

# DINNER

## APPETIZERS

oysters on the half shell mp  
mignonette, cocktail sauce  
3/6/12

cheeses \$4 per  
stinky, sharp, mild, crumbly

cured meats \$4 per

chilled english pea soup \$5.50  
preserved lemon, creme fraiche

wild mushroom asparagus truffle pudding \$8.50  
fresh herbs, parmesan salad

fried calamari \$9  
frisse, garlic confit, tomato shallot sauce

shrimp pierogies \$9  
shallots, sweet corn emulsion

crispy pork rib \$9.50  
garlic-glaze, thai herbs, peanuts

foie gras french toast \$15.50  
black pepper caramel, cherry gastric

saffron bouillabaisse terrine \$10.50  
garlic aioli, grilled bread

grilled octopus \$10  
celery leaves, basil, almonds, vinegar, chili oil

beef carpaccio and fried oysters \$14.50  
fresh horseradish gelato, parmesan  
herb salad

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## SALADS

arugula salad \$9  
watermelon, goat cheese, cilantro black pepper

blue crab salad \$11.50  
fresh herbs parmesan cheese

waldorf salad \$9  
boston lettuce, homemade mayonnaise,  
honey crisp apples, celery, curried walnuts

## PASTA

english pea risotto \$15  
wild mushrooms, creme fraiche

crayfish open ravioli \$16  
wild mushrooms, spring garlic, shallots,  
crayfish sauce, goat cheese, herbs

garganelli \$16  
four cheese blend, caramelized  
mushrooms, bacon lardons

braised lamb pappardelle \$18  
spring vegetable ragout, fresh  
herb sauce

tagliatelle \$18  
confit of duck, chorizo, roasted tomatoes,  
pearl onions, sherry rosemary reduction

\* All pastas available in half portions. Half price plus \$1

18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE

EST. 2009

# GRAPES & HOPS

## GRAPES BY THE GLASS

**Bubbles**  
Prosecco, Malibran, Valdobbiadene \$10  
Gruet, Blanc de Noirs, Brut, NV, New Mexico \$12

**Rosé**  
Cotes de Provence, Chateau de Mauvan '08 \$9

**White**  
Sauvignon Blanc, Chateau de la Presle, Touraine \$9  
Trebiano, d'Abruzzo "Sunnæ" '07 \$7  
Gruner Veltliner, Schwarzbock '08, Austria \$8  
Albarino, Condes de Albarei Salneval '08, Rias Baixas, Spain \$9  
Macon Villages, Domaine Fichet Terrior de Burgy '07, Maconnais \$11

**Red**  
Pinot Noir, Ramsay '07, California \$12  
Vin de Pays d'Oc, Tardieu-Laurent, "Les Grands Augustins" '05 \$9  
Montepulciano d'Abruzzo "Sunnæ" Col del Mondo '06, Abruzzo \$8  
Cabernet Sauvignon, Lot 205 '07, Napa Valley \$9  
Malbec, Gougenheim '07, Mendoza, Argentina \$7

## HOPS

**Draught**  
Victory Prima Pils \$5  
Sierra Nevada Pale Ale \$5  
Sixpoint Righteous Rye Ale \$6  
Ommegang Witte \$5

**Bottled**  
Lionhead \$4  
Abita Light \$6  
Blue Point Toasted Lager \$6  
PorkSlap Ale (12oz can) \$5  
Dale's Pale Ale (12oz can) \$5  
Blue Point Hoptical Illusion India Pale Ale \$6  
Smuttnose Old Dog Brown Ale \$6  
Victory Golden Monkey \$7  
Ommegang Hennepin \$7  
Wolaver Oatmeal Stout \$6

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## ENTRÉES

## OLD SCHOOL / A LA CARTE

|                                                                           |             |
|---------------------------------------------------------------------------|-------------|
| mussels & garlic fries<br>roasted tomatoes, chorizo,<br>white wine, herbs | \$15        |
| 10 hour pork shank<br>honey glaze                                         | \$20 / \$15 |
| grilled trout<br>apple horseradish broth                                  | \$22 / \$17 |
| grilled ribeye<br>pan gravy                                               | \$25 / \$20 |
| slow roasted duck breast<br>rosemary pan reduction                        | \$20 / \$15 |

## SIDES

|                                                 |     |
|-------------------------------------------------|-----|
| fries<br>garlic chili emulsion homemade ketchup | \$4 |
| glazed vegetables                               | \$5 |
| whipped potatoes<br>garlic herb butter          | \$5 |
| baby spinach                                    | \$5 |

EXECUTIVE CHEF : IAN KAPITAN

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# COCKTAILS

\$9

## “UP”

### Jo's Martini

London dry gin, cucumber infused vermouth, assorted olive skewer

### The Perfect Manhattan

Rye whiskey, sweet and dry vermouth & homemade ginger/orange bitters

### Blood and Sand

Scotch whiskey, cherry brandy, sweet vermouth, & blood orange

### Morello Pisco Sour

Barsol Pisco, homemade cherry syrup, lime, egg white and bitters

## “LONG”

### Hibiscus Collins

London dry gin, homemade hibiscus syrup, & lemon served long...charged with soda

### Diablo Martinique

Rhum Clemente Premiere Cane, lime, & ginger beer, drizzled with blackberry liqueur

## “ON THE ROCKS”

### Daiquiri Anejo

Diplomatico Reserva rum, lime, demererra sugar...served with fresh sugar cane

### Black Jack

Bourbon, lime, sugar, and fresh black berries over crushed ice

### Summer Margarita

Chipotle infused tequila, lime, and watermelon with a sea salt rim

### The Aphrodisiac

Zubrowka bison grass vodka, lime, strawberries, and rose essence

## “WITH BUBBLES”

### True Romance

Macerated strawberries in Rhum clement VSOP and sparkling wine

### Elderflower Bellini

St. Germain Elderflower liqueur, white peach puree with sparkling wine

## “DESSERT”

### Le Chocolat

Vanilla infused vodka, crème de cacao, touch of milk dusted with cocoa powder

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