

Our Classics

Tony's Martini

Piucinqe Gin – Chazelette's Extra Dry Vermouth
14

Chef Paul

Grappa Di Barbera – Meletti – Sweet Vermouth
13

Mi Pomelo

Blanco Tequila– Pamplemousse – Lime – Grapefruit – Soda
Black Salt
14

If You Like...

Planteray Cut & Dry Coconut Rum – Vanilla Rum – Pineapple
Lime
14

Celina

Foie Gras Armangac – Absinthe – Bitters – Lemon
15

Trader's Run Old Fashioned

Wild Turkey 101 – Lapsang Turbinado Syrup – Bitters – Orange
13

Seasonal Specialties

French 603

Strawberry Gin – Lemon – Sparkling Rosé
13

Brambly Blues

Reposado Tequila – Vermut – Blueberry Shrub –
Lime
14

The Maize

Charred Corn Scotch – Yuzu Curaçao – Ginger
Lemon – Bitters
15

Clifford

Mad River Bourbon – Peach Syrup – Lemon
Egg White – Bitters
15

House Cocktails

Another Word

Singhani 63 – Green Chartreuse – Cocchi – Grapefruit – Bitters
14

College Ice

White Rum – Aperol – Blood Orange – Lime
13

Burnt Piñata

Pechugua Mezcal – House Tepache – Avera – Lemon
15

Weedkiller

Rye – Yellow Chartreuse – Fino Sherry – Bitters – Lemon
15

Liquid Dessert

Key Lime Pie

Vodka – Licor 43 – Lime – Pineapple
13

Amaro Flip

Cardamaro – Sfumato – Chazalette's Rouge – Vanilla – Whole Egg
15

Café Select

Cold Brew Rum – Licor 43 – House Rumchata
14

Alcohol Free

Cucumber Nojito

Mint – Cucumber –Lime – Soda
8

Tepache Spritz

House Tepache – Lemon – Soda
8

Ghia Fizz

Strawberry – Orange Blossom
7

Beer
Schilling Alexandr Pilsener 11
Maine Lunch NEIPA 11
Artifact Wolf at the Door Cider 7
Sober Carpenter NAIPA 6

Light Fare

The Weeks & Seward

cheese + charcuterie-kitchen surprises-special accompaniments
55

Cornbread

lamb belly bacon butter-smoked maple syrup-sea salt
12

Duck Liver Mousse

brioche-cherry-persian cucumbers
14

Mushroom Mousse Tartine

maitake-taleggio-pickled onions
17

Smoked Carrots

bird pepper harissa-plums-stracciatella-red onion streusel
16

Scotch Egg

black garlic sausage-farm egg-bernaise-greens
16

Wagyu Steak Tartare

guajillo-lemon aioli-deviled quail egg-brioche
20

House Made Pastrami Sliders

kimchi-mustard
15

Duck + Venison Bolognese

black pepper tagliatelle-black truffle pecorino
24

*Chef - Paul Callahan / Chef de Cuisine - Nick Breyare / Tournant - Orion Raczek, Kelsey Garnett
Beverage Director - Justin X. M. Corriss / Head Bartender - Chris O'Neill / 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.

Desserts

Vino e Vivo Frozen Custard

Two for 6, Four for 12, 6 for 18

Basque Cheesecake

cherry compote-extra virgin olive oil
12

Chocolate Decadent Cake

green tomato jam-nutella powder-bay leaf ice cream
14

Baked Alaska

herb garden ice cream-lemon cake-plum jam-meringue
15

Dessert Tasting Menu

four course chef's choice dessert tasting
40

Vino

Dibon Rosé Cava NV
14

Satellite by Spy Valley Sauvignon Blanc '23
13

Fess Parker Chardonnay '23
14

Anthony Road Rosé '24
15

Castello di Radda Chianti Classico '21
13

Chateau de Varennes Beaujolais-Villages '21
15

Broadbent Cabernet Sauvignon '23
15