

SHAREABLES

ONION DIP | 16
warm potato chips
+ island creek white sturgeon caviar 15

CRISPY DEVEILED EGGS | 14
pickled ramp, chili, sesame

MAPLE + BOURBON WINGS | 18
crushed peanuts, scallion, buttermilk ranch

BLACK GARLIC-GLAZED LAMB RIBS | 22
pomegranate, pistachio dukkah, preserved lemon yogurt

STEAK TARTARE TOAST **| 20
quail egg, marrow aioli, salsa verde

SALT + PEPPER CALAMARI | 18
pickled sweet peppers, coco key lime, togarashi

CRISPY SUSHI | 22**
yellowfin tuna, smoked chili mayo, soy honey
crispy rice

SOUPS + SALADS

FRENCH ONION SOUP | 12
comté, sourdough crouton, thyme-scented broth

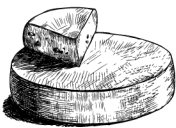
NEW ENGLAND CLAM CHOWDER 8 | 14
littleneck clams, double-smoked bacon, fingerling potatoes, chive

LITTLE GEM CAESAR | 14
brioche croutons, parmigiano reggiano, lemon
+ white anchovy 3

BIBB LETTUCE | 15
grapefruit, watermelon radish, avocado, pistachio, green goddess

additions: organic chicken breast 9 | petite tenderloin * 20
king salmon * 16 | gulf shrimp 16

CHEESE & CHARCUTERIE



BAYLEY HAZEN BLUE
jasper hill [cow, vt]
QUINBY
barn first creamery [goat, vt]
CAMEMBERT
arethusia [cow, ct]
VERANO
vermont shepherd [sheep, vt]
KUNIK
nettle meadow [cow + goat, ny]
chef charlotte's jam, marcona almonds
honeycomb, house crackers

COUNTRY PÂTÉ
pork + chicken liver
DUCK RILLETTE
duck confit + herbs
SAUCISSON SEC
dry pork salami, black pepper, garlic
BAYONNE HAM
dry-cured french ham
CHICKEN LIVER MOUSSE
organic chicken liver + cognac
charred sourdough, violet mustard
pickled vegetables

7 | EACH 18 | CHOOSE THREE 24 | CHOOSE FOUR

RAW + CURED**

NEW ENGLAND OYSTERS | 4
LITTLENECK CLAMS | 3.5
COLOSSAL GULF SHRIMP | 4



SEAFOOD TOWER

new england oysters
littleneck clams
gulf shrimp
tuna tartare
lobster tail

single tier [2] 60
double tier [4] 120
triple tier [6] 180

TAVERN FARE

HUDSON VALLEY FARMS
ROASTED HALF CHICKEN | 30
mashed potatoes, haricots verts, rosemary jus

STEAK FRITES* | 32
prime flank steak, red wine-shallot butter
herb salad, truffle fries

SMASH BURGER* | 22
american wagyu double patties, cooper
american, b+b pickles, shredded lettuce
not quite a secret sauce, house potato bun

MAINE MUSSELS DIJONNAISE | 28
dijon, white wine, shallot, garlic, crème fraîche
herbs, charred bread
+ frites 6

ROASTED KING SALMON* | 34
heirloom apple, baby turnips, bacon dashi

FISH + CHIPS | 26
market cod, preserved lemon tartar sauce
cole slaw

FISHED + FARMED

NORTH ATLANTIC HALIBUT | 38
marcona almonds, concord grapes, cauliflower, verjus sauce

STONINGTON SCALLOPS | 44
sweet corn, heirloom tomatoes, peewee potatoes

SPICY LOBSTER + PACCHERI | 55
meyer lemon pangrattato, calabrian chili, green garlic soffritto

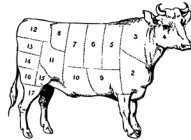
LA BELLE FARM ROASTED DUCK BREAST* | 44
confit thigh, cabernet-pickled blueberry, vidalia, swiss chard, citrus jus

BEEF WELLINGTON* | 59
pommes aligot, confit carrots, bordelaise

MARROW-CRUSTED SHORT RIB | 40
caramelized onion, swiss chard, pommes pave, tarragon emulsion

FROM OUR BUTCHER*

8 OZ. FILET MIGNON | 50 bearnaise
12 OZ. PRIME NEW YORK STRIP | 55 au poivre
14 OZ. PRIME DELMONICO RIBEYE | 60 bordelaise
22 OZ. BONE-IN SMOKED PORK CHOP | 32 hot honey mustard
includes two sides



SIDES

SHERRY-GLAZED MUSHROOMS | 12
shallot, crème fraîche, herbs

SWISS CHARD | 12
double-smoked bacon, aleppo, cider

ROASTED ASPARAGUS | 11
lemon, sea salt

SHISHITO PEPPERS | 12
sesame, white soy, miso, lime

SUMMER BEANS | 12
caramelized peach, almond, basil

MASHED POTATOES | 10
cultured butter

FRIES | 9

TRUFFLE FRIES | 10
parmigiano reggiano, herbs, garlic aioli

*Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illness.
**These menu items are served raw or undercooked. Before placing your order, please inform your server of any food allergies, restrictions, or aversions.