

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)	9
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	
Polenta Fries	10
Catalonian Romesco sauce	
Squash-Potato Soup	14
Sweet potato, butternut squash, cinnamon, orange	
Tootles Onion Soup	16
Beef, whiskey, onions, crostini, gruyere	
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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>	

SANDWICHES

<i>All sandwiches are served with fries. Substitute truffle fries for +2. Substitute salad for +2.</i>	
French's Chopped Cheese	23
Ciabatta, muenster, cheddar, ground steak & onion blend, jalapeño aioli	
Burrata Sandwich	18
Ciabatta, arugula, tomato, balsamic	
<i>Add prosciutto +4</i>	
Buffalo Chicken	18
Brioche, buffalo sauce, ranch aioli, onion, lettuce	
BBQ Pulled Pork	18
Brioche, housemade Carolina BBQ sauce, coleslaw	
Buffalo Cauliflower (V)	17
Ciabatta, fried cauliflower, red onion	

ENTRÉES & PASTAS

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

SIDES

Bone Marrow Mashed Potatoes	16
Sautéed Spinach & Garlic	7



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!

