

BAR

EAT.

EGGPLANT BABAGANOUSH yogurt, sumac & lavash 🍷	13	
CHICKPEA PANISSE herb aioli	13	
GOUGÈRES comté cheese puff	13	
GRILLED SHISHITO citrus salt	12	
ARTICHOKE & STRACCIATELLA kale pesto, grilled bread	15	
TUNA TARTARE & LIME, cucumbers, buckwheat crisp	21	
DAILY OYSTERS 1/2 DZ		
East 21	East & West 24	West 27
SHRIMP COCKTAIL crudites, avocados	18	
JUMBO LUMP CRAB & CITRUS frisee, heart of palm 🍷	24	
TARTE FLAMBÉE fromage blanc, bacon	16	
BARBAJUANS swiss chard, ricotta	13	
CHEESE SELECTION quince paste, walnut bread 🥜	18	
CHARCUTERIE BOARD pickles, mustard	18	

 contains nuts

—DRAUGHT—

Artifact Cider-Feels Like Home, MA	9	Von Trapp Brewing-Vienna Style lager, VT	9
Fruity & Unfiltered, Aged On Rum-Soaked oak	5.4%	Austrian style amber, Malt Foward & Grassy	5.2%
Port City - Optimal Wit, VA	9	Invertase Brewing - 1954, NJ	9
Traditional Style Witbier, Citrus and Coriander	4.9%	New England Style Hazy and Tropical IPA	6.4%
Ghost Hawk - Lager, NJ	9	KCBC -Marble of Doom, NY	9
Classic German Lager. Clean & Crisp Flavor	5.0%	Fruited Sour Ale , Blueberry, Passion Fruit	5.5%

WINES BY THE GLASS

—SPARKLING—

- Chandon Spritz, sparkling wine orange peel, bitters 15
Crémant Faubourg Brut, Burgundy France 16
Champagne Roederer Brut NV, Champagne, France 27

—ROSE—

- Club 44, IGP Mediterranee, France, 2022 15

—WHITE—

- Montefresco, Pinot Grigio, Italy, Veneto, 2022 11
Lauverjat Sancerre, Loire Valley, France, 2023 21
Domaine Romy Borgogne Blanc, Burgundy, France 14
Trefethen, Chardonnay, Oak Knoll, USA, 2021 16
Raymond Usseglio, Côtes du Rhône, France, 2021 14

—RED—

- M & C Lapierre, "Raisins Gaulois", Beaujolais, 2022 18
Lulumi, Pinot Noir, IGP Languedoc, France, 2022 11
Joyce Submarine Canyon Pinot Noir, California, 2022 16
Château Bel-Air, Lussac St-Emilion, France, 2019 16
J.M. Gerin Syrah "La Champine", Rhone Valley, 2022 14

—MOCKTAIL—

- Pursue The Passion** (Alcohol Free) 8
Passion Fruit, Vanilla, Elderflower Tonic

—DRINK SPECIALS—

- Cocktail Of The Week** 15
Ask your server about it!

A 3% Processing Fee Will be
Added To All Credit Card Charges.
No Charge For Debit.

20% gratuity will be added to
parties of 6 or more

HOUSE FAVORITES

—SIGNATURE DRINKS—

- White Cosmo** 15
Prairie Vodka, Cointreau, Elderflower
White Cranberry, Lime

- Ahh Fennelhy, A Sangria** 15
Crafted by Alicia
Coteaux Du Giennois, Lulumi Pinot Noir
Grey Goose Vodka, Calvados,
Strawberry, Fennel, Lemon

- Let The Beet Drop** Crafted by Alex 15
Prairie Gin, Suze, Beet, Lemongrass
Ginger, Lemon

- Polynesian Paradise** Crafted by Aniket 15
Bacardi Rum, Giffard Vanilla, Blueberry
Cinnamon, Lemon

- Mango Mojito** 16
Bacardi Rum, Mango, Mint, Lime, Club

- Spicy Pineapple Margarita** 16
Tanteo Chipotle Tequila, Pineapple
Agave, Lime

- Guavamente** Crafted by Nikki 19
Casamigos Blanco, Guava, Cucumber
Rosemary, Lime

- Smooth Operator** Crafted by Dom 16
Bezu Mezcal, Génépy, Mint, Lemon
Grilled Pineapple

- Blood Moon** Crafted by Aaron 16
Bezu Mezcal, Aperol, Blood Orange
Basil, Habanero, Lime Club

- Pristine Peach Palmer** Crafted by Hailey 15
Wild Turkey, Peach Tea, Tarragon
Saffron, Lemon

- Cocoo For Coconuts** Crafted by Jose 15
Cognac, Giffard Coconuts, Triple Sec, Lime

- Unleash The Dragon** Crafted by AL 15
Armagnac, Amaro, Dragon Fruit
Thyme, Lemon

DRINK.