

bar fare

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

DAILY CHEESE SELECTION	- 25 -
<i>house preserves, fennel seed crackers</i>	

CRISPY FRIED GULF OYSTERS	- 24 -
<i>spicy melted leeks, apple cider emulsion, chervil</i>	

JEFFREY'S LOBSTER BISQUE	- 28 -
<i>vol-au-vent of Maine lobster, sherried cream</i>	

BIBB LETTUCE SALAD	- 19 -
<i>french vinaigrette, kohlrabi radishes, capriole 'sofia' goat cheese</i>	

LITTLE GEM CAESAR SALAD	- 24 -
<i>white anchovy, parmigiano reggiano, sourdough bread crumbs</i>	

HAMACHI CARPACCIO	- 26 -
<i>summer melon, green tomato, hearts of palm, marcona almonds & white soy vinaigrette</i>	

DELICATA SQUASH TORTELLINI	- 28 -
<i>chanterelles, gruyère, smoked pecan veal sweetbreads & périgord truffle</i>	

BUCATINI BOLOGNESE	- 36 -
<i>with fresh ricotta, parmigiano reggiano, torn parsley & basil</i>	

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

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

caviar service

served with sourdough blini & classic accompaniments

ROYAL WHITE	- 115 -
<i>California, The Caviar Company 1 oz</i>	

KALUGA	- 150 -
<i>China, The Caviar Company 1 oz</i>	

OSSETRA	- 300 -
<i>Belgium, The Caviar Company 2 oz</i>	

IMPERIAL GOLDEN OSSETRA	- 700 -
<i>China, The Caviar Company 4.4 oz</i>	



martinis

JEFFREY'S CLASSIC DRY
<i>five parts ketel one vodka or aviation gin, one part vermouth, stirred or shaken</i>

BONE DRY
<i>vodka or gin, no vermouth, stirred or shaken twist or olive</i>

DIRTY OR FILTHY
<i>vodka or gin, olive brine</i>

FIFTY / FIFTY
<i>vodka or gin with dry vermouth in equal ratio twist or olive</i>

GIBSON
<i>gin, dry vermouth, pickled pearl onion</i>

VESPER
<i>gin, vodka, cocchi americano, lemon twist</i>

PERFECT
<i>gin, sweet vermouth, dry vermouth, lemon twist</i>

MARTINEZ
<i>old tom gin, sweet vermouth, maraschino liqueur angostura bitters</i>

BIJOU
<i>gin, green chartreuse, sweet vermouth</i>

TURF CLUB
<i>gin, dry vermouth, maraschino liqueur absinthe wash, orange bitters</i>

MEXICAN
<i>tequila, lime juice, olive brine</i>

seasonal

- 18 -

WAYWARD SUN*lalo blanco tequila, rey campero espadin mezcal, pineapple jalapeño & vanilla***ST. BARTHS 75***fords gin, st. germain elderflower, guava syrup, lemon juice, cava float***JULIA SUGARBAKER***old forester 86 bourbon, cocchi torino vermouth, crème de pêche, peach bitters***OAXACAN MANHATTAN***rey campero espadin mezcal, ancho reyes, amaro montenegro, dolin blanc vermouth, crème de cacao, orange bitters, hot tincture, lemon swath***classics**

- 17 -

MANHATTAN*rittenhouse rye, sweet vermouth, angostura bitters marasca cherry***OLD FASHIONED***old forester bourbon, angostura bitters & demerara***VODKA ESPRESSO***deep eddy vodka, nola coffee liqueur & espresso***SCOFFLAW***sazerac rye, dry vermouth, house grenadine fresh lemon***HOTEL NACIONAL***bounty silver rum, pineapple, giffard apricot liqueur fresh lime***BOULEVARDIER***old forester bourbon, sweet vermouth, campari angostura bitters***JEFFREY'S SOUR***lalo tequila, texas wildflower honey, lemon & lime***BLOOD & SAND***monkey shoulder scotch, sweet vermouth cherry heering & fresh orange juice***CORPSE REVIVER NO. 2***plymouth gin, lillet blanc, dry curacao & lemon juice***ENGLISH MILK PUNCH***bounty white & plantation overproof rums, pineapple, giffard creme de peche, citrus, apple tea ****SIDECAR***park VS carte blanche cognac, giffard triple sec orange blossom, fresh lemon, with sugar rim***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 2018**Billecart-Salmon** "RESERVE" BRUT 33/130
CHAMPAGNE, FRANCE NV**Ruinart** BRUT ROSÉ 50/200
CHAMPAGNE, FRANCE NV**WHITES****Ebner-Ebenauer** GRÜNER VELTLINER 18/70
NIEDERÖSTERREICH, AUSTRIA 2022**Von Winning** RIESLING DRY 19/74
DEIDESHEIM, PFALZ, GERMANY 2021**Marrone** "TRE FIE" ARNEIS 20/78
LANGHE, PIEDMONT, ITALY 2021**Louis Jadot** CHARDONNAY 28/110
POUILLY-FUISSÉ 1ER CRU, BURGUNDY, FRANCE 2021**Spottswoode** SAUVIGNON BLANC 30/118
NAPA & SONOMA, CALIFORNIA 2023**Billaud-Simon** CHARDONNAY 32/126
CHABLIS, FRANCE 2022**ROSÉ****Heidi Schrock x MML Private Label** 14/56
AUSTRIA 2020**Château Pradeaux** 24/94
BANDOL, FRANCE 2023**FORTIFIED****Equipo Navazos 'La Bota de Fino #85'** 20/160
MONTILLA-MORILES, SPAIN**Jean Bourdy** VIN JAUNE 21/168
CÔTES DU JURA, FRANCE 2015**REDS****Jean-Louis Chave "Mon Coeur"** GRENACHE BLEND 17/68
CÔTES DU RHÔNE, FRANCE 2022**Ridge "Dusi Ranch"** ZINFANDEL 24/94
PASO ROBLES, CALIFORNIA 2020**Chateau Musar "Hochar"** CINSAULT BLEND 27/212
BEKAA VALLEY, LEBANON 2016 (1.5L)**Martin Woods** PINOT NOIR 30/118
EOLA-AMITY HILLS, OREGON 2021**Paolo Scavino** NEBBIOLO 30/118
BAROLO, ITALY 2020**La Sirène de Giscours** CABERNET BLEND 32/126
MARGAUX, FRANCE 2016**beer & cider****MODELO ESPECIAL** - 7 -**BELL'S TWO HEARTED IPA** - 8 -**GUINNESS EXTRA STOUT** - 7 -**SHACKSBURY X MML "BAD BOY" CIDER** - 9 -**CYRIL ZANGS "CIDERMAN" CIDER** - 22 -