



Cherry Gin Sour 15.
Luxardo Sour Cherry Gin,
Absente, St. Germain,
Fresh Lemon, Egg White.

Legroni 15.
Glendalough Gin, Lillet Rose,
Amaro Montenegro,
Ledaig Scotch, Orange Oil.

Goombay Smash 15.
Brugal Anejo, Pineapple, Orange,
Coldstream Cococnut Liqueur,
Angostura Bitters.

Travels with Grandfather 15.
Makers Mark, Giffard Passion Fruit,
Lemon, Angostura Bitters, Orange &
Anise Essence.

My Bags Are Packed 15.
Hornitos Reposado, Orange,
Strawberry, AnticoAmaro, Lime,
Agave, Black Pepper

Now That's A Good Idea 15.
Dillon's Rose Gin, Amaro Nonino,
Luxardo Maraschino, Lemon

Who Da Thought 15
Hornitos Reposado, Green Chartreuse,
Giffard Passion Fruit, Lime, Honey &
Thyme Syrup

Transcontinental 16.
Makers Mark Bourbon, Geers Vermouth,
Amaro Nonino, Cocchi Vermouth, Orange &
Angostura Bitters, Cherry Syrup, Lemon Oil

Gin Salad 15.
Gordon's Gin, Green Chartreuse, Midori,
Fresh Lime, Cucumber and Pineapple.

SF & SC 15.
Iron Works Rhubarb Esprit, Aperol,
Seventh Heaven Gin, Mint, Egg White
Fresh Grapefruit.

2 Italians & An Irishman Walk Into A Bar 15.
Starlino Rosso, Luxardo Apricot, kilbeggan irish
whiskey, Amarino Cherry Syrup, Burnt orange
Essence, Rosemary

The Left Bank 15.
Blue Lobster Vodka, Chambord, Pineapple, Cassis
Liqueur.

If All Things Were Equal - 15
Giffard Grapefruit Liqueur, Luxardo
Maraschino, Yellow Chartreuse, Lemon

Cenote 15.
Hornitos Reposado, Cucumber, Lime, Cilantro,
Fresh Jalapeño, Agave.

Luke's Sourdough Bread. 3.5

Fresh Oysters. 2.5

Potatoes 7.
Aioli, Potatoes, Harissa, Pine Nuts.

Green Tomato Toast 16.
Four Season Farm's Green Tomatoes, Grated Fresh
Tomatoes, Confit Garlic, Pickled Chanterelles, Basil Aioli.

Tuna Tartar 16.
Yellow Fin Tuna, Pickled Hakurei, Mustard, Capers,
Shallots, Herbs, Root Vegetable Frites .

Shrimp & Snow Crab 17.
Sauteed Shrimp, Snow Crab, Olive & Pistachio Tapenade,
Fried Shallots, Garlic Chips, Nasturtium Vinegar.

Smoked Scallop 16.
Smoked Black Garlic Cream Sauce, Pear and Mint, Cured
and Smoked Scallops.

Beef Short Rib 16.

Braised Smoked Rib, Zucchini & Basil Puree, Roasted
Eggplant, Sea Buckthorn Mustard Mostardo, Veal Jus.

Foie Gras 19.

Seared Froie Gras Lobe. Brioche, Veal Jus, Stone Fruit.

Clams 16.

Fresh Sauteed Clams, House Green Curry Foie
Gras Emulsion, Crouton.

Mixed Greens 15.

Four Season's Field Greens, Kale, Dried Currants, Pickled
Apple, Spiced Pecans, Feta, Cherry Tomatoes, Root
Vegetable Thins, Poppy Seed Vinaigrette.

Heirloom Tomato & Stracciatella 16.

Ciro's Stracciatella, Four Season Heirloom Tomatoes,
Fennel, Smoked Avocado Vinaigrette, Gluten Free Cruton.

Arctic Char Almondine 29.

Half Arctic Char, Almonds, Green Beans, Spruce Beurre Blanc, Harrisa
Potato

Octopus 38.

Braised, Grilled Octopus, Wilted Greens, Squid Ink Arborio Rice, Salsa Verde, Honey Chilli
Vinaigrette.

Beef Duo 38.

Seared Beef Tenderloin, Braised Beef Cheeks, Sea Truffle Potato Pave, Sauteed
Mushrooms,
Greens, Veal Jus.

Vegan 27.

Charcoal Grilled Root Vegetables, Coco & Mushroom Soil, Sauteed Lentil,
Squash & Turnip Puree, Root Vegetable Pickles, Root Chips & Shoots

Nduja Tagliatelle 29.

House Made Nduja Sausage, Fresh Tagliatelle, Artichoke, Kalamata Olives, Sherry
Marinated Cherry Tomatoes, Parmesan.

Scallop & Shrimp 38.

Seared Scallops, Kataifa Shrimp, Farro, Seasonal Vegetables, Sea Parsley Chimichurri

Venison 39.

Oulton's Farm Seared Venison Loin, Parsnip Puree, Bosc Pear Slaw, Juniper & Thyme
Roasted Pumpkin Seed, Blackberry Venison Jus.

Turbot 33.

Seared Turbot, Corn, Zucchini, Fregola, Mussel & Sea Vegetable Broth.

Duck Breast 34.

Seared Duck Breast, Duck Confit Leg, Wild Rice, House Mole, Greens,
Stone Fruit, Veal Jus.

