

FROM RICHARD:

OUR MENU CHANGES DAILY WITH RESPECT TO WHAT WE ARE INTO AT THE MOMENT, WHETHER IT'S AN INGREDIENT, BAND, CHEF OR CURRENT EVENT. BELOW YOU'LL FIND A LIST THAT INSPIRES & DEFINES US, FOR TODAY AT LEAST...

INSIDE THE SPENCE / THINGS THAT INSPIRE US

SALISBURY STEAK, CARAWAY, HOLY MACKEREL, JUICY LUCY, FAMILY MEAL, CAMPARI, DILL OIL, IRISH BUTTER, CRYSTAL ORGANICS, LIFE AFTER CHEF, SOUS VIDE, ANDREA'S HERB GARDEN, PARIS ON PONCE, CALABRIAN CHILI OIL, #TWITTER, NOOKS N CRANNIES, PICKLED WALNUTS, JAPANESE GREEN PEACHES, UMAMI PASTE, MALTED BARLEY, MOLESKINS, 86 TASTING MENUS, BRIOCHE, FERMENTATION, CHINESE FOOD, GREEN TAPE, BLUE APRONS

*OYSTERS & PEARLS	9\$
*RAW MACKEREL, FRIED CLAMS & SMOKED AIOLI	12\$
BEET SALAD, DUCK EGG, BLUE CHEESE, WASABI	10\$
CHARRED ASPARAGUS, GRIBICHE, BLACK GARLIC	7\$
ROAST BONE MARROW "FERGUS HENDERSON"	12\$
A SLAB OF HEADCHEESE, RAMPS & TEXAS TOAST	8\$
CANNED SOUP	5\$
MUSSELS, GARLIC SAUSAGE, GINGER BEER	10\$
GENERAL TSO'S SWEETBREADS	9\$
RYE PAPPARDELLE, CORNED LAMB, MUSHROOMS	13\$

FRIED COD & YUCCA CHIPS, TARTAR SAUCE	11\$
CRISP PORK BELLY, OCTOPUS & BBQ CHICK PEAS	19\$
SALISBURY LAMB CHOPS, MASHED, LINGONBERRY	18\$
BLOCK OF TILEFISH, SALSA VERA CRUZ, KOHLRABI	23\$
SPATCHCOCK CHICKEN & TOMATO PANZANELLA	16\$
"JUICY LUCY" & TRIPLE COOKED FRENCH FRIES	12\$
DRY AGED STRIP, CORN PUDDING, PICKLED WALNUT	27\$

FAMILY MEAL, C-SERVER, OUR COST
(LIMITED AVAILABILITY)

MACARONI & HEADCHEESE	5\$
FRENCH FRIES	4\$
BAG O VEGETABLES	4\$
A SIMPLE GREEN SALAD	4\$

PEAS, FROZEN YOGURT & CARROT CAKE	6\$
TAHINI CHOCOLATE MOUSSE & CAMPARI JELLY	6\$
MALTED BARLEY PANNA COTTA, POPPED SORGHUM	5\$
RICOTTA CHEESECAKE, STRAWBERRY, GRAHAM	5\$
PINEAPPLE UPSIDE DOWN CAKE & FOIE CAMEL	7\$



FAIRBANKS FIZZ: GIN, APRY, ORANGE FLOWER WATER, PROSECCO, FRESH LEMON & LIME 9\$
MALDITO'S CRUTCH: GIN, LILLET BLANC, HOUSE LEMONGRASS & RHUBARB BITTERS, GINGER BEER, AGAVE 9\$
HERNANDEZ: RUM, APEROL, LILLET BLANC, OJ SPHERE
JALISCAN MONK: MEZCAL, HOUSE LIMONCELLO, BURNT ORANGE, BASIL CUBE, YELLOW CHARTREUSE, ORANGE TEQUILA BITTERS 10\$
SAZARAC: GRAPEFRUIT INFUSED RYE, PEYCHAUD'S, SMOKE, ABSINTHE CUBE 9\$
BARREL AGED MANHATTAN: BOURBON, SWEET VERMOUTH, ORANGE BITTERS, ANGOSTURA 9\$
BOTTLED COCKTAIL: CHANGES DAILY, C-SERVER 9\$

BEERS: CLOWN SHOES CLEMENTINE 5\$ JACK'S HARD CIDER 5\$ OMMEGANG BIPA 5\$ MOTHER EARTH KOLSCH 5\$

SAMUEL SMITH IMPERIAL STOUTD \$4 HITACHINO WHITE RICE 5\$

CONSUMING RAW SHELLFISH MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED