



Snacks

Garlic Panisse, pecorino, lemon, fines herbes 6

Lavash & Battarga, house-cultured butter 6

Caviar & Toast, onion caramel, smoked roe, cured egg 7

Cold

Butter Lettuce, buttermilk, old bay, red onion, crouton 8

Beef & Oyster Tartare, malt chips, horseradish 11

Monkfish Liver Torchon, pickled grapes, onion soubise, brioche 12

Gin Cured Salmon, radish, parsnip ketchup, cress 9

Pickled Mussels, vinegar, leek, olive oil, citrus, bread 11

Chewy Beets, umeboshi, almond milk, pear, frisée 11

Oysters

East Coast

West Coast

Standard mignonette, lemon, hot sauce 18/Half-Dozen

"Do as the Romans do" garum vinaigrette +1 ea.

Moscow caviar, crème fraiche +4.50 ea.

Resentin grappa or scofflaw old tom gin MP

Warm

Charred Broccoli, furikake, whey soubise, pecorino 8

Parsnip, smoked parsnip & squid ink purée, turnips, frisée 10

Seaweed & Potatoes, pecorino, seaweed butter 8

Celery Root Soup, smoked mollusks, oil, pimenton 12

Entrée

Warm Smoked Fish, bagna càuda, zucchini, almond, celery root, citrus 16

Fish & Chips, atlantic cod, kennebec potato, malt vinegar 15

Spaghettone, clams, dashi, pepper, pecorino, onion brûlée 18

Braised Fish, smoked pork brodetto, gigande beans, potato, greens 20

Chicken Paillard, charred greens, sunchokes, buttermilk, hazelnut 18

Beef & Broccoli, fermented black beans, soy, cabbage 18

Dessert

Carmelized Goat Cheese Ice Cream, pecorino cake, grapefruit, pistachio 8

Vanilla Mint Sorbet, pear, Génépy, milk crumble 7

Gjetost Custard, chocolate, hazelnut, brioche, orange 8

Sparkling Wines

NV | Graham Beck | Brut Rosé | South Africa | \$10/\$40
 NV | Mercat | Brut Cava | Spain | \$11/\$44
 NV | Piper Heidsieck | Brut Champagne | France | \$18/\$72
 NV | Boniface | Brut de Savoie | France | \$60
 2013 | Wyndham Estate | Shiraz | Bin 555 | Australia | \$44
 NV | Zefiro | Prosecco | Italy | \$40

White Wines

2013 | Bolzano | Pinot Grigio | St. Magdalena | Italy | \$10/\$40
 2011 | Jean Claude Boisset | Chardonnay | France | \$12/\$48
 2012 | Las Lajas | Torrontés | Argentina | \$9/\$36
 2012 | Leth | Grüner Veltliner | Reserve Steinagrund | Austria | \$11/\$44
 2013 | Matthew Fritz | Sauvignon Blanc | CA | \$10/\$40
 2013 | Pazos Lusco | Albariño | Zios de Lusco | Spain | \$12/48
 2013 | Schloss Schonborn | Riesling | Estate Dry | Germany | \$11/\$44
 2012 | Champ Divin | Cuvee Pollux | France | \$80
 2013 | Dopff au Moulin | Pinot Gris | France | \$52
 2013 | Foucher Lebrun | Sauvignon Blanc | Sancerre Le Mont | France | \$52
 2013 | Matthiasson | Chardonnay | Linda Vista | CA | \$76
 2011 | Mercer Estates | Riesling | WA | \$44
 2013 | Pascal Janvier | Chenin Blanc | Jasnières | France | \$60
 2013 | Santos Winery | Assyrtiko | Greece | \$48

Rosé Wines

2013 | Kir-Yianni | Xinomavro | Akakies | Greece | \$10/\$40
 2013 | Clos Cibonne | Tibouren | Traditional Rosé | France | \$76
 2014 | Ostatu | Tempranillo/Garnaca | Spain | \$48

Red Wines

2011 | Bodegas Terra Sigilata | Garnacha | Retorno | Spain | \$9/\$36
 2011 | Castello di Neive | Pinot Nero | Italy | \$14/\$56
 2013 | Dupeuble | Gamay | Beaujolais | France | \$12/\$48
 2011 | Giornata | Field Blend | Il Campo | CA | \$11/\$44
 2013 | Smith & Hook | Cabernet Sauvignon | Felino | CA | \$13/\$52
 2010 | Belregard-Figeac | Tellus Vinea Bordeaux | France | \$52
 2009 | Bodegas Luzón | Red Blend | Spain | \$40
 2013 | Ilahe | Pinot Noir | Oregon | \$64
 2012 | Le Clos du Gravillas | Red Blend | Grillons | France | \$60
 2009 | Molettieri | Aglianico | Irpinia | Italy | \$60
 2011 | Sean Minor | Cabernet Sauvignon | CA | \$56
 2012 | Selvapiana | Sangiovese | Chianti Rufina | Italy | \$44

Forlorn Hope | CA

Matthew Rorick started this label to embrace odd grape varieties. He has since been called a pioneer. An iconoclast. Passionate. Hell, he's even been compared to a crazy cat lady. But one's thing's for sure: he makes really good wines.

2012 | Portuguese Field Blend | Mil Amores | Dewitt | \$80
 2013 | St. Laurent | Ost-Intrigen | Carneros | \$80
 2012 | Verdelho | Que Saudade | Dewitt | \$64



Cocktails

114 Old Fashioned

Smith & Cross Rum, Old Grand Dad 114 Bourbon, Hayman's Royal Dock Gin, Demerara, House Bitters \$12

Breakneck

Old Forester Signature Bourbon, Jammy Vermouth, Hunkerkopf "Alt" Bitter \$10

Daiquiri

El Dorado 3 Year Rum, Lime, Simple \$10

Esplanade Swizzle

El Peloton Mezcal, Amontillado Sherry, Lime, Ginger, Lucky Falernum \$10

G & T

Finn's Gin, Swim Tonic, Lime \$8

Harpoon Fizz

Old Overholt Rye, Cappelletti Aperitivo, Lemon, Honey \$10

Painkiller

Pusser's Rum, Coconut, Pineapple, Orange \$12

Pellet Gun #2

CH Aquavit, Novasalus Amaro, Lemon, Strawberry Soda, Peychaud's Bitters, Cucumber \$10

Splash Ghost

Death's Door Gin or Vodka, Blackberry Basil Shrub \$8

White Negroni

Beefeater Gin, Lillet Blanc, Suze \$10

Beers

Anchor Steam

Cali Lager
 CA, 4.9%
 16oz Draft
 \$6

Allagash

Saison
 Maine, 6.1%
 16oz Draft
 \$7

Dogfish Head

60 Min IPA
 CA, 6%
 12oz Bottle
 \$7

Founders

Porter
 MI, 6.5%
 16oz Draft
 \$6

Hamm's

Premium
 WI, 4.7%
 12oz Can
 \$3