

## SNACKS & APPETIZERS

<b>Cheese &amp; Charcuterie Plate</b> Three daily cheeses, two daily meats, assorted condiments, bread	24
<b>Shishito Peppers (V)</b> Lemon, maldon salt	7
<b>Fried Olives</b> Pear puree dipping sauce	7
<b>Truffle Fries (AV)</b> White truffle oil, parmesan	9
<b>Chicken Bites</b> Battered chicken thighs, house-made sweet chili, crispy kale, ranch aioli	13
<b>Buffalo Bites</b> Battered chicken thighs, minced celery, blue cheese dipping sauce	13
<b>Cauliflower Bites (V)</b> Fried cauliflower, buffalo sauce, minced celery	12
<b>Tuna Tartare*</b> Sweet marinade, guacamole, lemon, pickled onions, corn tostada	19
<b>Coq au Vin Wings</b> Red wine, bacon, pickled vegetables, ranch aioli	16
<b>Bone Marrow</b> Fried onions, scallions, lemon <i>Add cognac luge for +8.</i>	MP
<b>Burrata</b> Roasted tomato & herb tartare, garlic, cornichon, shallot, dijon, balsamic	18
<b>Polenta Fries</b> Catalonian Romesco sauce	10
<b>Squash-Potato Soup</b> Sweet potato, butternut squash, cinnamon, orange	14
<b>Tootles Onion Soup</b> Beef, whiskey, onions, crostini, gruyere	16
<b>Mixed Green Salad (V)</b> Radish, carrot, heart of palm, Madeira vinaigrette	13
<b>Gem Salad (AV)</b> Gem lettuce, cucumber, cherry tomato, dill, three-seed blend, fried onion, tarragon aioli <i>Add chicken +8 Add shrimp for +10.</i>	17

## SANDWICHES

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

<b>French's Chopped Cheese</b> Ciabatta, muenster, cheddar, ground steak & onion blend, jalapeño aioli	23
<b>Burrata Sandwich</b> Ciabatta, arugula, tomato, balsamic <i>Add prosciutto +4</i>	18
<b>Buffalo Chicken</b> Brioche, buffalo sauce, ranch aioli, onion, lettuce	18
<b>BBQ Pulled Pork</b> Brioche, housemade Carolina BBQ sauce, coleslaw	18
<b>Buffalo Cauliflower (V)</b> Ciabatta, fried cauliflower, red onion	17

## ENTRÉES & PASTAS

<b>Wild Bourguignon</b> Braised wild boar, red wine, aligot mashed potatoes, mirepoix	28
<b>11oz NY Strip Steak*</b> Fries, au poivre	MP
<b>Chicken Leg Lollipops</b> Mashed potatoes, sautéed spinach, chicken Bordelaise sauce	28
<b>Salmon</b> Pea purée, red wine reduction, pickled cabbage	MP
<b>Cauliflower Steak (V)</b> Roasted garlic, Catalonian Romesco sauce, crispy kale	19
<b>Moroccan Shrimp</b> Moroccan glaze, sautéed vegetable	27
<b>Wild Boar Ragu</b> Rigatoni, San Marzano tomato, parmesan	24
<b>Mushroom Fettuccine</b> White wine beurre blanc, parmesan	19
<b>Spaghetti Pomodoro</b> San Marzano, parmesan <i>Add chicken +8 Add shrimp for +10.</i>	18

## SIDES

<b>Bone Marrow Mashed Potatoes</b>	16
<b>Sautéed Spinach &amp; Garlic</b>	7

(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

## BEER

Narragansett 12oz, 5%	7
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

## CIDER

Brooklyn Cider House 'Rose' 12oz, 5.8%	8
Simon Lemarie Cidre 750ml, 4%	40

## WINE BY THE BOTTLE

Scan the QR code or ask  
your server to view our  
full wine bottle list!

