



#### TIDBITS

**FINGERLING POTATOES.**—Anchovy Butter \$6

**PORK RILLETTE.**—Baguette and Mustard \$8

**DATES.**—Paprika Honey, and Prosciutto \$6

**FRESH BABY CORN.**—Mayonnaise, Lime, and Cilantro \$6

#### SMALL PLATES

**SHRIMP.**—Vermouth, Mirepoix, and Crème Fraîche \$10

**GOLDEN BEETS.**—Greek Yogurt, Shaved Vegetables, Cara Cara Orange \$11

**POACHED EGG.**—Asparagus, Favas, and Pea Tendrils \$14

**SQUID.**—Chilis, Prosciutto, and Frisee \$15

**RADICCHIO.**—Farro, Bacon, Blue Cheese, and Castelvetrano Olives \$13

**PORK BELLY.**—Cauliflower, Pinenuts, and Happy Family Sauce \$11

#### PAIRING BOARDS

**CELERY and GIN.**—Braised Celery, Parsley, Burrata, Arbequina Olive Oil, and Reistbauer Blue Gin

**SCALLOP and MEZCAL.**—Cured Scallop, Grapefruit, Beets, Anise Oil, and Fidencio Mezcal

**SWEETBREADS and CALVADOS.**—Fried Sweetbreads, Raisins, Fennel, and Daron Calvados

**LAMB NECK and RYE.**—Braised Lamb Neck, Anchovy Relish, Radish, and a Preakness Cocktail

**PRESSED PIG HEAD and RUM.**—Braised Pig Head, White Beans, Pickled Things, and Santa Teresa Solera Rum

#### LARGE PLATES

**WHOLE BRANZINO.**—Shellfish, Fennel, and Garlic \$26

**HANGER STEAK.**—Escargot, Mushrooms, and Jus \$24

**HALF CHICKEN.**—Cabot Clothbound Cheddar, Braised Leeks, and Mushrooms \$22

**MILK BRAISED PORK SHOULDER.**—Broccolini and Apricot \$24

**GRILLED COBIA.**—Fresh Chickpea Purée, Bottarga, and Calabrian Chili Mayonnaise \$19

#### SWEETS

**CRANACHAN.**—Scotch, Cream, Oats, and Apples \$6

**CHOCOLATE CUSTARD.**—Grapefruit and Corn Flakes

Executive Chef Garrett Eagleton

No deletions or substitutions. No more than three separate checks.

20% gratuity added to parties of six or more.

**COCKTAILS \$12**

**ASTOR PAINLESS ANESTHETIC.**—Gin, Armagnac, Bonal, Cocchi Americano, and Orange Bitters [Δ]

**QUEIMADA SWIZZLE.**—Rum Agricole, Fresh Lime Juice, Orgeat, and Fresh Pineapple [0]

**SHERRY COBBLER.**—Amontillado Sherry, Fresh Raspberries, and Fresh Lemon Juice [0]

**LONDON BUCK.**—Dry Gin, Ginger, Fresh Lime Juice, and Chilled Seltzer [0]

**EL GUERO.**—Mezcal, Dolin Bianco Vermouth, Maraschino Liqueur, and Fresh Lemon Juice [Δ]

**LONGINES COCKTAIL.**—Cognac, Gunpowder Tea, Anis del Mono, and Fresh Lemon Juice [Δ]

**GOLDEN DOG.**—Talisker 10 yr Scotch, Lillet, Benedictine, Apricot Liqueur, and Angostura Bitters [Δ]

**AIRMAIL.**—Light Rum, Fresh Lime Juice, Honey, and Champagne [∞]

**ADONIS.**—Fino Sherry, Sweet Vermouth, and Orange Bitters [Δ]

**DAISY DE SANTIAGO.**—White Rum, Fresh Lime Juice, Yellow Chartreuse, and Chilled Seltzer [0]

**PRINCE OF WALES' COCKTAIL.**—Rye Whiskey, Maraschino Liqueur, Champagne, Fresh Pineapple, and Angostura Bitters [Δ]

**THE ARTIST'S SPECIAL.**—Single Malt Scotch, Oloroso Sherry, Fresh Lemon Juice, and Red Currant Syrup [Δ]

**V.O.C.**—Genever, Swedish Punsch, Lillet, Fresh Lemon Juice, and Angostura Bitters [Δ]

**LA ROSITA.**—Tequila, Campari, Sweet Vermouth, and Angostura Bitters [∞]

**COMMANDO COCKTAIL.**—Bourbon, Orange Liqueur, Fresh Lemon Juice, and Absinthe [Δ]

**THE BAUMOL COCKTAIL.**—Gin, Lillet, Amaro Cio Ciaro, and Angostura Bitters [Δ]

**BARRELL-AGED COCKTAILS**

**COMING SOON.**



Owner Matthew Piacentini    Bar Manager Dan Greenbaum

[∞] = rocks    [Δ] = up    [0] = highball