



SMALL

Gazpacho

guacamole puree, plantain chip

Charcuterie (for two)

artisan selections, house pâté, eggplant marmalade, mustard, Iggy's

Mackerel Crudo

preserved lemon, chile, celery, radish

Heirloom Romaine

Caesar dressing, pecorino, croutons, lemon

Baby Spinach

pickled baby beets, savory granola, Danish blue cheese

Roasted Parsnips

parsnip puree, arugula & pine nut salad, hard cider reduction

Spicy Shrimp

lemon garlic sauce, pea shoots, pea & mint puree

Cod Cakes

fresh local cod, no filler, citrus aioli, fennel and garlic, blistered tomato, olive

Chicken Wings

black pepper batter, tomato marmalade, buttermilk dressing

TARTINES & SANDWICHES

Mushroom Toast

selection of wild mushrooms, lightly poached egg yolk, ramps, smoked tomato aioli

Chicken Liver Mousse

pickled beets, arugula, radish

Choripán

like a hotdog...Argentinian-style, chorizo, chimichurri, Iggy's

Cheeseburger

grass-fed beef, Cabot cheddar, onion marmalade, green aioli, fries

BIG

Lobster Pappardelle

grilled lobster, fresh pasta, roasted tomato, English peas, lobster beurre blanc

Steak Frites

grilled New York strip, herbed house cut fries, wild mushrooms, petite salad, béarnaise

Roasted Natural Chicken

turnips, dark meat confit hash, chanterelles, liver mousse, mustard jus

Mackerel en Escabeche

citrus and tomato broth, carrot, sweet pepper, cilantro

House Cavatelli

spring vegetables, ramp butter

DESSERTS

Artisan Cheese Selections

seasonal accompaniments

Strawberry Shortcake

vanilla bean whipped cream, fresh and macerated strawberry, meringue

Plate of Homemade Cookies

SIDES

Brussels Sprouts

cheddar

Plantain Chips

house hot sauce

House Cut Fries

béarnaise

Grilled Corn

aioli, cilantro smoked salt

Simple Salad



Harrington Swizzle

Caña Brava White rum, yellow chartreuse, Fresh Lemon Juice

Esqueleto

Espolón Reposado tequila, house coffee reduction, Luxardo Maraschino, lemon, chili peppers, passion fruit soda

Citadel

sherry, Maurin Quina, Dandelion & Burdock bitters, honey syrup

Rum & Smoke

Bully Boy Aged rum, house smoked lime juice, Orgeat, Gingiva

Satchmo's Slur

Old Overholt rye, Lillet Blanc, Cynar, Regan's No. 6 orange bitters, Herbsaint absinthe

Oaxacan Flip

Vida Mezcal, Peychaud's bitters, egg whites, fresh lemon juice

Green Line Extension

Bulleit bourbon, brandy, green chartreuse, bitters

Villen Mule

888 Blueberry vodka, Applejack brandy, Regan's No. 6 orange bitters, ginger beer

Empire Business

Jenever, house made rosemary & thyme syrup, cucumber, lemon

Jumpman Julip

Espolón Reposado tequila, fresh pineapple, orange & pomegranate juices, coconut foam

Seasonal Draft Cocktail