

TIDBITS

focaccia bread 10
evoo, citrus olives

fried chicken sliders 16
buttermilk, bacon butter,
pickled veggies, hot sauce

charred octopus 20
romesco, potato, castelvetrano olives

seared tuna 22
yuzu kosho tahini sauce, avocado

fried calamari 21
passata sauce, pickled chili, aioli

burrata 19
evoo, charred cherry tomato,
focaccia

steak tartare 19
hand chopped, egg yolk, capers,
cornichons, aioli, grilled sourdough

spinach and artichoke dip 16
three cheese, naan bread

GREENS add hanger steak 15, chicken 10, salmon 13, shrimp 14

kale caesar 15
sourdough croutons,
grana padano,
charred lemon

market salad 14
mixed greens,
tomato, fennel,
lemon vinaigrette

chopped 15
mixed greens, sopressata,
aged provolone,
banana peppers,
croutons, cacio e pepe
vinaigrette

PLATES

burger 23
special blend, american cheese,
sour pickle, brioche
add: avocado 4, bacon 3

french dip 22
gruyère, caramelized onion,
horseradish aioli, miso au jus

grilled cheese 17
cheddar, gruyère, sourdough

charcuterie 21
selection of three, mustards,
pickles, focaccia crostinis

farmstead cheese 20
selection of three, membrillo,
compote, walnut raisin crisp baguette

mezze 21
hummus, tzatziki, olives, crudité,
naan bread

margherita flatbread 18
san marzano, fresh mozz, basil

funghi bianci flatbread 20
smoked mozz, gruyère, taleggio,
arugula, sun-dried tomatoes

speck flatbread 19
san marzano, zucchini, mozz,
arugula, hot honey

mac and cheese 18/26
shells, grafton cheddar, taleggio,
gruyère, buttered crumbs
add: bacon 3

8oz hanger steak frites 36
nice lil' salad, hand cut fries

true north salmon 34
cauliflower puree, sautéed asparagus,
baby corn, roasted turnip,
grilled scallions, miso glaze

lamb ragú 35
rigatoni, parmigiano-reggiano,
black truffle, rosemary

hand cut fries 7 add truffle oil +4
grilled asparagus lemon zest 10

BOARDS

SHAKEN & STIRRED

SIGNATURE COCKTAILS

baby grand 17
grey goose vodka, q tonic,
mint, cucumber

take five 17
cazadores blanco tequila, galliano,
honey, orange, lime

pink symphony 16
gin lane victoria pink gin, grapefruit,
basil, lime

love supreme 17
great jones bourbon, lemon, mint

bubbly blues 16
spring 44 gin, lemon, prosecco
italicus rosolio di bergamotto

summer smoke 18
ilegal mezcal, green chartreuse,
lime, luzardo maraschino

scofflaw 17
sagamore rye, dry vermouth,
pomegranate, lemon, orange bitters

'round midnight 16
bacardi rum, amaro, pineapple, lime



CLASSIC COCKTAILS

16
boulevardier
bourbon, campari, sweet vermouth

daiquiri
bacardi, lime, demerara

moscow mule
tito's vodka, lime, ginger beer

gimlet
vodka, lime

margarita
cazadores tequila, cointreau,
lime, salt

dark and stormy
dark rum, lime, ginger beer

paloma
aldez tequila, Q grapefruit soda

17
old fashioned
angels envy bourbon, demerara, bitters

negroni
salcombe gin, campari, sweet vermouth

cosmopolitan
vodka, cointreau, lime, cranberry

bee's knees
gin, honey, lemon

hemmingway daiquiri
rum, maraschino liqueur, grapefruit, lime

paper plane
bourbon, aperol, amaro, lemon

side car
cognac, cointreau, lemon

aviation
gin, maraschino liqueur,
crème de violette, lemon

vesper
gin, vodka, lillet blanc

manhattan
hudson bourbon, sweet vermouth, bitters

18
corpse reviver #2
gin, lillet blanc, cointreau, lemon, absinthe

espresso martini
tito's vodka, mr. black, fresh brewed espresso

last word
gin, green chartreuse, maraschino liqueur, lime

whiskey sour
bourbon, egg white, lemon

BREWED

amstel light 8

bluepoint toasted lager 8

budweiser 7

bud light 7

modelo especial 8

five boroughs tiny juicy ipa 8

1911 cider 16oz can 9

BY THE GLASS

WINES

WHITE

soave 18
pieropan, italy

chardonnay 17
boen, california

sauvignon blanc 16
domaine paul buisse, france

SPARKLING

prosecco 14
stellina di notte, italy

brut champagne 16
lucian albrecht, france

RED

cabernet sauvignon 18
felino by paul hobbs, argentina

rioja 16
marques de caceres, spain

pinot noir 17
elouan, oregon

ROSÉ

romance 15
château de berne, france

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

executive chef:
fernando santiago

