



DINNER - 3 COURSES - \$55

OPTIONAL

WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt

supplement \$9



FIRST COURSE (CHOOSE ONE)

SAVORY HERB BRIOCHE BEIGNETS chive cream, rhubarb jam, fennel pollen

TUNA TARTARE cascabel chile oil, avocado purée, radish, yuzu

LITTLE GEM SALAD roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco

SHRIMP TOAST whipped sesame, pickled green papaya

CHICKPEA FRITTERS labneh, spicy giardiniera



SECOND COURSE (CHOOSE ONE)

CRYSTAL VALLEY CHICKEN summer fruit panzanella, endive, calabrian chile butter, citrus chicken jus

BRAISED BEEF SHORT RIB glazed carrots, truffle jus, morello cherry purée, shallot crust

ENGLISH PEA AGNOLOTTI tarragon cream, pistachio crumb*, parmigiano-reggiano, pea tendrils

PARMIGIANO-HERB GNOCCHI preserved lemon butter, caper-onion tapenade

PAN-SEARED BRANZINO pickled daikon and cucumber, thai herb salad, grilled chile vinaigrette, coconut-white soy glaze



THIRD COURSE (CHOOSE ONE)

CHOCOLATE ENTREMET CAKE hazelnut ganache*, caramel cream, cocoa nib brittle, toasted milk ice cream

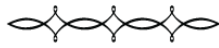
YUZU SEMIFREDDO olive oil cake, thai basil granita, yuzu curd

ICE CREAM or SORBETS

EXECUTIVE CHEF
DWAIN KALUP

*Parties of 2-3 are provided 1.5 hours to enjoy their meal. Parties of 4-6 are provided 2 hours to enjoy their meal. Thank you for allowing us to serve you and other guests in a timely manner. *Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*





SPARKLING

Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent	12
Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel	14
La Folie Rosé, Maison Mirabeau, Provence, France // aromatic, passion fruit, mango, fine stream of bubbles	18

WHITE

Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish	11
Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious	12
Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, velvety finish	14
George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals	14
João Vinho Verde DOC Ramos, Portugal // citrus and floral notes, pronounced minerality, long finish	14

ROSÉ

Figuière, Le Saint André, Provence // rich, full of fruit and spice	12
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RED

Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla	14
Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender	14
Little James Basket Press 'Micro Cosme,' Rhône, France // crisp blackberry, raspberry, juicy	14
Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit	15
Zenato Valpolicella, Italy // black cherry, spices, black currant, chocolate aromas, dry, robust with velvety tannins	15
Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather	17



BEERS

Allagash White Witbier //ME// 5%	10	2SP Delco American Amber Lager //PA// 4%	10
Industrial Arts Metric Pilsner //NY// 4.7%	10	Big Truck Farms Hilite American Lager //MD// 4%	10
Levante Tickle Parts NEIPA //PA// 7%	10	Other Half Green City NEIPA //NY// 7%	10
Other Half Broccoli NEIPA //NY// 7.9%	10	Tripping Animals Midnight Spice Stout //FL// 7%	10
Burlington It's Complicated Being a Wizard NEIPA //VT// 8%	10	Athletic Brewing Free Wave IPA //CT// N/A	9

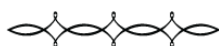


HAND-CRAFTED COCKTAILS 16

Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear
Market Manhattan // bourbon, cherry walnut bitters*, amaro averta
The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters
Sweetest Taboo // coconut-washed bourbon, cardamom, house-made espresso bitters
Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters
Who Shot JR // botanist gin, passion fruit, vanilla, strega
Fiesta Forever // blanco tequila, cold brew, licor 43, brown sugar, nutmeg, orange zest
Red Samurai // vodka, yuzu, blood orange purée

OUR FAVORITE CLASSIC COCKTAILS 16

Paper Plane // bourbon, aperol, lemon, amaro nonino
Cucumber Gimlet // vodka, lime, muddled cucumber
Naked & Famous // mezcal, yellow chartreuse, aperol, lime
Margarita // reposado tequila, orange liqueur, fresh-squeezed lime



AMAROS

Averta // bittersweet caramel, herbal, spiced, citrusy	Nonino // bittersweet caramel, vanilla, allspice
Amaro Montenegro // coriander, marjoram, clove	Cardamaro // wine based, gentle herbal bitterness
Bitter Bianco // pear, orange, rosemary, white pepper	Pasubio // blueberries, pine, smoke, alpine herbs