

WASSAIL

BAR BITES

FRIED PASTIE

Spinach, English cheddar

12

MUSHROOM ESCABÈCHE

Smoked paprika

8

JALAPEÑO FRITTERS

Aged gouda

8

TARTIFLETTE

Sunchoke, foraged mushrooms

12

PICKLES

Assorted vegetables, quail egg

8

SOURDOUGH

Baked today, cultured butter

5

«SCOTCH EGG»

Polenta, parmesan

10

FAVA

Feta, tahini

10

ROOT VEGETABLES

Hazelnut, radicchio, apple saba

12

DUCK EGG

Barley, hedgehog mushroom, brussels sprouts, sorrel

14

BROCCOLI SOUP

Quinoa, vadouvan, crème fraîche

9

ROASTED BEETS

Goat cheese, pistachio, lemon ash

12

BURRATA

Winesap apple water, cucumber, lemon oil

15

PEAS

Smoked ricotta, argan oil, paratha

12

ARTICHOKE

Nettles, pearl onion, brown butter

14

CAULIFLOWER

Black garlic, cashews, mâche

20

MAITAKE

Salsify, watercress, mushroom dashi

23

ASPARAGUS

Morel, parmesan custard, vin jaune

21

LAYERED POTATOES

Turnips, mustard greens, gribiche

21

ROASTED CARROTS

Bulgur, yogurt, za'atar

19

LEEKs

Spaetzle, green garlic, truffle butter

19

*Chef Joseph Buenconsejo

DRAUGHT CIDER

EDEN <i>Sparkling Dry (VT)</i>	(8OZ) 11
FARNUM HILL <i>Experiments Batch 1614 (NH)</i>	(6OZ) 10
FARNUM HILL <i>Dooryard Batch 1501 (NH)</i>	(6OZ) 9
HUDSON VALLEY FARMHOUSE <i>Scrumpy (Hudson Valley, NY)</i>	(12OZ) 8
MILLSTONE <i>Ciderberry (MD)</i>	(6OZ) 9
SHACKSBURY <i>Classic (VT)</i>	(8OZ) 9
CRAIGIES <i>Ballyhook Flyer (IE)</i>	(8OZ) 10
SANDFORD ORCHARDS <i>Browns & Chisel Jersey (UK)</i>	(8OZ) 8
CASTAÑON <i>Natural (Asturias, SP)</i>	(5OZ) 6
TRABANCO <i>Cosecha Propria (Austrias, SP)</i>	(5OZ) 6
CIDRERIE NICOL <i>Cidre de Rhuys (Brittany, FR)</i>	(8OZ) 9
CHRISTIAN DROUIN <i>Pays d'Auge AOP</i>	(8OZ) 8

BY-THE-GLASS CIDER

EZ ORCHARDS, CIDRE <i>2012 (OR)</i>	14/50
OYSTER RIVER, HOBOKEN STATION <i>2012 (ME)</i>	11/38
MANOIR DU KINKIZ, FOUESNANT <i>2013 (Brittany, FR)</i>	10/35
PACORY, POIRÉ DOMFRONT AOP <i>2013 (Normandy, FR)</i>	9/33
FOGGY RIDGE, FIRST FRUIT <i>2013 (VA)</i>	13/45

COCKTAIL

JERSEY COCKTAIL (DRAUGHT) <i>Apple brandy, cider, Angostura</i>	12
RIOJA LIBRE (BOTTLE) <i>Red wine, Cynar, bitter orange soda</i>	12
STONE FENCE BOILERMAKER <i>No.1 American cider and rye whiskey No.2 French cider and rum No.3 Scrumpy and apple brandy</i>	12
FALLING UP <i>Bourbon, apple brandy, Cynar, lemon, ginger, port</i>	13
NO ME CHISQUES <i>Oloroso sherry, horchata, Ramazotti, Jamaican rum</i>	13
BUNKER'S LOVE AFFAIR <i>Suze, pommeau, cidre</i>	13
PRESCRIPTION JULEP <i>Calvados, rye, Jamaican rum, mint</i>	13
SLACK MA GIRDLE <i>Gin, dandelion, lime, IPA</i>	14
BLACK OXFORD <i>Mezcal, Basque vermouth, Eden Orleans bitter, mole bitters</i>	14
CHRYSANTHEMUM <i>Dry vermouth, Benedictine, absinthe</i>	14
SUMMER OF RAMBO <i>Scotch, Pimm's, lemon, cucumber, cider</i>	14
WASSAIL PUNCH <i>Bourbon, strawberry, birch beer, fresh apple juice, lemon</i>	(1/4) 12/36 (10) 100

DRAUGHT BEER

PEEKSKILL EASTERN STANDARD IPA <i>(Peekskill, NY)</i>	8
TRANSMITTER TRIPLE <i>(Long Island City, NY)</i>	8

BY-THE-GLASS WINE

White

JURANÇON SEC, CLOS LAPEYRE <i>2012 (Basque, FR)</i>	11/39
ANJOU BLANC, MOZAIK, PITHON-PAILLE <i>2011 (Loire, FR)</i>	16/56

Red

MINERVOIS, MASSIAC SENTINELLE <i>2012 (Languedoc, FR)</i>	12/40
CABARNET FRANC/MERLOT, WHITE HORSE, BLOOMER CREEK <i>2010 (Finger Lakes, NY)</i>	16/56