

# BACCHANAL

MARINATED OLIVES 7.

BRANDADE FRITTERS  
smoked paprika aioli 8.

SUNCHOKE VELOUTÉ  
pickled mushrooms, black truffle 10.

ESCAROLE SALAD  
garlic anchovy vinaigrette, reggiano, croutons 10.

HAMACHI CRUDO  
avocado, chiles, chive, hearts of palm 14.

ROASTED BEET SALAD  
chèvre, marcona almonds, frisée 12.

CRISP SWEET BREADS  
sweet and sour cipollini 16.

GULF SHRIMP  
white beans, tomato confit, chorizo oil 15.

SHAVED FENNEL & CRIMINI SALAD  
baby arugula, radishes, lemon 12.

GRILLED SPANISH OCTOPUS  
eggplant caviar, paprika 14.

CHITTARA PASTA  
bottarga, spring onions, lemon 18.

SWISS CHARD & RICOTTA AGNOLOTTI  
poppy seeds, brown butter, sage 16.

HEN OF THE WOODS RISOTTO  
roast quail crepinette, spring peas 20.

ROAST FARM CHICKEN  
mascarpone polenta, asparagus, lemon, tarragon 22.

ATLANTIC CODFISH  
white bean purée, manila clams, spring garlic, parsley 26.

SCOTTISH SALMON  
pea shoots, ginger soy vinaigrette, sesame seeds 25.

GRILLED SKIRT STEAK  
black bean chipotle tinga, spiced avocado 26.

Executive Chef Scott Bryan

# BACCHANAL

## APÉRITIFS

### OUR VERMOUTH SERVICE 'ON TAP'

noilly prat dry, frozen grapes, perrier 6.

### GRAPES ETC.

pisco, sauvignon blanc, verjus, fresh grape juice, champagne 12.

### WHITE NEGRONI 'ON TAP'

bombay sapphire 'east', aperol, martini & rossi bianco 13.

### ROSÉ COBBLER

martini & rossi 'rosato', aperol, rhubarb shrub, strawberry 12.

### IMPROVED & FANCY

dolin dry vermouth, maraschino, pernod absinthe, lemon bitters 11.

### CLASSIC CHAMPAGNE COCKTAIL

angostura, sugar cube, piper heidsieck 19.

### ADONIS COCKTAIL

noilly prat ambre, amontillado sherry, orange bitters 10.

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## COCKTAILS

### GIN & TONIC

the botanist gin, jack rudy small batch tonic cordial, perrier, citrus 14.

### SUMMER 2014

aquavit, pernod absinthe, fino sherry, fresh snap peas, lemon thyme, verjus 14.

### THE MITCH

zubrowka vodka, orchard peach, fresh apple juice, passionfruit 14.

### COSMOPOLITAN: 1934

nolet's gin, cointreau, raspberry cordial, fresh lemon 14.

### CHAMOMILE

altos blanco, yellow chartreuse, chamomile honey, fresh lemon, egg white 14.

### WILD CARD

del maguey mezcal, fresh pineapple, raspberry, pressed ginger, hefeweizen 12.

### POINT BLANK

chivas regal, dolin blanc, st germain, lemon bitters 14.

### LEMON VERBENA SAZERAC

remy 1738, old overholt rye, pernod absinthe, peychaud's bitters 14.

### OLD FASHIONED WHISKEY COCKTAIL

michter's rye, maple, dale de groff's pimento bitters, smoked ice 13.