

SHARE:

ALBACORE TUNA TARTAR	\$12
CLAM MOUSSE . GREEN TOMATO PASTE . PUMPERNICKEL	
SALMON	\$12
BEET CURED . FENNEL JAM . POLLEN CREAM . BRIOCHE	
FOIE GRAS BOMBE	\$9
BRIOCHE CRISPS . PICKLED PEACHES . ANISE HYSOPO	
QUINOA FRIES	\$7
SHEEPS' MILK CHEESE . MADEIRA SORBET	
LAMB MEATBALLS	\$12
CURRANTS . PINE NUTS . HOUSE GOAT RICOTTA	
ONIONS	\$8
WISCONSIN GRUYERE FONDUTA . SESAME . POTATOES	
“AMERICAN” CHEESES	\$14
QUINCE PASTE . APPLE SPONGE . APRICOT MOSTARDA	
CYPRESS GROVE CHEVRE	\$8
WALNUT CAKE . HONEY BRAISED BEETS . BALSAMIC	
FLEUR DU MAQUIS	\$8
LAMB MERGUEZ . OLIVE BREAD . SHIRAZ SYRUP	
EPOISSES	\$8
CHABLIS MACERATED GRAPES . THYME LOVASH	
HUBARDSTON BLEU	\$8
PICKLED FENNEL . APPLE SORBET . PANCETTA	

FIRST:

REDS & GREENS	\$9
GOAT FETA STUFFED CUCUMBERS . RADISHES . TOMATO CONFIT . GREEN OLIVE PASTE	
CRISP HEAD LETTUCE	\$8
FRIED MILK CROUTONS . GOLDEN RAISIN DRESSING RED RIBBON SORREL	
CASSOULET BISQUE	\$7
WHITE BEAN PUREE . GARLIC SAUSAGE . DUCK CONFIT PRESERVED TOMATO JAM	
CARROTS	\$9
WARM HOUSE RICOTTA . PINE NUT BRITTLE . BABY KALE	
SCALLOPS	\$12
BRANDADE . RYE BREAD SALAD . LOBSTER VELOUTE	
QUAIL	\$14
PISTACHIO SAUSAGE STUFFED LEGS. PAN ROASTED BREAST. POLENTA . BLOOD ORANGE . CRESS	
RABBIT “ROSSINI”/DE BRUINS BROS. FARM	\$16
FOIE GRAS . BLACK TRUFFLE . MADEIRA GLAZE	
PORK CHEEK HASH	\$9
6 HOUR EGG . ROSE HIP CATSUP . CRACKLINGS	

SECOND:

CAULIFLOWER AGNOLOTTI	\$18
CHANTERELLES . SHERRY CREMA . ANISE . ANCIENT GOUDA	
MONKFISH	\$24
SHORT RIB FRIED RICE . TAMAGO . SCALLION . CORIANDER POMEGRANATE GLAZE	
ARCTIC CHAR	\$23
SAGE CURED PORK BELLY . FALL SQUASH . APPLE LACQUER	
AMISH CHICKEN	\$19
CARROT . ONION . SALSIFY . MUSHROOM GRAVY . HERB PASTRY	
THE WHOLE HOG / PERKINS FARM	\$24
RIBS . LOIN . BRAISED SHANK . HOUSE MADE SAUSAGE AND PANCETTA . MUSTARD . EGGPLANT . CREPES . SMOKED JUS	
DUCK / DR. JOE JURGIELEWICZ FARM	\$27
SEARED BREAST . CONFIT LEG . PARISIAN GNOCCHI BLACKBERRIES . ESCAROLE	
BEEF LOIN / CDK FARM	\$26
CHARRED ONION PUREE . DUCK FAT VEGGIES MARROW EMULSION	
LAMB / PINN OAK RIDGE FARM	\$28
RED ONION JELLY ROLL . SUNCHOKE PUREE . RAPINI	

SHAKEN:

