

## SNACKS & APPETIZERS

<b>Cheese &amp; Charcuterie Plate</b>	24
Three daily cheeses, two daily meats, assorted condiments, bread	
<b>Shishito Peppers (V)</b>	7
Lemon, maldon salt	
<b>Fried Olives</b>	7
Pear puree dipping sauce	
<b>Truffle Fries (AV)</b>	7
White truffle oil, parmesan	
<b>Chicken Bites</b>	13
Battered chicken thighs, house-made sweet chili, crispy kale, ranch aioli	
<b>Buffalo Bites</b>	13
Battered chicken thighs, minced celery, blue cheese dipping sauce	
<b>Cauliflower Bites (V)</b>	12
Fried cauliflower, buffalo sauce, minced celery	
<b>Tuna Tartare*</b>	19
Sweet marinade, guacamole, lemon, pickled onions, corn tostada	
<b>Coq au Vin Wings</b>	16
Red wine, bacon, pickled vegetables, ranch aioli	
<b>Bone Marrow</b>	MP
Fried onions, scallions, lemon	
<i>Add cognac luge for +8.</i>	
<b>Burrata</b>	18
Roasted tomato & herb tartare, garlic, cornichon, shallot, dijon, balsamic	
<b>Squash-Potato Soup</b>	14
Sweet potato, butternut squash, cinnamon, orange	
<b>Tootles Onion Soup</b>	16
Beef, whiskey, onions, crostini, gruyere	
<b>Mixed Green Salad (V)</b>	13
Radish, carrot, heart of palm, Madeira vinaigrette	
<b>Gem Salad (AV)</b>	17
Gem lettuce, cucumber, cherry tomato, dill, three-seed blend, fried onion, tarragon aioli	
<i>Add chicken +8 Add shrimp for +10.</i>	

## \$15 LUNCH SANDWICH SPECIALS

All sandwiches are served with fries. Substitute truffle fries for +2.  
Substitute salad for +2.

<b>French's Chopped Cheese (+2)</b>
Ciabatta, muenster, cheddar, ground steak & onion blend, jalapeño aioli
<b>Burrata Sandwich</b>
Ciabatta, arugula, tomato, balsamic
<i>Add prosciutto +4</i>
<b>Buffalo Chicken</b>
Brioche, buffalo sauce, ranch aioli, onion, lettuce
<b>BBQ Pulled Pork</b>
Brioche, housemade Carolina BBQ sauce, coleslaw
<b>Buffalo Cauliflower (V)</b>
Ciabatta, fried cauliflower, red onion

## ENTRÉES & PASTAS

<b>11oz NY Strip Steak*</b>	MP
Fries, au poivre	
<b>Chicken Leg Lollipops</b>	28
Mashed potatoes, sautéed spinach, chicken Bordelaise sauce	
<b>Cauliflower Steak (V)</b>	19
Roasted garlic, Catalonian Romesco sauce, crispy kale	
<b>Moroccan Shrimp</b>	27
Moroccan glaze, sautéed vegetable	
<b>Wild Boar Tacos (2)</b>	18
Corn tortilla, braised wild boar, guacamole, pickled red onions, tomato salsa, side of fries	
<b>Wild Boar Ragu</b>	24
Rigatoni, San Marzano tomato, parmesan	
<b>Mushroom Fettuccine</b>	19
White wine beurre blanc, parmesan	
<b>Spaghetti Pomodoro</b>	18
San Marzano, parmesan	
<i>Add chicken +8 Add shrimp for +10.</i>	

## BRUNCH FAVORITES

<b>Croque*</b>	19
Ham, cheese blend, sunnyside egg, Béchamel, brioche, side salad	
<b>Florentine Omelette</b>	18
Spinach, feta cheese, side salad	
<b>Ham &amp; Cheese Omelette</b>	18
Cheese blend, side salad	



