

Our Classics

Tony's Martini - 15
Piucinqe Gin - Chazelette's Extra Dry Vermouth

Chef Paul - 15
Grappa Di Barbera - Meletti - Sweet Vermouth

Mi Pomelo - 15
Blanco Tequila- Pamplermousse - Lime - Grapefruit - Soda
Black Salt

Field Reporter - 16
Dark Rum - Apricot - Falernum - Lemon - Bitters

Vieux Cado - 17
Avocado Fat Washed
Rye - Cognac - Sweet Vermouth - Bitters

Trader's Run Old Fashioned - 15
Wild Turkey 101 - Lapsang Turbinado Syrup - Bitters - Orange

Seasonal Specialties

Galactic Bear - 15
Beet-Infused Gin - Amaro - Sumac Grenadine - Lemon - Bitters

Roxanne - 15
Reposado Tequila - Allspice Dram - Orgeat - Papaya Purée - Lemon

Bushel - 17
Apple Brandy - Yellow Chartreuse - Bonal
Spiced Maple Syrup

Clifford - 16
Mad River Rye - Apple Syrup - Lemon
Egg White - Bitters

House Cocktails

The Pomander - 15
Singhani 63 - Sorel - Citrus Honey - Grapefruit - Bitters

College Ice - 14
White Rum - Aperol - Blood Orange - Lime

Suburban Socialite - 14
Vodka - Cranberry Shrub - House Citruscello - Sparkling Wine

Smoky Passion - 15
Mezcal - Passionfruit Liqueur - Benedictine - Lemon - Bitters

Sassafras - 16
Blended Scotch - Root Beer Mushroom Syrup - Ginger - Amaro

Liquid Dessert

Creamsicle - 14
Vodka - Licor 43 - Dry Curacao - Orange

Amaro Flip - 16
Cardamaro - Sfumato - Chazalette's Rouge - Vanilla - Whole Egg

Beantown - 17
Vodka - Vanilla Rum - Espresso Liqueur - Espresso
(Creamy or Dark)

Alcohol Free

Stormy Orchard - 8
Black Apple - Ginger Beer - Tamari Lime

Cranberry Lime Rickey - 8
Cranberry Shrub - Honey - Lime - Soda

Ghia Fizz - 7
Plum - Yuzu - Elderflower - Citrus Honey

Beer
Schilling Alexandr Pilsner 11
Throwback Rule the Roost IPA 11
Artifact Feels Like Home Cider 11
Athletic Brewing IPA NA 9

Light Fare

The Weeks & Seward – 55

cheese + charcuterie-kitchen surprises-special accompaniments

Cornbread – 12

pork belly bacon butter-smoked maple syrup-sea salt

Tater Tots – 16

mushroom ketchup-comte fondue-za'atar

Carrots – 16

figs-ricotta-pepita mole-sesame chili crisp

Curry Squash Soup – 16

crème fraiche-chili oil-pepita

Beets – 14

smoked yoghurt-mandarin-hazelnut-radish

Scotch Egg – 16

black garlic sausage-farm egg-bernaise-greens

Confit Duck– 18

limequat-fermented mandarin-apple butter

Wagyu Steak Tartare – 20

fish sauce vinaigrette-peanuts-sumac potato chips-herbs-crispy aliums

House Made Pastrami Sliders – 16

kimchi-mustard-comte

Duck + Venison Bolognese – 24

black pepper tagliatelle-black truffle pecorino

Pork Schnitzel – 22

papaya barbecue sauce-remoulade-concord grape

Crispy Mustard Spatzle – 22

broccoli Rabe-blood sausage-lemon

Desserts

Vino e Vivo Frozen Custard

Two for 6, Four for 12, 6 for 18

Honey Nut Squash Basque Cheesecake – 12

chai spice-oat streusel-dolce de leche

Chocolate Mousse– 14

coffee ganache-chocolate toffee-sea salt

Baked Alaska – 16

sponge cake-peanut butter ice cream-concord grape jelly

Dessert Tasting Menu – 40

four course chef's choice dessert tasting

Vino

Gratien & Meyer Cremant de Loire NV

14

Domaine Beausejour Sauvignon Blanc '22

15

Fess Parker Chardonnay '23

14

Anthony Road Rosé '24

15

Clemente VIII Chianti Classico '21

15

Blicks Lane Pinot Noir '22

15

Ancient Peaks Renegade Red Blend '20

16

*Chef – Paul Callahan / Chef de Cuisine – Nick Breyare / Tournant – Orion Raczek, Kelsey Garnett
Bar Manager– Chris O'Neill / Executive Bartender – Lydia Hughes*

Some items may be served raw or undercooked or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server of any dietary restrictions or allergies.