



Raw Bar

Oysters 1.
Top Neck Clam 1.
U-Peel Shrimp (½ lb.) 10.
Ceviche Mixto 11.

Bar Snacks

Country Pate grainy mustard, house pickles 9.
Tempura Cauliflower sambal mayo 5.
Fried Green Tomatoes remoulade 6.
Truffle Fries aioli 6.
Fried Brussel Sprouts fresno chilé, garlic butter 5.

French Onion Soup gruyere, provolone 6.

Crispy Calamari long hot pepper, candied lemon, garlic 10.

Little Neck Clams white wine, garlic 12.

Roast Pork, Broccoli Rabe & Provolone Eggrolls spicy tomato jam 9.

Confit Chicken Drumette buffalo sauce, jasper hill blue cheese sauce, celery 8.

Meatballs south philly gravy, basil, grilled bread 11.

Chopped Salad greek style 9. add smoked salmon 12.

Roasted Beet Salad market greens, goat cheese, walnut, dijon vinaigrette 10.

Confit Duck Leg grilled radicchio, citrus vinaigrette 15.

Tempura Fish Tacos flour tortilla, repollo, salsa blanco 13.

Smoked Salmon Reuben thousand island, sauerkraut, swiss cheese 13.

Lobster Grilled Cheese fontina, green tomato 14.

The Burger pickles, pancetta, garlic ketchup, gouda 12.

Hanger Steak Frites herb chimichurri 15.

Korean Ribs kimchi 12.

Desserts

Chocolate- Sea Salt Cup Cake 7.
Pumpkin Rice Pudding 6.
Red Velvet Pound Cake 7.
Birch Beer Float 6.