

SNACKS & APPETIZERS

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

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

ENTRÉES & PASTAS

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

BRUNCH FAVORITES

Croque*	19
Ham, cheese blend, sunnyside egg, Béchamel, brioche, side salad	
Florentine Omelette	18
Spinach, feta cheese, side salad	
Ham & Cheese Omelette	18
Cheese blend, side salad	

(V) - Vegan (AV) - Available Vegan. Before placing your order, please inform your server if a person in your party has a food allergy.
Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.

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
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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
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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.

Black Currant	Blackberry
Pear	Cranberry
Elderflower	Nectarine
Rhubarb	White Peach



Espresso Martini	14
Vodka, caffè amaro, craft coffee liqueur, fresh espresso	
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