



bellwether:

sparkling

Prosecco, Lamberti, Veneto NV	\$10 / \$40
Pinot Noir, Gruet, Blanc de Noirs, New Mexico, NV	\$12 / \$48
Chardonnay, Jean-Claude Thevenet, Blanc de Blancs, Burgundy	\$56
Chenin Blanc, Sebastien Brunet, Vouvray Pettilent Naturel NV	\$58
Chardonnay, Gimmonet "Selection Belles Annees" Champagne, NV	\$87

white

Riesling, Schloss Muhlenhof, Germany, 2010 (1liter)	\$7 / \$35
Muscadet, Pierre Luneau-Papin, Clos des Allees Loire 2010	\$38
Sauvignon Blanc, Jean-Paul Picard, Sancerre 2010	\$57
Sauvignon Blanc, Chidaine, Touraine 2009	\$8 / \$32
Arneis, Mosca Bianca, Piedmont 2010	\$49
Chenin Blanc, Mosse, Anjou 2010	\$61
Vermentino, Bisson, Cinque Terre Bianco "Marea", 2010	\$57
Grillo, Rapitala, Sicilia, 2010	\$9 / \$36
Chardonnay, Jean-Marc Pillot, Bourgogne Blanc, 2008	\$52
Viognier, Xavier Gerard, Rhone, 2009	\$61

rosé

Syrah, Faillenc Sainte Marie "Rose des Glacieres" VDP d'Oc, 2010	\$7 / \$28
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orange

Malvazia, Clai Bijele Zemlje, Istria, Croatia 2008	\$15 / \$60
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reds

Gamay, Chateau Cambon, Beaujolais 2010	\$12 / \$48
Nebbiolo / Pinot Noir, La Kiuva, Vallee D'Aoste, 2010	\$50
Cabernet Franc, Barc Vallee "Les Castines" Bourgueil 2009	\$9 / \$34
Nero D'Avolo / Frapatto, COS, Cerasuolo di Vittorio Classico, Sicily 2008	\$70
Granache, Axel Prufer, Les Temps de Cerises Languedoc, 2009	\$47
Cabernet Sauv./ Garnacha, Pares Balta, Mas Petit, Spain 2009	\$9 / \$34
Mourvedre Blend, Chateau Pradeaux, Bandol 2005	\$90
Montepulciano, Moroder "Aion", 2008 Le Marche	\$36



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Cocktails

Dickle Boilermaker with Sierra Nevada Rye IPA and Dickel whiskey	\$10
Good Girl Plymouth gin, quince, lemon, maraschino liqueur, egg white	\$10
Hot Scotch A hot toddy of Scotch, Drambuie, lemon, honey and spices	\$10
Union League Ransom Old Tom gin, Port, orange bitters	\$10
Omar Bradley Rye, orange marmalade, lemon juice	\$10
Harmony Hall Blackwell Aged Rum, lime, switchel (a honey-molasses drink)	\$10
Fire Bird Tequila, grapefruit soda, hot sauce	\$10

drafts

Krombacher Pils	\$5
Blue Point Toasted Lager	\$5
Sierra Nevada Rye IPA	\$5
Sixpoint Brownstone	\$6
Ommegang Witte	\$6
O'Hara's Stout	\$5
Miller High Life	\$3

bottles

Presidente	\$4
Gaffel Kolsch	\$6
Ommegang Hennepin Saison	\$8
Porterhouse Oyster Stout	\$8
Lagunitas Sumpin' Sumpin' (American Pale Wheat Ale)	\$8
Dupont Cider	\$11
Einbecker Non-Alcoholic	\$5

Soda

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda	\$3
Reed's Ginger Beer, Fizzy Lizzy Grapefruit, Q Tonic	\$4
Large bottled Panna still or Perrier sparkling	\$6



Local Oysters with mignonette and lemon	\$10
Fluke Tiradito with sour orange, vidalia onion and salsa che	\$12
Amber Jack Sashimi with baby beets, prickly pear and ginger mustard	\$14
Surf Clams on the half shell with cilantro, aromatic pepper and black lime	\$10
Taylor Bay Scallops with sorrel, green tomato and granny smith apple	\$12
Shellfish Kapuchana with fresh tomato juice, horseradish and chili vinegar	\$10
Shrimp Cocktail	\$9
Chilled Crab with tobiko, red apple, cucumber and Japanese chili pepper aioli	\$15
Baby Artichokes with Picholine olives, chanterelles and bottarga	\$14
House Salad with crouton, vegetables, Manchego cheese and Xerez vinegar	\$11
Lightly Smoked Salmon with apple cider, whole grain mustard and roe	\$14
Olive Oil Soup with semolina, speck and Taleggio cheese	\$9
Lentils “Du Pays” with Espelet pepper, mojama, octopus and parsley coulis	\$14
Seared Oysters with mushroom fricasee and poblano chilis	\$15
Potato-Crusted Cod with brussel sprouts, anchovy and chervil emulsion	\$19
Tripe Mole with coriander, chipotle and crunchy hominy	\$13
Morcilla with toasted grains and charred cippolini onion broth	\$13
Blackened Chicken with arugula, lemon crème and fingerling potatoes	\$21
Hangar Steak with tomato jam, caramelized onion, bone marrow and crispy potato confit	\$24