

BEER

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

Your Choice of: Narragansett | High Life

DRAUGHT

Allagash "White" | 9

Guinness | 9

Turtle Swamp "Orange Line" IPA | 9

Zero Gravity "Green State Lager" | 8

Carlsons "Simply Dry" Cider | 9

Lone Pine "Portland Pale Ale" | 8

Small Change "The Future is Unwritten" | 9

Springdale "Friends in Merlot Places" Sour | 10

PACKAGED BOTTLES / CANS

Founders "Kentucky Breakfast Stout" | 12

Topo Chico Hard Seltzer | 7

Switchback Ale | 8

Rothaus Pils | 9

Fiddlehead Second Fiddle | 11

ZERO PROOF 13

CHICORY TREE: Kentucky 74 Spiritless Bourbon, Chicory, Lemon

CANE AND ABEL: Lyre's Non-Alcoholic Cane Spirit, Lime, Brown Sugar, Mint

SLIGHTLY SEASONAL: Lyre's Non-Alcoholic Aperitif Rosso, Birch, Lime, Thyme

FLIGHTS

GIN FLIGHT: Glendalough Rose Gin, Monkey 47, ISCO Patina Barrel Aged Gin | 25

INTRO FLIGHT: Rowan's Creek, Mars Iwai Tradition Japanese Whiskey, Putnam Rye Wine Cask | 25

PREMIUM FLIGHT: Lagavulin 16, Lock Stock & Barrel 16 Rye, Kavalan Single Malt | 40

TOP SHELF FLIGHT: Middleton Very Rare, Craigellachie 12, Booker's 30th Anniversary Bourbon | 55

WINE 16

ROSÈ

Cinsault+Mourvedre
Chateau Musar, Lebanon

WHITE

Roditis
Tiblalexis, Greece

Nosiola+Muller Thurgau
Furlani, Italy

RED

Barbera+Tempranillo
Forlorn Hope, California

Kékfrankos
Weninger, Hungary

ORANGE

Grechetto
Conestabile della Staffa, Italy

SPARKLING

Prosecco | Valdo, Valdobbiadene
Pet Nat Rosé | Domino de Punctum-Spain

Champagne | Pinot Noir ^{1/2 bottle}
Moutard Père & Fils Grande Cuvée | 35

Champagne | Blanc de Noir ^{full bottle}
Bonnet-Ponson Premier Cru-Extra Brut | 70

SIGNATURE COCKTAILS 16



BLACK GOLD

Bourbon, Lemon, Honey, Squid Ink,
Mezcal Float

AMELIA EARHEART

Cachaça, Velvet Felernum, Clarified Lime,
Creme de Violette

SEASONAL SPRITZ

Tequila, Thyme, Lime, Birch, Topped with
Bubbles

HEN OF THE WOODS

Vodka, Maitake Mushroom,
Yellow Chartreuse, Ancho Chili, Lime

GIN LANE

Gunpowder Gin, Tawny Port, Maple Syrup,
Walnut Bitters

MAYWEED

Gin, Chamomile, Lemon, Honey, Triple Sec

BREAD & BUTTER

Buffalo Trace Bourbon, Butter, Barley,
Whiskey Barrel Bitters

HEMINGWAY ON RYE

Rye, Allspice Dram, Coconut, Fig, Lime

FLUFFY TED

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

AQUA MORTIS

Rye, Amargo de Chile, Kanela, Allspice,
Orange Bitters, Laphroaig Rinse

WATER OF LIFE

Ahus Akvavit, Orchid, lime

SHARING IS CARING | 30

Whiskey Punch Bourbon, Scotch, Aperol, Canton,
Manzanilla Sherry
Rum Punch White Rum, Pineapple, Coconut, Allspice
Dram

PASSION PROJECTS

FURIOUS GEORGE:

Clarified Gimlet with Monkey 47 Gin | 19

THE LITTLE PRINCE

Pikesville Rye Whiskey, Pierre Ferrand, Pineapple, Hazelnut-Pistachio Orgeat, Eggwhite | 25

WILBUR'S CHOICE:

WhistlePig 15, Carpano Antica, Trimbach Kirschwasser | 55

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

SALMON TARTARE* | 18

Bay of Fundy Salmon, Avocado Mousse, Sesame Ponzu, Kettle Chips

CHIPS & DIP | 25

Classic French Onion Dip with White Sturgeon Caviar, Salt & Vinegar Chips

ROASTED GARLIC HUMMUS | 12

Tahini Yogurt, Crispy Chickpeas, Smoked Paprika, Warm Pita

BEER BATTERED PICKLED PEPPERS | 12

Boursin Stuffed, Herb Aioli

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

CHARCUTERIE BOARD* | 8 EA OR 21 FULL

Prosciutto di Parma-Italian 16 Month Cured Ham

Tasso Coppa-Spiced Rubbed Cured Berkshire Pork Shoulder

Nduja-Spicy Calabrian Spreadable Sausage

With Crostini, Cornichons, Stone Ground Mustard

CHEESE PLATE* | 8 EA 21 FULL

Drunken Goat - Spain, Milky Sweet, Salty, Semi Firm, (pasteurized) Goat

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

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

With Crostini, Fruit, Fig Jam

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*

SMALL PLATES

TRUFFLED MUSHROOM TOAST | 16

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

MAPLE BROOK FARM'S BURRATA | 18

Honey Roasted Delicata Squash, Baby Arugula, Toasted Pumpkin Seeds

Pomegrante Vinaigrette, Warm Sourdough *add Prosciutto di Parma \$5*

GOLDEN BEETS | 16

Baby Arugula, Beet Yogurt, Pistachio Vinaigrette, Goat Cheese Fritter

BRUSSELS SPROUT BRAVAS | 13

Za'atar Spices, Tahini Yogurt

Add Crispy Pork Belly \$5

GRILLED TIGER PRAWNS | 19

Brown Butter Miso Squash Puree, Salsa Verde

BUTTERMILK FRIED CHICKEN | 18

Grilled Cornbread, Whipped Crème Fraiche, Smoked Honey

make it fun? add caviar \$8

SHORT RIB | 32

Cherry-Cola Braised, Gorgonzola Whipped Potatoes, Crispy Shallots,

Cherry Glaze

STEAK FRITES | 48

12oz Brandt Farm's Prime Strip Loin, House-Cut Truffle Fries,

Foie Gras Butter, Crispy Shallots

SOMETHING SWEET?

CAST-IRON COOKIE | 12

Chocolate Chip Cookie, Vanilla Bean Ice Cream, Hot Chocolate Dip

VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

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 SIX OR MORE. THIS FEE IS PAID ENTIRELY TO THE SERVICE STAFF.