## WINE BY THE GLASS

### RED

		Glass	Bottle	Flight (choose 4)
Sangiovese Rubicone 2022, Arché (Emilia-Romagna, Italy).....		11	42	5.50
Agiorgitiko Blend 'ZOE' 2024, Domaine Skouras (Peloponnese, Greece).....		13	50	6.50
Aglianico 'Verha' 2024, Elena Fucci (Basilicata, Italy).....		15	58	7.50
Pignolo 2015, Dorigo (Friuli, Italy).....		16	62	8
Syrah 2020, Lindquist (Central Coast, California).....		17	66	8.50
Malbec de Cahors 2017, Château de Haute-Serre (Cahors, France).....		24	80	12

### CHILLED RED

Malbec Nouveau 'Giunta' 2022, Daniel Brennan (Hawke's Bay, New Zealand).....	17	66	8.50
--	----	----	------

### WHITE

Gros Manseng 'Amplitude' 2022, Domaine Tariquet (Côtes de Gascogne, France).....	11	42	5.50
Sauvignon Blanc 2023, Eisacktal Valle Isarco (Alto Adige, Italy).....	13	50	6.50
Dry Riesling '120 N.N.' 2019, Odinstal (Pfalz, Germany).....	15	58	7.50
Chardonnay 'Singing Tree' 2023, Goldschmidt Vineyards (Russian River Valley, California) 16	62	8	
Voskehat 2020, Zulal (Vayots Dzor, Armenia).....	18	70	9
Nebbiolo Bianco 2022, Nino Negri (Lombardy, Italy).....	24	80	12

### ROSÉ

Pinot Noir Rosé 2022, Chateau Chizay (Zakarpattia, Ukraine).....	11	42	5.50
Grenache Blend 'Les Commandeurs' 2022, Peyrassol (Provence, France).....	18	70	9

### ORANGE

Gewurztraminer 'Amour' 2023, Ruff Mix (Languedoc, France).....	19	74	9.50
--	----	----	------

### SPARKLING

Blanc de Blanc NV, Veuve Auguste Tailhan (Vin de France).....	12	46	6
Lambrusco 'Metodo Ancestrale' NV, Albinea Canali (Emilia-Romagna, Italy).....	15	58	7.50

### RICE AND HONEY

Dry Mead 'Nought,' Enlightenment Wines Meadery (Brooklyn, NY).....	15	58	7.50
Dry Hopped Junmai Sake 'Occidental,' Brooklyn Kura (Brooklyn, NY).....	19	74	9.50

## LUNCH DRINK SPECIALS

### \$5 House-Selected Wine

Red, white, sparkling, rosé

#### Bubbles

Pick one or a flight of three flavors. Made with locally produced craft liqueurs.

10/28



Black Currant	Blackberry
Pear	Cranberry
Elderflower	Nectarine
Rhubarb	White Peach

#### Espresso Martini

Vodka, caffè amaro, craft coffee liqueur, fresh espresso

14

#### Red or White Negroni

14

#### Seasonal Sangria

10

#### Aperitivo Spritz

10

## BEER & CIDER

### \$5 House-Selected Beer

Narragansett 12oz, 5%	5
Wild East Citrus Lager 12oz, 4.5%	9
Industrial Arts 'Metric' Pilsner 12 oz, 4.7%	8
Meteor Blanche 11.2oz, 4.7%	9
La Chouffe Blonde 11.2oz, 8.0%	10
Southern Tier IPA 12oz, 7.0%	9
Singlecut 18-Watt IPA 12oz, 5.0%	8
Montauk 'Cold Day' IPA 12oz, 6.7%	8
Flensburger Dunkel 11.2oz, 4.8%	11
Threes Brewing 'Tiny Sounds' Porter 16oz, 4.5%	12
Bronx Brewery 'Jingle Jangle' Ale 16oz, 6.1%	12
Brooklyn Cider House 'Rose' 12oz, 5.8%	8
Simon Lemarie Cidre 750ml, 4%	40