
small plates to share

**\$7 each or
\$25 all four**

marinated olives
sourdough crostini, ricotta, olive oil, truffled honey
farmer's market pickled vegetables
giant peruvian beans & truffled mushrooms

appetizers

- *calamari** semolina, with sweet & spicy tomato chutney, cured lemon aioli - 16
- grilled shrimp** coconut-ginger-lemongrass broth, alfalfa, lime, cilantro - 16
- golden beets** fennel, dandelion, goat cheese, sunflower seeds, rhubarb, watermelon radish - 15
- caesar** grilled little gem, sour dough crostini, white anchovies, shaved parmigiano - 15
- organic greens** radish, rainbow carrots, almonds, white balsamic & basil - 14
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handmade pasta

- gnocchi** organic "fat moon mushrooms", herbed crumbs, truffle oil, parmigiano - 26
- spaghetti chitarra** spanish octopus, smoked poblano, cherry tomato sauce, crispy capers, olive crumbs - 28
- tagliatelle bolognese** beef & pork ragu and shaved parmigiano - 26
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dinner

- *faroe island
salmon** acqua puree, fermented lemon & turmeric emulsion, gooseberries,
black beluga lentils, radicchio - 30
- chicken breast** prosciutto, fontina, tarragon, pickled mustard seeds, rainbow carrots, spinach - 26
- *veal milanese** herbed panko crusted, frisée, snow peas, pickled rhubarb, pistachio dukkah - 31
- *grilled steak** 100% grass-fed strip loin steak, yucca fries, broccolini, riced pickled cauliflower - 32
- tasty vegan** grilled organic tofu, spinach dandelion, lemon emulsion, pickled cauliflower - 28
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*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness
*before placing your order, please inform your server if any person in your party has a food allergy

house cocktails- \$14

bistro daiquiri

*plantation white rum, giffard lychee liqueur,
homemade lychee & butterfly pea flower syrup,
lime juice

north of the wall

*timorous beastie blended scotch, homemade cashew
orgeat, coconut milk, homemade falernum, bitters,
blueberries

el bandido

*blanco tequila infused jalapeno, muddled cucumber,
grand marnier, lime, blood orange & lavender flower
reduction

five fashioned

bearface canadian whisky, pimento dram, pineapple,
brown sugar, black lime, nutmeg, cinnamon,
peychaud's & angostura bitters

gracias a mezcal

mezcal union, fresh grapefruit juice, honey, red pepper
flakes, tonic bitters, candied grapefruit

gin thyme

*gin lane infused with lemon thyme & coriander,
angelica botanical liqueur, passion fruit, kaffir lime
leaves, juniper berries, orange bitters

fraise du bois

*vodka infused with madagascar vanilla beans,
strawberry, rooibos, suze, lemon

faleena

el luchador blanco tequila, agavero, agave reduction,
lime, salt rim

new standards- \$14

white negroni

barr hill gin, lillet blanc, suze aperitif liquer, celery
bitters

whiskey sour

sagamore rye, lemon juice, egg white, bitters,
absinthe rinse

vieux carre

rittenhouse rye, maison rouge v.s. cognac,
benedictene, carpano antica, bitters

seelbach

knob creek bourbon, ferrand dry curaçao,
prosecco, peychaud's & angostura bitters

beers

[draughts]

sloop brewing 'juice bomb' neipa (ny, 6.5%)- 10

zero gravity 'madonna' dipa (vt, 8%)- 10

small change 'little rain' apa (ma, 4.9%)- 8

night shift brewing 'nite lite' lager (ma, 4.3%)- 8

[bottles/cans]

breakside 'wanderlust' golden ipa (or, 6.2%)- 9

zero gravity 'green state' lager (vt, 4.9%)- 8

ommegang 'hennepin' saison (ny, 7.7%)- 10

allagash 'white' wheat ale (me, 5.2%)- 9

'o'haras' irish nitro stout (ireland, 4.3%)- 9

stormalong, 'legendary dry' cider (ma, 5.5%)- 8

wines by the glass

[whites]

bisol, jeio, prosecco- 13/46

corte pitora , pinot grigio, delle venezie- 11/41

anno unno, verdicchio, marche- 14/49

raeburn, chardonnay, russian river valley- 13/46

nicolas potel, macon-villages, france- 13/46

attitude, sauvignon blanc, loire valley- 14/49

[rose]

valentino, cerasuolo d'abruzzo- 13/46

[reds]

querceto, chianti classico- 13/46

valravn, pinot noir, sonoma- 14/49

broadside, cab sauvignon, paso robles- 13/46

imma, nebbiolo, piedmont- 15/51

la linda, malbec, argentina- 11/41

paul autard, grenache blend, rhone valley- 13/46