

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 - |
| house preserves, fennel seed crackers |        |

|                                                   |        |
|---------------------------------------------------|--------|
| 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<br>brillat-savarin cheese, pink peppercorn |        |

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

|                                                                                     |        |
|-------------------------------------------------------------------------------------|--------|
| PRAWN COCKTAIL                                                                      | - 32 - |
| marinated hawaiian sweet prawn crudo<br>campari tomato gazpacho & fresh horseradish |        |

|                                                                       |        |
|-----------------------------------------------------------------------|--------|
| FONTINA & NETTLE TORTELLINI                                           | - 30 - |
| morel mushrooms, fontina fondue<br>veal sweetbreads & summer truffles |        |

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

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

|                                                                                     |        |
|-------------------------------------------------------------------------------------|--------|
| DRY-AGED PRIME WAGYU BURGER                                                         | - 34 - |
| raclette cheese, french onion aioli<br>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

|                                                                                                            |        |
|------------------------------------------------------------------------------------------------------------|--------|
| <b>ST. BARTHS 75</b><br><i>fords gin, st. germain elderflower, guava infusion, lemon juice, cava float</i> | - 18 - |
| <b>TOKI SWIZZLE</b><br><i>suntory toki whisky, oka kura yuzu summer melon cordial, basil</i>               | - 19 - |
| <b>GOLDEN HOUR</b><br><i>poblano-infused blanco tequila, nixta elote liqueur orange, mole bitters</i>      | - 17 - |
| <b>JEFFREY'S SOUR</b><br><i>lalo tequila, texas wildflower honey citrus, egg white</i>                     | - 18 - |
| <b>MEXICAN MARTINI</b><br><i>blanco tequila, lime juice, orange liquer olive brine, salted rim</i>         | - 18 - |
| <b>ENGLISH MILK PUNCH</b><br><i>caribbean rum blend, giffard creme de peche citrus, pineapple</i>          | - 19 - |
| <b>TOMAYTO / TOMAHTO</b><br><i>tomato-infused gin, salers gentian, tomato water peppercorn, olive oil</i>  | - 18 - |
| <b>NEW SLANG</b><br><i>rittenhouse rye, bigallet china-china, cocchi rosa braulio, orange bitters</i>      | - 19 - |
| <b>VODKA ESPRESSO</b><br><i>tito's vodka, nola coffee liqueur, espresso</i>                                | - 20 - |

1975 MARTINI

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

- 24 -

zero proof cocktails

|                                                                                                   |        |
|---------------------------------------------------------------------------------------------------|--------|
| <b>N/A HUGO SPRITZ</b><br><i>apple spiced white tea, elderflower, san mon prosecco</i>            | - 15 - |
| <b>PATHFINDER HIGHBALL</b><br><i>pathfinder hemp &amp; root amaro, juniper verjus citron soda</i> | - 15 - |
| <b>NO-SPRESSO MARTINI</b><br><i>cold brew, orange, cacao, coconut foam</i>                        | - 15 - |
| <b>HAPPY ACCIDENT</b><br><i>st. agrestis, giffard pamplemousse, amaro lucano san mon prosecco</i> | - 15 - |

wines by the glass

|                                                                                    |        |
|------------------------------------------------------------------------------------|--------|
| <b>CHAMPAGNE &amp; SPARKLING</b>                                                   |        |
| <b>BiancaVigna</b> PROSECCO SUPERIORE<br>VALDOBBIADENE, ITALY 2022                 | 15/60  |
| <b>Raventós "de Nit"</b> BRUT ROSÉ<br>CONCA DEL RIU ANOIA, SPAIN 2022              | 16/64  |
| <b>Pierre Gerbais "Grains de Celles"</b> EXTRA BRUT<br>CHAMPAGNE, FRANCE NV        | 33/130 |
| <b>Gusbourne</b> BLANC DE BLANCS BRUT<br>KENT, ENGLAND 2018                        | 33/130 |
| <b>San Mon</b> PROSECCO <i>non-alcoholic</i><br>VITTORIO VENETO. ITALY NV          | 14/54  |
| <b>WHITE</b>                                                                       |        |
| <b>Stadlmann "Badener Berg"</b> GRÜNER VELTLINER<br>NIEDERÖSTERREICH, AUSTRIA 2022 | 18/70  |
| <b>Château Soucherie "Rangs de Long"</b> CHENIN BLANC<br>ANJOU, FRANCE 2023        | 19/74  |
| <b>J. de Villebois</b> SAUVIGNON BLANC<br>SANCERRE, FRANCE 2023                    | 26/102 |
| <b>Billaud-Simon</b> CHARDONNAY<br>CHABLIS, FRANCE 2023                            | 32/126 |
| <b>Chappellet "Sangiacomo Vineyard"</b> CHARDONNAY<br>CARNEROS, CALIFORNIA 2023    | 33/130 |
| <b>ROSÉ</b>                                                                        |        |
| <b>Donnachadh "Rosé of Syrah"</b><br>STA. RITA HILLS, CALIFORNIA 2024              | 18/70  |
| <b>Domaine de Terrebrune</b><br>BANDOL, FRANCE 2023                                | 25/98  |
| <b>FORTIFIED</b>                                                                   |        |
| <b>Equipo Navazos "La Bota de Fino #85"</b><br>MONTILLA-MORILES, SPAIN             | 20/160 |
| <b>Jean Bourdy</b> VIN JAUNE<br>CÔTES DU JURA, FRANCE 2015                         | 21/168 |
| <b>RED</b>                                                                         |        |
| <b>Jean-Louis Chave "Mon Coeur"</b> GRENACHE BLEND<br>CÔTES DU RHÔNE, FRANCE 2023  | 17/68  |
| <b>Lorenza "Bechthold Vineyard"</b> CINSAULT<br>MOKELUMNE RIVER, CALIFORNIA 2023   | 24/94  |
| <b>Gary Farrell</b> PINOT NOIR<br>RUSSIAN RIVER VALLEY, CALIFORNIA 2022            | 28/110 |
| <b>Paolo Scavino</b> NEBBIOLO<br>BAROLO, ITALY 2020                                | 30/118 |
| <b>Les Fiefs de Lagrange</b> CABERNET BLEND<br>ST. JULIEN, FRANCE 2018             | 32/126 |
| <b>Gaja Ca'Marcanda "Promis"</b> CABERNET BLEND<br>BOLGHERI, ITALY 2022            | 38/150 |

beer & cider

|                                                     |        |
|-----------------------------------------------------|--------|
| <b>MODELO 'ESPECIAL'</b>                            | - 7 -  |
| <b>BELL'S 'TWO HEARTED' IPA</b>                     | - 8 -  |
| <b>GUINNESS EXTRA STOUT</b>                         | - 7 -  |
| <b>SHACKSBURY X MML 'BAD BOY' CIDER</b>             | - 9 -  |
| <b>CYRIL ZANGS 'CIDERMAN' CIDER</b>                 | - 22 - |
| <b>BEST DAY BREWING KÖLSCH</b> <i>non-alcoholic</i> | - 6 -  |