

OYSTERS

	each	½ dozen
JAMES RIVER/ Chesapeake Bay, VA	\$3.25	\$19.50
WHITE STONE / Chesapeake Bay, VA	\$3.50	\$21.00
GOLDEN MANTLE / British Columbia, Canada	\$4.25	\$25.50
HATTERAS SALTS / Cape Cod, NC	\$4.00	\$24.00
SLOOP POINT / Barnegat Bay, NJ	\$4.00	\$24.00
BAYOU PEARL / Port Sulphur, LA	\$2.50	\$15.00

accoutrements
 Red Wine Black Pepper Mignonette Cocktail Sauce Horseradish Lemon

PLATES from the RAW BAR

- G BONE / old dominick vodka, cocktail, hot sauce.....\$9
- CRAB CLAWS / yuzu, basil, burnt lemon, celery, leek ash.....market price
- SMOKED FISH DIP / tuna, garlic aioli, squid ink cracker, pimento espelette.....\$12



- PARKER HOUSE ROLLS / onion, lardo, butter.....\$6
- TURNIPS / cauliflower, cumin, mascarpone, serrano, lemon\$12
- OKRA / pak choi, calabrian vinaigrette, katsuoboshi.....\$13
- MISTICANZA / mixed greens, buttermilk, preserved lemon, benne seeds, pecorino.....\$10
- SCALLOPS / radish, pineapple sabayon, burro fuso.....\$18
- CRUDO / tuna, grapefruit, carrot vinaigrette, serrano, fennel.....\$15
- CLAMS / celery root, ham, sunchokes, peanuts.....\$13
- BEETS / pistachio, lime, cilantro, lemon, panna gratta.....\$13
- COUNTRY HAM / brown butter, horseradish, cornbread panna gratta, gruyere.....\$12
- STRACCIATELLA / cucumber, heirloom tomatoes, lemon, benne seeds, tajin.....\$15
- SHISHITO PEPPERS / goat cheese, lemon, sour dough panna gratta.....\$11
- PICCOLO FARRO / old dominick mash, onions, carbonara, kale.....\$12
- SWEET POTATO / chorizo, meyer lemon, mint, creme fraiche, pecans.....\$12
- MAITAKE MUSHROOM / sauce gribiche, lemon, garlic chips.....\$14
- OCTOPUS / garbanzo, mushroom XO sauce, pig ear, salsa verde.....\$14
- MONKFISH / corn, tomatoes, benne seeds, grapefruit, buckwheat.....\$17
- COBIA / endive, acorn squash, burnt grape vinaigrette.....\$14



- SPINALIS / sunchokes, rosemary, beef and olive oil vinaigrette, black pepper confit.....\$28
- PORK / kohlrabi, apples, chanterelle, whey.....\$26
- RIBEYE / parsley, lemon, garlic, butter.....\$56
- BRANZINO / poblano, lunch box pepper, hominy.....\$32

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



PUNCH

I'M WALKING ON EGGSHELLS

rum, brandy, egg, cream, nutmeg, orange

\$70 (serves 4 - 6)

COCKTAILS

FRUCHT

apricot infused gin, madeira rain water, cocchi americano, lime,
prosecco.....\$13

YAH QUA WHEE

scotch, aged brandy, yellow chartreuse, lemon, cranberry allspice
cordial, angostura, ginger beer.....\$15

THE FOX IN THE MOON

pisco, fernet branca, cocchi rosa, coca-cola,
saline\$10

BIGWIG

old dominick honey bell vodka, ancho reyes, dopo teatro, charred
carrot, lime, lemon bitters, soda.....\$12

RUMPELSTILTSKIN

rye, bassano amaro, roasted acorn squash, lemon, orange bitters,
cardamom-sugar.....\$13

MARCH HARE

reposado mezcal, malfy gin con limone, agave, herbal tea, rose
petals\$13

THE MANTICORE

aged brandy, rum, fall seed orgeat, zirbenz stone pine,
lime, sage.....\$13

CLOCK STRUCK

banana infused rum, gosling's rum, cynar, vanilla spice, lemon,
egg white, angostura, graham cracker\$13

RIVER STYX

aged genever, cocchi americano, naranja, alta verde amaro,
lemon, balsamic, red wine, olive oil.....\$12

FALADA, FALADA!

rye, averta amaro, drambuie, mezcal, orange bitters\$13

WINE by the GLASS

SPARKLING WINES

ITALY	LaBella, Prosecco, Glera, Friuli.....	10
ITALY	Dama del Rovere, Durello, Brut, Veneto.....	14
SPAIN	Raventos i Blanc, "de Nit," Macabeo-Parellada-Monastrell, Rose, El Serral.....	17

WHITE WINES

FRANCE	Domitia, Picpoul di Pinet, Languedoc..	10
N ZEALAND	Greywacke, Sauvignon Blanc, Marlborough.....	15
FRANCE	Grenaudiere, Muscadet Sevre Et Maine, Melon de Bourgogne, Loire.....	11
GREECE	Ktima Pavlidis, "Thema," Assyrtiko-Sauvignon Blanc, Drama.....	15
ITALY	Scarpetta, Pinot Grigio, Friuli.....	12
SPAIN	Castro Martin, "A2O," Albarino, Rias Baixas.....	13
GERMANY	Peter Jakob Kuhn, "Stock & Stein," Riesling, Rheingau.....	12
SPAIN	Alleme, Hondarrabi Zuri, Getariako Txakolina.....	14
ITALY	Scarpetta, "Frico," Chardonnay/Friulano, Friuli.....	10
ITALY	Durin, "Braie," Pigato, Liguria.....	16
ARGENTINA	El Esteco, "Don David Reserve," Torrantes, Calchaqui Valley.....	13
FRANCE	Joseph Burrier, Macon-Bussieres, Chardonnay, Burgundy.....	18

ROSE WINES

ITALY	Il Borro, Rosato, Sangiovese, Tuscany.	10
CALIFORNIA	Margerum, "Riviera Rose," Mourvedre Blend, Santa Barbara.....	14

RED WINES

CALIFORNIA	Maggy Hawk, "Jolie," Pinot Noir, Anderson Valley.....	25
CALIFORNIA	Whetstone, "Jon Boat," Pinot Noir, Sonoma Coast.....	18
ITALY	Farnese, "Fantini," Sangiovese, Abruzzo.....	10
OREGON	Cooper Mountain, Gamay Noir, Willamette Valley.....	16
ITALY	Scarpetta, Barbera del Monferrato, Piedmont.....	14
SPAIN	Raul Perez, "Ultreia Saint Jacques," Mencia, Bierzo.....	15
ITALY	Hauner, "Hiera," Nero d'Avola/Alicante Blend, Sicily.....	15
ITALY	Nino Negri, "Inferno," Nebbiolo (Chiavennasca), Lombardy.....	15
FRANCE	Eric Texier, "Brezeme," Cotes du Rhone, Syrah, Northern Rhone.....	17
ITALY	Le Monde, Refosco, Friuli.....	12
AUSTRALIA	Campbells of Rutherglen, "Limited Release," Durif, Victoria.....	17
ARGENTINA	Tikal, "Patriota," Malbec-Bonarda, Mendoza.....	14
ITALY	Arcanum, "Il Fauno di Arcanum," Merlot-Cab Blend, Tuscany.....	17