

Bigger Bites

The Weeks & Seward – 45

cheese + house charcuterie – special accompaniments

Blueberry Marinara – 21

cavatelli – basil – rock shrimp – guanciale

Duck + Venison Bolognese – 24

black pepper tagliatelle – black truffle pecorino

Seared Salmon – 25

creamed corn – cherry tapenade – summer succotash

Desserts

Vino e Vivo Frozen Custard

Two for 6, Four for 12, 6 for 18

Lemon Poppysseed Cake – 12

blueberry sauce – lemon curd

Vanilla Basque Cheesecake – 13

mixed berry compote – olive oil – sea salt

Chocolate Mousse – 15

chocolate tuile – hazelnut – cherry jam

Dessert Sampler – 35

chef's choice desserts

Light Fare

Tsukemono – 8

seasonal pickle plate

Cornbread – 12

lamb belly butter – smoked maple – sea salt

Watermelon Salad – 14

sheep milk feta – sumac vinaigrette – chili crisp – mint

Tomato Panzanella – 14

szechuan vinaigrette – peach – cucumber – sourdough croutons

Smoked Scallop Dip – 15

dill – trout roe – everything spice – house salt + vinegar potato chips

Tater Tots – 16

nectarine ketchup – humboldt fog fondue – herbs de provence

Baba Ghanoush – 16

confit cherry tomato – sourdough caramel – pepper relish – focaccia

House Made Pastrami Sliders – 17

kimchi – mustard – comte

Lobster “Roll” – 19

chickpea panisse – pickled shallot – furikake – lemon

*Chef – Paul Callahan / Chef de Cuisine – Nick Breyare / Tournant – Orion Raczek, Emma LeBlanc-Medeiros, Liam Pelleran
Bar Manager – Chris O'Neill / Assistant Bar Manager – 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.

Agave

Jose Cuervo Tradicional Blanco
Jose Cuervo Tradicional Reposado
400 Conejos Mezcal Blanco
400 Conejos Mezcal Reposado
400 Conejos Mezcal Anejo
Don Fulano Blanco
Don Fulano Reposado
Don Fulano Anejo
Komos Cristaliano
Lalo Blanco
Milagro Blanco
Milagro Reposado
Milagro Anejo
Ocho Blanco
Ocho Reposado
Ocho Anejo
Peloton Mezcal

Rum

Rum 44
Barbancourt 15
Clement Canne Bleu
Clement Rhum Agricole
Mad River Vanilla
Meyer's Dark
Planteray Cut & Dry Coconut
Planteray Five Year
Planteray Stiggin's Pineapple
Planteray Three Star
Sailor Jerry Spiced

Rye

Rittenhouse
EH Taylor
Flag Hill
Mad River
Michters

Brandy

Barsol Pisco
Boulard Calvados VSOP
Pierre Ferrand Ambre
Laird's Applejack
Laird's Bottled-in-Bond
Larressingle Armangac
Marie Duffau Armangac
Moletto Grappa di Barbera
Singani 63

Scotch

Arran 10
Balvenie 12
Balvenie 14 Caribbean Cask
Dalmore 12 Sherry Cask
Dalmore 15
Glenglassaugh Sandend
Glenlivet 12
Lagavulin 16
Laphraoig 10
Macallan 12
Monkey Shoulder
Oban 14
Usquaebach 15

Vermouth

Alessio Chinato
Carpano Antica
Cocchi Americano
Chazalette's Extra Dry
Chazalette's Sweet
Dolin Dry
Dolin Sweet
Dolin White
Lillet Blanc, Rosé
Lustau Vermut

Gin

Beefeater
Barr Hill
Barr Hill Tomcat
Barr Hill Tomcat Stout Finish
Bombay Sapphire
Brooklyn
Drumshanbo Gunpowder
Hendricks
Hendricks Orbium
Nolett's
Piucinque
Plymouth
Tamworth Garden
Tanqueray 10

Irish Whiskey

Jameson
Blue Spot
Knappogue Castle 12
Slane

Japanese Whisky

Hibiki Harmony
Toki

Vodka

Tamworth White Mountain
Belvedere
Chopin
Grey Goose
Ketel One
Tito's

Liqueurs

Ancho Reyes Chili Verde
Barrow's Intense Ginger
Benedictine
Briolette Creme de Cassis
Chinola Passion Fruit
Chinola Pineapple
Chinola Mango
Faretti Biscotti
Flag Hill Raspberry
Fontbonne
Giffard Lichi Li
Grand Marnier
Luxardo
Meletti Aperitvo
Meletti Chocolate
Meletti Sambucca
Pierre Fernand's Dry Curacao
R. T. Touma Arak
Rothman & Winter:
 Creme de Violette
 Elderberry
 Apricot
 Pear
Salers Gentian
Sorel
St. Elder, Assorted
St. Elizabeth Allspice Dram
St. George Absinthe
Quiver Spiced Honey
Green Chartreuse
Yellow Chartreuse