

BIER

ON TAP

Allagash Tripel	10
Guinness	9
True North Straight Up IPA	9
Lone Pine Portland Pale Ale	8
Small Change Night Windows Porter	9
Von Trapp Bohemian Pilsner	9
Single Cut Kim Hibiscus Sour	8
Remnant Cambervillator Dobblebock	11

PACKAGED

Duvel	12
Switchback Ale	8
Rothaus Pils	9
Fiddlehead Second Fiddle	11
Miller High Life	6
Narragansett	6
Topo Chico Hard Seltzer	7
Woodchuck "Pearsecco" Cider	8
Allagash Coolship Cerise	20

POWER COUPLES | 12

BARTENDERS CHOICE	High Life + Meletti
HAM ON RYE	Hamm's & Old Overholt Rye
FREAKY FRIDAY	Friday Beers & Malort
SHOT ROULETTE	High Life or Ganny & Mystery Shot

FREE-SPIRITED | 12

SLIGHTLY SEASONAL

Butternut Squash, Dhos Non-Alcoholic Aperitif, Orange, Cinnamon, Clove, Soda

KENTUCKY GENTLEMAN

Kentucky 74 Spiritless Whiskey, Blackberry, Lemon

COOL RELATIVES

GINTERNATIONAL:	Tommy Rotter Barrel Aged (New York), Botanist (Scotland), Procera (Namibia)	40
HIGH ROLLER:	Bruichladdich Black Arts 1992, Yamazaki 12, Middleton Very Rare	100
BOURBON BARRONS:	Willett 8 Yr, Pappy Van Winkle 10 Yr, Wild Turkey Master's Keep Voyage	120



VINO | 16

ROSÈ

Syrah  
Dancing Crow 2022, Lake County , California

WHITE

Roditis  
Aoton 2020, Attiki , Greece

Greco di Tufo  
Orneta, 2020, Campania, Italy

RED

Charbono  
Folk Machine, 2021, Suisun Valley, California

Refrosk  
Rodica, 2020, Istria, Slovenia

ORANGE

Muscat of Alexandria  
Garalis, 2022, Lemnos, Greece

SPARKLING

Colombard+Chenin+Chardonnay *pet-nat*  
Field Recordings "Salad Days", NV, Paso Robles, CA

Rosè| Oyster River "Morphos", 2022, Maine

GROWER CHAMPAGNE

Blanc de Noir *1/2 bottle*  
Bertrand-Delespierre-Premiere Cru |35

Blanc de Blanc *full bottle*  
Le Mesnil Grand Cru Brut NV |70

OLD FRIENDS

SEASONAL SPRITZ

Vodka, Butternut Squash, Orange, Cinnamon, Clove, Prosecco | 16

HABANA AFFAIR

Reposado Tequila, Habanero, Agave, Grapefruit, Demerara Paprika Rim | 18

BLACK GOLD

Old Forester Bourbon, Lemon, Honey, Squid Ink, Mezcal Float | 16

WEIGHT OF A DUCK

Lawley's Dark Rum, Allspice Dram, Toasted Coconut, Lemon | 16

FLUFFY TED

Teddie's Peanut Butter Washed Rye, Marshmallow Fluff, Egg | 16

NEW PALS

ISLAY BOY

Rittenhouse Rye, Jura 10, Drambuie, Genepy, Cocchi Torino Vermouth | 18

COLD TEA

Cognac, Sesame, Dry Vermouth, Clarified Lemon, Tamari Soy | 17

SATIVUM

Akvavit, Sotol, Chamomile, Cucumber, Tomato, Lemon | 17

NUTCRACKER

High West Double Rye, Pistachio, Hazelnut, Mole Bitters, Black Walnut Bitters | 16

LOCOMOTIVE

Blended Scotch, Becherovka, Cinnamon, Honey, Lemon | 16

GROUP HANGS

DRAGON'S MILK

Irish Whiskey, Dragonfruit Liqueur, Guava, Pistachio, Lemon | FOR TWO | 30

BAD IDEAS

White Rum, Rocket's Botanical Liqueur, Tomato, Lime, Coconut | FOR TWO | 30

DANGEROUSLY DECADENT

Cognac, Milk, Cream, Vanilla, Strawberry, Citrus | FOR FOUR | 55

CLASSY AQUAINTANCES

BRIDGE BURNER

Sagamore Rye Sherry Cask, Sagamore Amaro, Calvados, Campari | 25

WILD THING

Hibiki Harmony Japanese Whiskey, Pierre Ferrand, Lemon, Olive, Carpano Antica Trimbach Kirschwasser | 55

\*\*Please drink responsibly and never drive drunk.  
Please let a staff member know if you need help getting home safely.

# RAW & SNACKS

## CAVIAR CORNER

### BUTTERMILK FRIED CHICKEN | 16

Kimchi Ranch, Scallions, Salmon Roe

### POTATO CROQUETTES | 18

Sturgeon Caviar, Calabrian Chile Aioli, Chives

### UGLY ONION DIP | 16

Sour Cream & Onion Chips, Smoked Paprika, Sturgeon Caviar

### COLOSSAL SHRIMP COCKTAIL | 3.75 EACH

Meridian Tiger Shrimp, Cocktail Sauce, Creole Remoulade

### OYSTERS ON THE HALF SHELL\* | 18 OR 36

Champagne Mignonette, Cocktail Sauce

### SALMON TARTARE\* | 19

Sesame Ponzu, Avocado Mousse, Chili Crisp, Scallions, Kettle Chips

### SPICY MARINATED OLIVES | 7

Chiles, Citrus, Herbs

### GIARDINIERA | 5

House Pickled Vegetables

### CHARCUTERIE BOARD\* | 8 EA OR 21 FULL

Jamon de Serrano

Smoked Duck Breast

Nduja-Spicy Calabrian Spreadable Sausage

### 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

Harvest Moon - New York, Grass Fed, Semi-Soft (*unpasteurized*) Cow

### 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

### TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

### GRILLED CAESAR | 16

Red Leaf Romaine, Parmesan Breadcrumbs, Boquerones, Caesar Dressing

### BRUSSELS SPROUT BRAVAS | 14

Za'atar Spices, Tahini Yogurt

*Add Crispy Pork Belly \$5*

### TRUFFLED MUSHROOM TOAST | 16

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

### MAPLE BROOK FARM'S BURRATA | 18

Mission Figs, Baby Arugula, Pomegranate, Fig Vincotto, Grilled Sourdough

*Add Prosciutto di Parma \$5*

### CARAMELIZED DELICATA SQUASH | 17

Black Truffle Honey, Pistachio Dukkha

### DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Spring Herbs

### ROASTED PORTUGUESE OCTOPUS | 19

Confit Onions & Baby Potatoes, Lots Of Garlic, Olive Oil, Grilled Bread

### WAGYU BURGER | 23

8oz Brandt Farm's, Gruyere, Bone Marrow Dijonnaise, Lettuce, Sesame Brioche

*add north country bacon + 3*

*add sunny egg + 3*

## SOMETHING SWEET?

### STICKY TOFFEE PUDDING | 12

Warm Date Cake, French Vanilla Ice Cream, Toffee Sauce, Candied Walnuts

### 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.