

[Upstairs]

A Community Bar, Open Daily 4:30pm - Close

Community Hour, 4:30 - 6:30pm Daily

Seafood Bar

King Crab Legs 35 Chilled Smoked Mussels 8
Little Neck Clams 3 ea

Oysters half dozen 16 dozen 32

Barron Point, wa Bagaduce, me

Fancy Sweet, nb

[Upstairs] Seafood Platter 68

10 oz King Crab Legs 9 Oysters

12 Smoked Mussels 4 Little Neck Clams

American Caviar 55 28 gr

potato blini, shallots & crème fraîche

Wood Roasted Ingrid's Lobster 34

monroe farm new potatoes, chili & lemon

Large

Chitarra Pasta - house pork sausage & tomato 12

Gnocchi Alla Romana - with mushrooms 12

Wood Fired Pizza - mortadella & mozzarella 14

Ashley's Lamb Meatballs - heirloom polenta 16

Wood Roasted Chicken - garlic fries 19

Flat Bread - la quercia prosciutto & burrata 17

Small

Mixed Spiced Nuts 6

Marinated House Olives 6

French Fries / Garlic Fries 6

The Kitchen Hummus Bruschetta 5

Cardoon Gratin 6

Wood Roasted Vegetables - harissa yogurt 5

Crispy Goat Gouda Gougères 7

Monroe Farm Roasted Beets - with chèvre 5

Fritto Misto - with anchovy aioli 6

Salt & Pepper Shrimp - with paprika aioli 12

Wood Roasted Mussels - chorizo, wine & cream 9

Mac & Cheese 6

Sautéed Greens - lemon & olive oil 5

The Kitchen Tomato Soup 7

Beef Skewers - cucumber & yogurt 7

Cheese & Charcuterie 6 ea / 3 - 17 / 5 - 25

Stilton La Quercia Prosciutto

Mon Sire Country Terrine

Taleggio Chicken Liver Pâté

Der Scharfe Maxx Bresaola

Queso de Mano

Chef de Cuisine - Ashley Hook

Food is served as it's cooked.

Wines by the Glass

Sparkling Wine

Le Colture 'Sylvos' (Prosecco) Valdobbiadene IT N.V.	10
Ch. Moncontour Rose (Cab Franc) Loire FR N.V.	11

White Wine

Kitchen White (Chardonnay/Riesling) Sonoma CA '11	7
Bodegas Valdesil 'Montenovo' (Godello) Valdeorras SP '11	9
Pares Balta 'Blanc de Pacs' (Parellada/Xarel-lo) Penedes SP '10	9
Scarpetta (Pinot Grigio) Delle Venezie it '10	12
Angiolino Maule 'I Masieri' (Garganega) Gambellara IT '10	12
Ghostwriter (Chardonnay) Santa Cruz CA '10	16

Rose Wine

Domaine de la Damase 'Rose' (Grenache) Vin de Pays FR '11	7
Camille Cayran 'Le Caprice' (Cinsault/Grenache) CDR FR '11	9

Red Wine

Kitchen Red (Syrah/Cabernet) Sonoma CA '09	7
Rocca dei Mori (Negroamaro) Puglia IT '11	9
Ch. St Jean de la Gineste (Carignan) Corbières FR '10	10
Badenhorst 'Secateurs' (Syrah/Mouvedre/Grenache) SA '10	10
Chateau Musar 'Jeune' (Cinsault/Syrah/Cabernet) LN '10	13
Casina di Cornia (Sangiovese) Chianti Classico IT '08	13
Sineann 'Abondante' (Cabernet/Zinfandel/Merlot) OR '10	14

Draft Beer Beer Director, Stefan Beck

Wild Woods 'Ponderosa Porter' (CO) <i>Vanilla Porter</i> 5.3%	5
Ayinger 'Oktober Fest-Märzen' (Germany) <i>Märzen</i> 5.6%	7
Dogfish Head 'Burton Baton' (Delaware) <i>Imperial IPA</i> 10%	9

Cocktails Bar Manager, Geoff Barrett

Mexicali Grey 10	
republic reposado tequila, pekoe earl grey tea, leopold's 3 pins herbal liqueur, lemon, agave, blood orange bitters	
Whiskey in the Meadow 10	
bulleit rye whiskey, muddled 2r's farm cucumber, honey lavender syrup	
Foreign Exchange 10	
roundhouse barrel-aged gin, tawny port, st. germaine, vya sweet vermouth	
Apples & Ginger 10	
muddled gala apple, cap rock gin, dupont calvados, domaine de canton, lemon	
Brooklyn Sour 10	
nardini grappa, lemon, egg white, averna amaro drizzle	
Dirty Spiced Chai 9	
cardamom-infused ketel one, leopold bros. french press coffee liqueur, house-made orgeat syrup, bhakti chai	

Kitchen Classics

Persian Lemon 9	
ketel one citroen, pama liqueur, pineapple & lemon	
Lychee Martini 9	
tito's vodka, lychee syrup, lime	
Pacific Gin 9	
leopold's gin, grapefruit, lychee	
Springtime in Padua 9	
cardamom infused ketel one, aperol, orange bitters, lemon, ginger beer	

Non-Alcoholic Cocktails

Bright & Bitter 5	
orange, cranberry, lemon & lime, with angostura bitters	
Kitchen Rickey 5	
fresh squeezed lime juice, orange bitters, ginger ale	