VODKA MARTINI

VODKA . DRY VERMOUTH
REYKA NORTH SHORE
BOYD AND BLAIR BELVEDERE

GIN MARTINI

GIN. DRY VERMOUTH
GARNISH GREEN OLIVES, HOUSE PICKLED
ONIONS

FLIP

UNNAMED SHERRY . ORGANIC EGG . SIMPLE
SYRUP . FRESH GRATED NUTMEG

GIN + GINGER

NO 3 GIN . KINGS GINGER . IMBUE WASH

SIDE CAR

HENNESSY COGNAC . GRAND MARNIER
FRESH LEMON JUICE . SUGAR RIMMED WITH
AN ORANGE SLICE

BLOOD ORANGE

BELVEDERE INTENSE VODKA . BLOOD
ORANGE SYRUP . FRESH LIME

STIRRED:

MARTINEZ

RANSOM OLD TOM GIN . ITALIAN SWEET
VERMOUTH . CURACAO LIQUEUR .
ANGOSTURA BITTERS . LEMON TWIST

BOBBY BURNS

BALVENIE DOUBLE WOOD 12 YEAR . DOLIN
ROUGE VERMOUTH . BENEDICTINE .

SAZERAC

TEMPELTON RYE . SUGAR CUBE . 2 DASHES
PEYCHAUD BITTERS TENNEYSON ABSINTHE
ROYALE WASH LEMON PEEL

APRICOT AND BOURBON

HIRSCH SMALL BATCH BOURBON . APRICOT
LIQUOR . BITTER TRUTH EXR . OLD
FASHIONED BITTERS

ROCKS:

MARGARITA

FORTALEZA REPOSADO TEQUILLA .
COINTREAU.
FRESH LIME JUICE . HIMALAYAN PINK SALT
RIM

MOSCOW MULE

STOLI . FENTIMANS GINGER BEER . FRESH
LIME JUICE

NEGRONI

BOODLES GIN . CAMPARI . BURNT ORANGE
PEEL

SAVORY:

“AMERICAN” CHEESE PLATE \$14
HOUSE MADE QUINCE PASTE . APPLE SPONGE . APRICOT
MOSTARDA

COMPOSED PLATES (\$8)

CYPRESS GROVE CHEVRE
WALNUT CAKE . HONEY BRAISED BEETS . BALSAMIC

FLEUR DU MAQUIS
LAMB MERGUEZ . OLIVE BREAD . SHIRAZ SYRUP

EPOISSES
CHABLIS MACERATED GRAPES . THYME LOVASH

HUBARDSTON BLEU
PICKLED FENNEL . APPLE SORBET . PANCETTA

SWEET: (\$8)

PEARS
PEAR BUTTER . OATMEAL STREUSEL . SAGE CREMA

PARSNIP CAKE
CREAM CHEESE ICE CREAM . WALNUT LACE
GOLDEN RAISIN PUREE . CARROT CARAMEL

PANNA COTTA
BLOOD ORANGE REDUCTION . DATE BREAD . ANISE

CHOCOLATE
ESPRESSO CAKE . BITTERSWEET SORBET . WHITE MOUSSE
MILK CHOCOLATE SAUCE

HOUSE MADE CHOCOLATE CANDIES
10 CHOCOLATES / 5 FLAVORS

DAILY ICE CREAM AND SORBET

LIQUID:

LA COLOMBE COFFEE
DRIP: \$3
ESPRESSO: \$4
CAPACUINNO/ LATTE: \$5

HARNEY AND SONS TEAS \$4
ORANGE PEKOE . CHAMOMILE . EARL GREY
ENGLISH BREAKFAST . HERBAL MINT

RUBY PORT (PORTAL): \$7
TAWNY PORT (INFANTADO): \$8

NEW YORK MALMSEY MADEIRA: \$10
SAVANNAH VERDEHLO : \$10

CLOS L' ABAILLEY SAUTERNES: \$15
ANDREW RICH GEWURTZRAMINER: \$15