bar fare

WARM OLIVES & SALAMI - 12 -
TRUFFLED DEVILED EGGS - 15 -
CRAB & SESAME BEIGNETS - 16 -
HAM & GRUYÈRE CROQUETTES - 10 -
TARTS OF BEEF TARTARE - 14 -
PORK BELLY & DUCK RILLETTES - 12 -
ESCARGOT FEUILLETES - 14 -

CURATED CHEESE BOARD - 38 -
cherry rye bread, peach agre-doux
honeycomb & spiced marcona almonds

CRISPY FRIED GULF OYSTERS - 24 -
spicy melted leeks, apple cider emulsion, chervil

JEFFREY'S LOBSTER BISQUE - 28 -
vol-au-vent of maine lobster,
sherried cream

BIBB LETTUCE SALAD - 19 -
french vinaigrette, shaved green beans & kohlrabi
Brillat-Savarin, pink peppercorn

LITTLE GEM CAESAR SALAD - 24 -
white anchovy, parmigiano reggiano
sourdough bread crumbs

PRAWN COCKTAIL - 28 -
poached prawns, tomato gazpacho, sourdough
toasted bay leaf aioli & fresh horseradish

SUNCHOKE TORTELLINI - 30 -
chestnut mushrooms, fontina fondue
veal sweetbreads & périgord black truffles

BUCATINI BOLOGNESE - 36 -
with fresh ricotta, parmigiano reggiano
torn parsley & basil

PAN SEARED BAR STEAK - 42 -
prime tenderloin paillard, pommes purée
watercress & tomato salad

DRY-AGED PRIME WAGYU BURGER - 34 -
raclette cheese, french onion aioli
peppered bacon, romaine lettuce, steak fries

caviar service
served with sourdough blini & classic accompaniments

ROYAL WHITE - 115 -
california, the caviar company 1 oz

KALUGA - 150 -
china, the caviar company 1 oz

OSSETRA - 300 -
belgium, the caviar company 2 oz

IMPERIAL GOLDEN OSSETRA - 700 -
china, the caviar company 4.4 oz

DRINKS

cocktails

GOLDEN HOUR - 17 -
poblano-infused blanco tequila, nixta elote liqueur
orange, mole bitters

JEFFREY'S SOUR - 18 -
lalo tequila, texas wildflower honey
citrus, egg white

MEXICAN MARTINI - 18 -
blanco tequila, lime juice, orange liquer
olive brine, salted rim

ENGLISH MILK PUNCH - 19 -
caribbean rum blend, pamplemousse, pineapple

TIJUANA PHARMACY - 18 -
blanco tequila, ginger, honey, lemon

NEW SLANG - 19 -
rittenhouse rye, bigallet china-china, cocchi rosa
braulio, orange bitters

VODKA ESPRESSO - 20 -
tito's vodka, nola coffee liqueur, espresso

1975 MARTINI

a blend of london dry & botanic gins
with aromatic vermouth de chambéry
stirred with orange bitters

- 24 -

zero proof cocktails

N/A HUGO SPRITZ - 15 -
apple spiced white tea, elderflower, san mon prosecco

PATHFINDER HIGHBALL - 15 -
pathfinder hemp & root amaro, juniper verjus
citron soda

NO-SPRESSO MARTINI - 15 -
cold brew, orange, cacao, coconut foam

HAPPY ACCIDENT - 15 -
st. agrestis, giffard pamplemousse, amaro lucano
san mon prosecco

wines by the glass

CHAMPAGNE & SPARKLING

BiancaVigna PROSECCO SUPERIORE 15/60
VALDOBBIADENE, ITALY 2022

Raventós "de Nit" BRUT ROSÉ 16/64
CONCA DEL RIU ANOIA, SPAIN 2022

Pierre Gerbais "Grains de Celles" EXTRA BRUT 33/130
CHAMPAGNE, FRANCE NV

Gusbourne BLANC DE BLANCS BRUT 33/130
KENT, ENGLAND 2019

San Mon PROSECCO *non-alcoholic* 14/54
VITTORIO VENETO. ITALY NV

WHITE

Stadlmann "Badener Berg" GRÜNER VELTLINER 18/70
NIEDERÖSTERREICH, AUSTRIA 2022

Château Soucherie "Rangs de Long" CHENIN BLANC 19/74
ANJOU, FRANCE 2023

Rebholz "WeisserBurgunder Trocken" PINOT BLANC 22/86
PFALZ, GERMANY 2020

J. de Villebois SAUVIGNON BLANC 26/102
SANCERRE, FRANCE 2023

Billaud-Simon CHARDONNAY 32/126
CHABLIS, FRANCE 2023

Chappellet "Sangiacomo Vineyard" CHARDONNAY 33/130
CARNEROS, CALIFORNIA 2023

ROSÉ

Donnachadh "Rosé of Syrah" 18/70
STA. RITA HILLS, CALIFORNIA 2024

La Bastide Blanche 24/94
BANDOL, FRANCE 2024

SHERRY

Equipo Navazos "La Bota de Fino #85" 20/160
MONTILLA-MORILES, SPAIN

Valdespino "Viejo C.P." PALO CORTADO V.O.S. 21/120
JEREZ, SPAIN NV (500 ML)

RED

Jean-Louis Chave "Mon Coeur" GRENACHE BLEND 17/68
CÔTES DU RHÔNE, FRANCE 2023

Domaine Chignard "Les Moriers" GAMAY 22/86
FLEURIE, FRANCE 2022

Presqu'ile "Estate Vineyard" PINOT NOIR 28/110
STA. MARIA VALLEY, CALIFORNIA 2023

Paolo Scavino NEBBIOLO 30/118
BAROLO, ITALY 2020

Château Potensac CABERNET BLEND 32/126
MÉDOC, FRANCE 2016

Gaja Ca'Marcanda "Promis" CABERNET BLEND 38/150
BOLGHERI, ITALY 2022

beer & cider

MODELO 'ESPECIAL' - 7 -
BELL'S 'TWO HEARTED' IPA - 8 -
GUINNESS EXTRA STOUT - 7 -
SHACKSBURY X MML 'BAD BOY' CIDER - 9 -
BEST DAY BREWING KÖLSCH *non-alcoholic* - 6 -