

House Cocktails

Our Classics

Tony's Martini - 15

Piucinqe Gin - Chazelette's Extra Dry Vermouth

Chef Paul's Negroni - 15

Singhani 63 - Aperitivo - Sfumato

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

Bourbon - Lapsang Turbinado Syrup - Bitters - Orange

Pearly Living - 15

Gin - Pear Liqueur - Cocchi Americano - Lemon

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 Bourbon - Husk Cherry - Lemon Egg White - Bitters

The Pomander - 15
Blanco Tequila - Sorel - Grapefruit - Citrus Honey - Soda

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

Grammie's Cookies - 16
Spiced Rum - Biscotti Liqueur - Fernet - Fino Sherry

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

St. Agrestis Phony Negroni - 8

Beer

Oxbow Luppulo Pilsner - 11

Lawson's Little Sip IPA - 11

Citizen Dirty Mayor Ginger Cider - 11

Oxbow Double Diamond Stout - 9

Athletic Brewing IPA NA - 9

Light Fare

The Weeks & Seward - 55

cheese + charcuterie-kitchen surprises-special accompaniments

Tsukemono - 8

seasonal pickle plate

Cornbread - 12

beef bacon butter-smoked maple syrup-sea salt

Chicory Salad - 14

sourdough bread-tofu caesar dressing-barely buzzed-cured egg yolk

Smoked Scallop Dip - 15

dill-trout roe-everything spice-sumac potato chips

Tater Tots - 16

mushroom ketchup-comte fondue-za'atar

House Made Pastrami Sliders - 16

kimchi-mustard-comte

Scotch Egg - 17

black garlic sausage-farm egg-bearnaise-greens

Roasted Cabbage - 19

pepita-mushroom xo-persimmon-crispy potatoes

Carrot Mezzaluna - 22

pickled ginger-almond-yogurt-chimichurri-nduja spiced butter

Duck + Venison Bolognese - 24

black pepper tagliatelle-black truffle pecorino

Desserts

Vino e Vivo Frozen Custard

Two for 6, Four for 12, 6 for 18

Black Sesame Basque Cheesecake - 12

yuzu gel-lapsang ice cream-sesame crumble

Chocolate Mousse - 14

coffee ganache-chocolate toffee-sea salt

Key Lime Semifreddo - 14

graham cracker-bergamot curd-milk crumb-white chocolate

Dessert Sampler - 35

chef's choice desserts

Vino

Gratien & Meyer Cremant de Loire NV

14

Domaine Beausejour Sauvignon Blanc '22

15

Fess Parker Chardonnay '23

14

Anthony Road Rosé '24

15

Il Poggione Toscana '23

15

Blicks Lane Pinot Noir '22

15

Charles & Charles Double Trouble Red Blend '21

15

*Chef - Paul Callahan / Chef de Cuisine - Nick Breyare / Tournant - Orion Raczek, Emma LeBlanc-Madeiros
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.