged beef RIBEYE , spigarello, chanterelles, garlic	45
honey lacquered DUCK FOR TWO , quince, endive, pistachio	75
heritage CHICKEN , sweet carrots, brussels sprouts	35
SEA TROUT , pickled fennel, potato, horseradish	34
BRANZINO , salsa verde, amalfi lemon	39

HOSPITALITY INCLUDED

Legacy Records is a non-tipping restaurant