

Apps

Raw bar

shrimp oysters clams daily and traditional sauces
MP

blt soup

heirloom tomatoes boston lettuce bacon brioche
10

Trio of tartar

salmon steak tuna
18

Scallop crudo

pickled radishes jalapeno oil salmon roe micro cilantro
14

Raviolo

baby spinach bacon ricotta farm egg yolk asparagus puree Parmigianino reggiano
16

Sweetbreads

parsnip golden raisin bacon vinaigrette frisee
16

Paella

calamari sofrito mussels rock shrimp chorizo saffron
13

House Cured Salmon

avocado micro greens pea tendrils chive chili vinaigrette
16

Salads

Green salad

Spring mix citrus vinaigrette

12

Capresse

Heirloom tomato house made mozzarella micro basil balsamic reduction

14

Beets two ways

baby beets Humboldt fog puree, fine herb salad

15

Summer vegetables

fava beans english peas baby carrots meyer lemon

13

Pasta

Papardelle

pork sugo wild mushrooms oregano

23

Spaghetti

carbonara pancetta spring onions farm egg yolk

21

Ricotta gnocchi

lobster tomatoes beurre blanc basil

27

Fish

Scallops

corn chorizo shitakes micro cilantro

25

Salmon

farro beet puree bulls blood

26

Striped Bass

fava beans english peas white asparagus tomato verbena

25

Lobster

cauliflower pea tendrils tarragon orange vinaigrette

MP

Meat

Pork

corn bread fennel apple

26

Poussin

heirloom potatoes asparagus thyme chicken jus

23

Delmonico

18oz New York bone marrow potatoes arugula sherry

38

Wellington

8oz tenderloin foie gras wild mushrooms puff pastry

35

Short ribs

jalapeno polenta summer squash red wine

28

ICED COCKTAILS \$10

SUFFOLK COUNTY SMASH

Michter's bourbon, blueberry/mint puree and fresh lime
Shaken and strained over crushed ice

B.O.C.

Leblon Cachaca and Thatcher's Blood Orange liqueur,
muddled with lime, orange and mint
Served on ice with 2 slapped mint leaves.

MR. TALLEYMAN

Cuervo Tradicional Reposado tequila, Crème de Banana
pineapple, lemon and Paychaud bitters
Strained over crushed ice and finished with grated nutmeg

FUZZY JACK

Laird's Applejack and Pomegranite liqueur with
tarragon, agave nectar and sparkling apple cider
On ice with whiskey barrel bitters

SUMMER IN CHELSEA

Absolut Mango vodka, pineapple, rose water and jalapeño
On ice with skewered jalapeño wrapped pineapple

EASY AVENUE

Bulleit Rye, muddled orange, honey and rosemary
Shaken and strained over crushed ice

FUMÉ é FUÉGO

Ketel One vodka, apricot, lemon and jalapeño
On ice in Mezcal rinsed glass

UP COCKTAILS \$12

VIRGIN OF THE SUN

Macchu Pisco, pineapple, egg white and lavender bitters
with a hint of Green Chartreuse
Shaken 'til frothy and served up

LAZY DAY WAY

Myer's light rum and guava juice with
muddled basil and agave nectar.
Twice strained and served up

VINE-BITE

Crop Cucumber vodka, Domaine de Canton and dry vermouth
with muddled lime and cucumber
Shaken and strained in a chilled cocktail glass

CHARLEMAGNE

Plymouth gin, agave nectar, fresh lime and egg white
Served up, chilled and frothy

BELLA DONNA

Cruzan Blackstrap rum, amaretto and orange juice
finished with Barritt's Ginger Beer
Served up with flamed orange twist

PASSPORT REQUIRED

Beefeater 24 gin, Domaine de Canton and Aloe
Served up with pickled ginger

FAR EAST BUBBLES

La Marca prosecco mixed with aloe and honey

SANGRIA & N/A COCKTAILS

Sangria Rosé

Fresh orange, lychee & citrus steeped in
rosé wine and white rum
Glass \$10/Pitcher \$50

The Tasty

pineapple, orange, lime and raspberry puree
with muddled mint and a splash of ginger ale
\$6

Passion Dream

coconut water, passion fruit and orgeat
with a touch of cream, shaken 'til smooth
\$6

Orchard Treat

sparkling apple cider, vanilla and cinnamon
\$6

New York Egg Cream

milk, seltzer, and chocolate syrup
\$6