

# BIER

## ON TAP

Allagash White	10
Small Change A Little Rain Pale Ale	10
Guinness	9
Fiddlehead IPA	9
Zero Gravity Green State Lager	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
Miller High Life	6

## POWER COUPLES | 13

<b>BARTENDERS CHOICE</b>   High Life & Amaro
<b>ROULETTE</b>   High Life & Mystery Shot
<b>TNT</b>   Tepache & Tequila

## FREE-SPIRITED | 13

### SLIGHTLY SEASONAL

Seedlip Garden 108, Heirloom Tomato, Chili Spice, Honey, Lemon, Soda

### KENTUCKY GENTLEMAN

Kentucky 74 Spiritless, Clementine-Ginger, Lemon

## GIN LANE

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



## VINO | 16

### ROSÈ

Cinsault  
Sixpence, 2023, Western Cape, South Africa

### WHITE

Macabeo+Sauv Blanc  
Realce, 2022, Castilla La Mancha, Spain

Muscat Ottonel  
Union Sacré, 2022, Monterey, California

### RED

Field Blend-12 varietals *light chillable red*  
Field Recordings "Kitties", California

Gamay  
Cave Springs, 2021, Niagra, Canada

### ORANGE

Cayetana+Pardina  
Vegas Altas, 2022, Extremadura, Spain

### 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* | 40  
Bertrand-Delespierre-Premiere Cru

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

# OLD FRIENDS

**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

**COLD TEA** 17  
Cognac, Sesame, Dry Vermouth,  
Clarified Lemon, Tamari Soy

## GROUP HANGS

**ROTATING PUNCH** FOR TWO 32  
Speyburn, Red Wine, Evaporated Milk, Lime, Pineapple,  
Apple Cider Vinegar, Egg Whites

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

## CLASSY AQUAINTANCES

**23 FLIGHT ON A ROCK** 24  
Zacapa 23 Rum, Velvet Falernum, House Orgeat, Lemon, Mint

**BENZALDEHYDE** 28  
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.