

estela

Charcuterie 24

Scallop and squash blossoms* 18

Oysters with yuzu kosho mignonette* 25

Cured fluke with melon* 25

Tuna, yuba, and buckwheat* 24

Beef tartare with elderberries and sunchoke* 19

Summer squash with miso and pine nuts 19

Endive, walnuts, anchovy, and ubriaco rosso 20

Lobster with grapes and woodears 29

Sweetbreads with romaine and umeboshi* 31

Fried arroz negro with squid and romesco* 27

Red snapper with tomato and ham broth 36

Ricotta dumplings with mushrooms and pecorino Sardo 27

Pork with potatoes, clams, and seaweed* 42

Duck with spring onion and Béarnaise* 40

Please inform us of any food allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

sparkling

Ramon Jané '*Tinc Set*' – Penedès, Catalonia 2020 14/56
Bruno Rochard '*Des Boires et Des Bulles*' – Loire Valley, France 2020 18/72
Los Bermejos '*Brut Nature 'Espumoso*' – Canary Islands, Spain 2018 20/80

white

Tuets Parellada – Tarragona, Catalonia 2019 15/60
Clandestina '*Sense Papers*' – Penedès, Catalonia 2019 16/64
Markus Altenburger '*Vom Kalk*' – Burgenland, Austria 2018 14/56
Holger Koch '*Herrenstück*' – Baden, Germany 2019 18/72
Bellivière Jasnières '*Prémices*' – Loire Valley, France 2019 20/80

pink

Shelter Rosé de Noir – Baden, Germany 2020 14/56
Celler Frisach Rosat '*L'Abrunet*' – Terra Alta, Catalonia 2020 13/52
Maria & Sepp Muster '*Rosé vom Opok*' – Steiermark, Austria 2019 19/76

red

Stein '*Red Light*' – Mosel, Germany 2019 18/72
Babass '*Roc Cab*' – Loire Valley, France 2019 17/68
Herzanovi Dornfelder – Moravia, Czech Republic 2018 15/60
Chahut et Prodiges '*Black Beat*' – Loire Valley, France 2019 17/68
La Comarcal '*Delmoro Tinto*' – Valencia, Spain 2019 15/60

cocktails

Ledge 5 melon, Dolin blanc, cava* 17
In Bloom Good Vodka, Lo-Fi vermouth, grapefruit, rose 18
Internet Friends St. George Terroir gin, fennel vermouth, finocchietto 19
La Mariposa rye, Chinola, vanilla, gentian 17
Crudité mezcal, génépy, celery, lime 20

beer & cider

Isastegi Sidra Natural – Tolosa, Spain (375ml) 14
Sloop Brewing '*The Sauer Peach*' Berliner Weisse – East Fishkill, NY (12oz) 11
Threes Brewing '*Vliet*' Pilsner – Brooklyn, NY (16oz) 14
Common Roots Helles Lager – South Glens Falls, NY (16oz) 13
Equilibrium '*Tachyon*' Pale Ale – Middletown, NY (16oz) 17
Dutchess Ales '*Parallax*' Summer Ale – Wassaic, NY (16oz) 16

soft

Citrus soda 8 Celery tonic 8 Ginger beer 7 Sparkling water 8

**All proceeds from the sales of the Ledge 5 cocktail will be donated directly to
#Rethink Food and their efforts to create a more sustainable and equitable food system.*