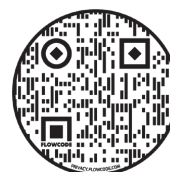


SMALL PLATES

- MIYAZAKI WAGYU (gf) 2 oz 20
black garlic shoyu, Italian sea salt
- JUMBO LUMP CRAB CAKE 1 PC 19 / 2PCS 38
spicy slaw, charred lemon
- SEARED SEA SCALLOPS (gf) 2 PCS 18 / 4 PCS 36
sweet corn spoonbread, roasted red pepper sauce
- IBERICO PORK RIBS 26
bourbon maple sauce, potatoes chips, coleslaw
- BLISTERED SHISHITO PEPPERS (vg) 14
Maldon sea salt, black garlic shoyu
- CHARRED CAULIFLOWER (vg, gf) 14
cauliflower cream, vadouvan onions
- FIG & FRISEE SALAD (v, gf) 18
herbed Hudson Valley goat cheese, figs, candy stripe beets, maple vinaigrette
- LOBSTER MAC & CHEESE 21
Fusilli, Maine lobster meat, signature Bechamel sauce
- GRILLED SPANISH WILD CAUGHT OCTOPUS 24
roasted fennel, pickled onion
- TRUFFLE FRENCH FRIES (v, gf) 14
truffle aioli
- BURRATA (v, gf) 18
heirloom tomatoes, cucumber, aged balsamic, extra virgin olive oil

CHEESE & CHARCUTERIE

- CHARCUTERIE
chef's hand selection of four artisan cured meats 30
- CHEESE BOARD
four imported and local cheeses 30
- COMBO BOARD
four cheeses and four meats from both boards 53



COCKTAILS

- SMOKING RYE OLD FASHIONED 20 *Rye whiskey, Angostura bitters, demerara sugar, orange zest, hickory smoke*
- 37 WEST 26th 18 *Monkey Shoulder Scotch blended with fig, Drambuie, lime juice, Peychaud's bitters*
- THE NEW OLD FASHIONED 20 *Speyburn Bradan Orach, Lillet Blanc, Maraschino Liqueur, walnut bitters*
- TEQUILA SPICE 18 *Coca Pura tequila, watermelon juice, jalapeño-agave nectar, lime juice, cilantro*
- THE TRIUMPH 18 *Eagle Rare private barrel bourbon, Pedro Ximénez sherry, chocolate bitters, orange peel*
- BLACK MAGIC 18 *Pineapple and red pepper infused vodka shaken with St-Germain, passion fruit, and lemon juice*
- THE MULE 18 *Fresh squeezed ginger juice mixed with either vodka or bourbon, lime juice, lemon juice, in a copper cup*
- GARDEN OF EDEN #2 20 *Gin, Fever-Tree Indian tonic, mint, raspberry, blueberry, blackberry, rosemary, sage*
- BLACKBERRY GIMLET 18 *Blackberries, vodka, lime juice*
- OAXACA EXPRESS 18 *Mezcal, jalapeño-agave nectar, cucumber basil juice, fresh lime juice, Mexican cayenne pepper rim*

WINE BY GLASS / BOTTLE

WHITE, ROSE & SPARKLING

Sauvignon Blanc, Emmolo, Napa, CA 2019	16 / 72
Sancerre, Le Roi des Pierres, Loire, FR 2019	18 / 81
Albariño, Marques de Caceres Deusa Nai, Rías Baixas, SP 2018	16 / 72
Riesling, Spätlese, Schloss Vollrads, Rheingau, GE 2016	17 / 77
Chardonnay, Mer Soleil, Reserve, Napa, CA 2018	20 / 90
Pinot Grigio, Gradis'ciutta, Collio, IT 2018	15 / 68
Rosé, Miraval, Côtes de Provence, FR 2019	18 / 81
Veuve Clicquot NV Brut Reserve Cuvée	28 / 126

RED

Chianti Classico, Borgo Scopeto, Toscana, IT 2017	16 / 72
Zinfandel, 1000 Stories, Bourbon Barrel Aged, CA 2017	16 / 72
Cabernet Franc, Bedell Vineyards, Hamptons, NY 2017	19 / 86
Cabernet Sauvignon, Daou Vineyards, Paso Robles, CA 2018	22 / 99
Côtes du Rhône, Pierre Dupond, S Rhone, FR 2017	15 / 68



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