

COCKTAILS 16

QUEENS GAMBIT

Black Tea Infused Vodka, Elderflower, Maraschino, Lemon

AMELIA EARHEART

Cachaça, Velvet Felernum, Clarified Lime, Creme de Violette

THE PICKLE

Irish Whiskey, Lemon, Green Chartreuse, Muddled Dill & Pickle

AVELLANA

Rum Blend, Pineapple Cordial, Hazelnut Orgeat, Ancho Reyes, Egg White

SEASONAL SPRITZ

Vodka, Seasonal Fruit, Peach Liqueur, Lemon, Peychauds, Topped with Bubbles

HEN OF THE WOODS

Maitake Mushroom Infused Vodka, Yellow Chartreuse, Ancho Chili Brown Sugar, Lime

FLASK OF HOUSE PUNCH | 30

Choice of Rum or Whiskey



INSTAGRAMMABLE

Reposado Tequila, Agave, Lime, Avocado Hot Sauce

BREAD & BUTTER

Butter Washed Bourbon, Barley, Whiskey Barrel Bitters

TEA TIME

Cream Cheese Washed Gin, Cucumber, Lime, Green Chartreuse

COLONEL MUSTARD

Bourbon, Grape-Honey Mustard, Lemon

HILLS OF PIEDMONTE

Hendricks, Cocchi Torino, Maple Syrup, Walnut Bitters

HEMMINGWAY ON RYE

Rye, Allspice Dram, Coconut, Fig, Lime

FLUFFY TED

Teddie's Peanut Butter Washed Rye, Marshmallow Fluff, Egg

WINE 16

ROSÉ Malbec+Merlot
Fabien Jouvès "À Table", SW France

WHITE Grüner Veltliner
Christina, Austria

RED Pinot Noir
Jean-Marc Pillot, Burgundy

ORANGE Marsanne+Roussanne+Vigonier
Subject to Change, Russian River

SPARKLING
Prosecco, Marsuret, Valdobbiadene
Rosè-Pinot Noir, Graham Beck, South Africa

BEER

**SHOT ROULETTE AND A BEER
WE CHOOSE THE SHOT, YOU
CHOOSE THE BEER! 13**

Your Choice of: Narragansett | Miller

PACKAGED BOTTLES / CANS

Redemption Rock "Nightclub Jitters" | 11
Stiegl Grapefruit Radler | 10
Banded Brewing "Charms & Hexes" Sour | 12
Turtle Swamp "Nik's Bitter Ale" | 10
Rothaus Pils | 9
P-Town Brewing "Beaded Mistress" IPA | 12

DRAUGHT

Castle Island "White" | 9
Guinness | 9
Turtle Swamp "Orange Line" IPA | 10
Carlsons "Simply Dry" Cider | 9
Lone Pine "Portland Pale Ale" | 8
Small Change "Night Windows" Porter | 9
Notch "Kolsch" | 9

A 3% Kitchen Service Fee is added to all checks. This fee is paid entirely to our hard working kitchen staff.
If you have questions or concerns, please ask our staff for more details.

A 20% service fee will be added to the check for large parties of eight or more. This fee is paid entirely to the service staff.

RAW & SNACKS

CAVIAR SERVICE* | 100

30g White Sturgeon, Warm Blinis, Traditional Accompaniments

***limited availability**

Upgrade the Experience? Ask your server about adding on a 2oz shot of ice cold Stoli Elit \$10 or a glass of Grower Champagne \$18

OYSTERS ON THE HALF SHELL* | 3 EACH

Champagne Mignonette, Cocktail Sauce

TUNA TARTARE* | 18

Yellow Fin Tuna, Avocado Mousse, Sesame Ponzu, Kettle Chips

EGGS ON EGGS* | 15

Miso Deviled Farm Eggs, Kewpie Mayo, White Sturgeon Caviar

SPICY CUCUMBERS | 7

Tamari, Chiles, Maple

TRUFFLE FRIES |12

House-Cut, Truffle & Parmesan, Truffle Aioli

CHARCUTERIE BOARD* | 8 EA OR 21 FULL

Jamon de Serrano-Spanish Cured Ham

Tasso Coppa-Spiced Rubbed Cured Berkshire Pork Shoulder

Iberico Chorizo-Spicy, Garlicky, Dry-Cured Pork

With Crostini, Cornichons, Stone Ground Mustard

NEW ENGLAND CHEESE PLATE* | 8 EA 21 FULL

Tillamook Smoked Cheddar-Oregon, Hickory Smoked, Cow

Nancy's Camembert-New York, Soft-Ripened, Cow-Sheep

Blue Bird Blue-Martha's Vineyard, (*unpasteurized*) Cow

With Crostini, Fruit, Fig Jam

SMALL PLATES

CHARRED BABY CARROTS | 13

Crispy Pork Belly, Maple-Carrot Puree

TRUFFLED MUSHROOM TOAST | 16

Maitake & Cremini, Madeira Truffle Cream, Iggy's Sourdough

BOK CHOY | 12

Sesame, Ginger, Garlic, Chiles, Tamari

CANDY CANE BEETS | 16

Belgian Endive, Frisée, Ruby Red Grapefruit, Toasted Sunflower Seeds, Honey Whipped Ricotta

ROASTED BONE MARROW | 14

Chimichurri, Country Toast

add Sherry "Bone Luge" Shot \$5

PIRI PIRI LAMB RIBS | 18

Spicy Portugese Chile Rub, Cilantro Yogurt

SELVA TIGER PRAWNS* | 19

Creamy Cornbread Polenta, Whiskey BBQ

BUTTERMILK FRIED CHICKEN & CAVIAR* | 25

Grilled Cornbread, Whipped Creme Fraiche, Smoked Honey

SOMETHING SWEET?

MILK & COOKIES | 10

Chocolate Chip Cookies, "Dunkaroo" Milk Dip

VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

EXECUTIVE CHEF: SHAYNE NUNES

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED AND MAY CONTAIN SHELLFISH OR NUTS. CONSUMING THESE ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS FOOD ALLERGIES