

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 brillat-savarin cheese, pink peppercorn	

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

PRAWN COCKTAIL	- 32 -
marinated hawaiian sweet prawn crudo campari tomato gazpacho & fresh horseradish	

SWEET CORN TORTELLINI	- 30 -
chestnut mushrooms, fontina fondue veal sweetbreads & summer 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

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

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

wines by the glass

CHAMPAGNE & SPARKLING	
BiancaVigna PROSECCO SUPERIORE VALDOBBIADENE, ITALY 2022	15/60
Raventós "de Nit" BRUT ROSÉ CONCA DEL RIU ANOIA, SPAIN 2022	16/64
Pierre Gerbais "Grains de Celles" EXTRA BRUT CHAMPAGNE, FRANCE NV	33/130
Gusbourne BLANC DE BLANCS BRUT KENT, ENGLAND 2019	33/130
San Mon PROSECCO <i>non-alcoholic</i> VITTORIO VENETO. ITALY NV	14/54
WHITE	
Stadlmann "Badener Berg" GRÜNER VELTLINER NIEDERÖSTERREICH, AUSTRIA 2022	18/70
Château Soucherie "Rangs de Long" CHENIN BLANC ANJOU, FRANCE 2023	19/74
J. de Villebois SAUVIGNON BLANC SANCERRE, FRANCE 2023	26/102
Billaud-Simon CHARDONNAY CHABLIS, FRANCE 2023	32/126
Chappellet "Sangiacomo Vineyard" CHARDONNAY CARNEROS, CALIFORNIA 2023	33/130
ROSÉ	
Donnachadh "Rosé of Syrah" STA. RITA HILLS, CALIFORNIA 2024	18/70
Domaine de Terrebrune BANDOL, FRANCE 2023	25/98
FORTIFIED	
Equipo Navazos "La Bota de Fino #85" MONTILLA-MORILES, SPAIN	20/160
Jean Bourdy VIN JAUNE CÔTES DU JURA, FRANCE 2015	21/168
RED	
Jean-Louis Chave "Mon Coeur" GRENACHE BLEND CÔTES DU RHÔNE, FRANCE 2023	17/68
Lorenza "Bechthold Vineyard" CINSAULT MOKELUMNE RIVER, CALIFORNIA 2023	24/94
Gary Farrell PINOT NOIR RUSSIAN RIVER VALLEY, CALIFORNIA 2022	28/110
Paolo Scavino NEBBIOLO BAROLO, ITALY 2020	30/118
Les Fiefs de Lagrange CABERNET BLEND ST. JULIEN, FRANCE 2018	32/126
Gaja Ca'Marcanda "Promis" CABERNET BLEND BOLGHERI, ITALY 2022	38/150

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 -
BEST DAY BREWING KÖLSCH <i>non-alcoholic</i>	- 6 -