autumn
HOUSE COCKTAILS

Vervino Spritz  16
Channing Daughter’s Vervino Variation 2, Bols Genever, St Germain, Woodford Reserve Bourbon, Hopped Grapefruit Bitters

Old Alobar  18
Hayman’s Old Tom Gin, Nux Alpina Walnut Liqueur, lemon, egg white, beet powder

Bog on Fire  15
Vida Mezcal, Hangar One Mandarin Blossom Vodka, Rabarbaro Zucca Amaro, lemon, cranberry syrup, grated cinnamon

Apple Buck  15
James Oliver Rye, Strega, lemon, Red Jacket Orchards Apple Cider, Dandelion & Burdock Bitters, Fever Tree Ginger Beer

Old Nut  18
Pierre Ferrand 1840 Cognac, Averna, Angostura, Black Walnut Bitters

CLASSIC COCKTAILS

Seelbach  16
Bourbon, Curaçao, bitters, Cava

Brown Derby  15
Bourbon, grapefruit, honey

Vesper  16
Gin, Vodka, Cocchi Americano

CHAMPAGNE & SPARKLING WINE BY THE GLASS

Cava Brut Nature NV | Marrugat ‘Pinord’ | Catalonia, Spain  14
Maltaossu Spumante Brut 2011 | Punta Crena | Liguria, Italy  19
Cremant de Bourgogne Brut Rose NV | Parent & Richard | Burgundy, France  18
Champagne 1er Brut NV | J. Lasalle ‘Preference’ | Champagne, France  24

WHITE WINE BY THE GLASS

Pinot Blanc 2012 | Lieb Family Cellars | North Fork of Long Island, New York  13
Pigato 2012 | Cordino | Liguria, Italy  16
Gual 2012 | Vinatigo | Canary Islands, Spain  15
Vermentino & Biancu Gentile 2012 | Domaine Leccia ‘YL’ | Patrimonio, Corsica  15
Riesling 2012 | Koehler-Ruprecht | Pfalz, Germany  12
Chardonnay 2011 | Gothic ‘Barrel Ferment’ | Willamette Valley, Oregon  16
Pinot Gris, Riesling, Gewürztraminer + 2012 | R. Sinskey ‘Abraxas’ | Carneros, California  24

RED WINE BY THE GLASS

Trepat 2012 | J. Foraster | Tarragona, Spain  16
Pinot Noir 2013 | Porter-Bass ‘Poco a Poco’ | Russian River Valley, California  15
Cabernet Franc 2012 | Domaine de la Butte ‘Pied de la Butte’ | Bourgueil, France  16
Mencia 2012 | Ventura ‘Burato’ | Ribeira Sacra, Spain  12
Tibouren 2013 | Clos Cibonne | Côtes de Provence, France  19
Listan Negro 2012 | Tajinaste ‘Tradicional’ | Canary Islands, Spain  14
Cabernet Sauvignon 2012 | Gramercy Cellars ‘Lower East’ | Columbia Valley, Washington  24

DRAFT BEER

Six Point ‘The Crisp’ Pilsner | Red Hook, Brooklyn  8
SingleCut ‘Dean’ Mahogany Ale | Astoria, Queens  8
Greenport ‘Otherside’ IPA | North Fork of Long Island  9
spent grain bread and cultured butter
served upon request

RAW, CURED & SMOKED

long island bass  crunchy relish, Amagansett sea salt  14
Island creek oysters  grapefruit, coriander  13

AUTUMN VEGETABLES

beetroot tartare  horseradish, rye  12
endive  pear, walnut, sheep cheese  14
fall greens  fennel, egg  13
butternut squash  Vermont burrata, nasturtium  17
crispy brussels sprouts  smoked parsnip, apple  14
stuffed artichoke  lamb, cucumber  18
fried local cauliflower  almonds, pistachio  12
roasted sunchokes  hazelnut, black trumpet  13

PASTA & WHOLE GRAINS

black kale ravioli  fall squash, pine nuts  14
beetroot risotto  tangy cheese, poppy seed  15
whole wheat spaghetti  red waddle pork, cabbage  17

FISH & SEAFOOD

spiced shellfish ragu  franca’s beans, smoked bacon  14
steamed black bass  beluga lentils, oregano  24
1/2 lobster in the shell  spaghetti squash, black pepper  24

FIRE-ROASTED MEATS

dry-aged duck & kebab  turnips, tangy grapes  18
grass-fed hanger steak  charred broccoli, green sauce  20
spatchcock chicken  NYS freekeh, sweet mustard  15
DESSERTS

fall sundae of apple & beer  12
frozen lemon fluff honey-lemon sorbet  12
pear & milk chocolate tart white wine sorbet  12
chocolate-rye cake hazelnut ice cream  12
orange sorbet marjoram, olive oil  8
cinnamon toast ice cream  8

COFFEES & TEAS

brewed coffee  4
cappuccino or latte  6
espresso  4.5
organic loose leaf herbal tea  6