

OYSTERS

	each	½ dozen
MURDER POINT / Grand Bay, AL	\$3.75	\$22.50
WHITE STONE / Bradford Bay, VA	\$3.50	\$21.00
MERMAIDS / Hooper Island, MD	\$3.75	\$22.50
WASHBURN ISLAND / Falmouth MA	\$3.50	\$21.00
DISCO HAMA / Discovery Bay, WA	\$4.50	\$27.00
SQUALLI ABSCH / Henderson Inlet, WA	\$4.50	\$27.00

Red Wine Black Pepper Mignonette Cocktail Sauce Horseradish Lemon

PLATES from the RAW BAR

G BONE / oyster on the half shell, served with old dominick vodka, cocktail & hot sauce.....	\$9
SMOKED FISH DIP / tuna, garlic aioli, squid ink cracker, pimento espelette.....	\$12
GRILLED OYSTERS / spinach, parmesan, chili garlic butter, meyer lemon.....	\$16



PLATES

PARKER HOUSE ROLLS / onion, lardo, butter.....	\$6
BRUSSELS SPROUTS / hazelnuts, apple, pecorino, panna gratta.....	\$13
MISTICANZA / mixed greens, buttermilk, preserved lemon, benne seeds, pecorino.....	\$10
COUNTRY HAM / brown butter, horseradish, cornbread panna gratta, gruyere.....	\$12
PARSNIPS / abalone mushroom, rosemary, mascarpone, satsuma.....	\$14
TUNA / calabrian vinaigrette, kale, chives, fried garlic.....	\$19
MUSSELS / leek, celery, vermouth, cream, chili oil, fries.....	\$16
BROCCOLINI / black garlic vinaigrette, pancetta, meyer lemon.....	\$14
BEETS / smoked yogurt, dill, apple, brown butter, coriander.....	\$15
CHICKEN / butterball potatoes, kale, brown butter, kohlrabi chow-chow.....	\$16
SWEET POTATO / chorizo, meyer lemon, mint, creme fraiche, pecans.....	\$12
SQUID / kohlrabi, turnip, peanut agrodolce, benne seed, mint.....	\$14
SHORT RIB / harrisa, eggplant, cauliflower, pepper relish.....	\$18



ENTREES

LOBSTER / creme fraiche, meyer lemon, brown butter, apple, fennel, almonds.....	\$38
SNAPPER / carolina gold rice, sea beans, lobster brodo, dill, lemon basil.....	\$33
DUCK / brussels, abalone mushroom, satsuma, sunchokes.....	\$31
RIBEYE / parsley, lemon, garlic, butter.....	\$56
FLANK / sunchoke, pak choi, quinoa, brown butter.....	\$25
TGC BURGER / brioche bun, onion bacon sofrito, american cheese, pickled lettuce, fries.....	\$18
PORK OSSO BUCCO / cannellini beans, cabbage, horseradish, gremolata.....	\$33

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





PUNCH

BRANDY DAISY

brandy, rum, st. germain, honey, lemon, prosecco
\$68 (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 (served hot)

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
- ITALY Cottanera, "Barbazzale," Catarratto, Sicily.....13
- SPAIN Alleme, Hondarrabi Zuri, Getariako Txakolina.....14
- ITALY Scarpetta, "Frico," Chardonnay/Friulano, Friuli.....10
- ARGENTINA El Esteco, "Don David Reserve," Torrontes, Calchaqui Valley.....13
- FRANCE Joseph Burrier, Macon-Bussieres, Chardonnay, Burgundy.....18

ROSE WINES

- ITALY Squadra, Rosato, Nero d'Avola, Sicily..10
- CALIFORNIA Margerum, "Riviera Rose," Mourvedre Blend, Santa Barbara.....14

RED WINES

- N ZEALAND Neudorf, "Tom's Block," Pinot Noir, Nelson.....17
- CALIFORNIA Maggy Hawk, "Jolie," Pinot Noir, Anderson Valley.....25
- 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 Nino Negri, "Inferno," Nebbiolo (Chiavennasca), Lombardy.....15
- AUSTRALIA Yangarra Estate, "PF," Shiraz, McLaren Vale.....14
- 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