

BIER

ON TAP

Allagash White	10
Small Change A Little Rain Pale Ale	10
Guinness	9
Fiddlehead IPA	9
Jack's Abby Blood Orange	9
Brooklyn Lager	9
Shacksbury Classic Dry Cider	9

PACKAGED

True North Turning Violet Sour	13
Duvel	13
Rothaus Pils	10
Fiddlehead Second Fiddle	11
Switchback Ale	8
Modelo	7
Narragansett	7
Topo Chico Hard Seltzer	7

POWER COUPLES | 12

BARTENDERS CHOICE High Life & Meletti
HAM ON RYE Hamm's & Wild Turkey 101 Rye
ROULETTE High Life & Mystery Shot

FREE-SPIRITED | 13

SLIGHTLY SEASONAL Seedlip Garden 108, Cucumber, Soda
KENTUCKY GENTLEMAN Kentucky 74 Spiritless, Strawberry Demerara, Lemon

GIN LANE

DIVE BAR G&T Lawley's Small Batch Gin, Tonic Water, Lime	12
SLOE AND LOW Plymouth Sloe Gin, Badger Grapefruit Soda, Soda, Orange	13
LIME IN THE TONIC Tanqueray Rangpur Lime, Badger Tonic Water, Clarified Lime	15



VINO | 16

ROSÈ

Cinsault
Sixpence, 2023, Western Cape, South Africa

WHITE

Picpoul
Equilibristes, 2023, Languedoc, France

Macabeo + Sauv Blanc
Chozas Carrascal, 2021, Valencia, Spain

RED

Nerello Mascalese *light chillable red*
La Cantine di Indie, 2022, Sicily, Italy

Dolcetto
GD Vajra, 2022, Piedmonte, Italy

ORANGE

Pinot Gris
Scenic Valley Farms, 2022, Willamette, Oregon

SPARKLING

Grolleau Gris + Pineau d'Aunis *pet-nat*
Equilibristes, NV, Loire Valley, France

Rosè
Oyster River "Morphos", 2022, Maine

GROWER CHAMPAGNE

Blanc de Noir *1/2 bottle*
Bertrand-Delespierre-Premiere Cru | 40 |

Blanc de Blanc *full bottle*
Hure Freres, "Invitation" Brut NV | 70 |

OLD FRIENDS

SEASONAL SPRITZ 16
Vodka, Peach, Date, Coconut, Oat, Prosecco, Soda

BLACK GOLD 16
Old Forester Bourbon, Lemon, Honey, Squid Ink Montelobos Mezcal Float

FLUFFY TED 16
Teddie's Peanut Butter Washed Old Overholt Rye, Marshmallow Fluff, Egg

HABANA AFFAIR 18
Pueblo Viejo Reposado, Habanero, Agave, Grapefruit, Paprika Rim

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

GROUP HANGS

DRAGON'S MILK FOR TWO 32
Slane Irish Whiskey, Dragonfruit Liqueur, Guava, Pistachio, Lemon

BIGELOW PUNCH FOR TWO 32
Tenjaku Japanese Whiskey, Boston Harbor Maple Cream, Pierre Ferrand Dry Curacao, Heavy Cream, Grapefruit, Lemon

BUCKET OF SUNSHINE FOR FOUR 39
Two High Lifes, Two Topo Chicos, Four Housemade Jello Shots

CLASSY AQUAINTANCES

BENZALDEHYDE 25
Aviation Old Tom Gin, Lazzaroni Amaretto, House Orgeat, Lemon, Heavy Cream, Eggwhite

OBERON 55
High West Midwinter Night's Dram, Tamworth VSOP Applebrandy, Carpano Antica, Slivovitz

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

RAW & SNACKS

CAVIAR CORNER

UGLY ONION DIP | 15

Sour Cream & Onion Chips, Smoked Paprika, Sturgeon Caviar

BUTTERMILK FRIED CHICKEN TENDERS | 15

Hot Honey Mustard, Togarashi, Scallions, Sturgeon Caviar

ISLAND CREEK OYSTERS | 15

4 Oysters with Kimchi Mignonette, Sturgeon Caviar

COLOSSAL SHRIMP COCKTAIL* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

OYSTERS ON THE HALF SHELL* | 18 OR 36

Champagne Mignonette, Cocktail Sauce

NORWEGIAN SALMON TARTARE | 19

Tamari, Black Sesame, Sriracha, Whipped Avocado, Kettle Chips
add 5g of sturgeon caviar +10

CHILE & TANGERINE OLIVES | 7

Chiles, Citrus, Herbs

WHITE BEAN & BASIL HUMMUS | 14

Tangerine Olives, Pine Nuts, Grilled Pita

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

24 MONTH AGED PROSCIUTTO DI PARMA | 14

Torn Burrata, Smoked Honey, Arugula, Grilled Sourdough

ONE PERFECT CHEESE | 12

Nancy's Camembert - New York - Sheep & Cow's Milk
Tart Cherry Marmalade, Pistachio Crumble, Grilled Sourdough

EXECUTIVE CHEF: SHAYNE NUNES

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.
Recent health inspection available at request.

* These items are served raw or undercooked and may be cooked to your specifications.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

SMALL PLATES

BRUSSELS SPROUT BRAVAS | 14

Za'atar Spices, Tahini Yogurt
Add Crispy Pork Belly \$5

LOCAL HEIRLOOM TOMATOES | 16

Shaved Red Onion, Torn Herbs, Pistachio Ricotta, EVOO & Fig Balsamic

ELM STREET CORN | 14

Queso Fresco, Spicy Mayo, Cilantro, Lime

TRUFFLED MUSHROOM TOAST | 16

Exotic Shrooms, Marsala Truffle Cream, Iggy's Sourdough

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

BONE MARROW | 16 EACH

Ancho Chile, Parmesan Breadcrumbs, Country Toast
***sherry shot luge to accompany +5*

ROASTED PORTUGUESE OCTOPUS | 19

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

FISH & CHIPS | 16

Beer Battered Cod Cheeks, Shoestring Fries, English Pea Puree, Malt Vinegar

THE BRANDT BURGER | 21

New School American Cheese, Crispy Shallots, Truffle Aioli,
Sesame Brioche, Truffle Fries
add north country bacon + 3

SOMETHING SWEET?

CAST IRON COOKIE | 12

Chocolate Chip, Vanilla Bean Ice Cream, Dark Chocolate Sauce

VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. This fee is voluntary and can be removed if you prefer to opt out.
Please speak to your server for more information.

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.