

LES PLATS DU
GARDE MANGER
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MEAT \$ 12
CHEESE \$ MKT

FRISÉE & RADICCHIO SALAD
pickled blueberries, beemster,
marcona almonds, honey-
lavender vinaigrette 14.

ORGANIC GREENS SALAD
radish, carrot, snap peas,
croutons, cucumber,
red wine vinaigrette 9.

BIBB LETTUCE SALAD
chickpeas, ewe's blue, pancetta,
croutons, pepperoncini 11.

WATERMELON SALAD
pickled beets, arugula, feta,
prosciutto, crème fraîche,
pistachio, dill-sherry vin 15.

RED LENTILS
curried sweet potato, agave,
swiss chard, flat bread 12.

FRENCH FRIES 10.

SICILIAN PIZZA
arugula pesto, charred peppers, roasted eggplant, zucchini,
squash, cherry tomatoes, soppressata, provolone 16.

MARGHERITA PIZZA
san marzano tomato, buffalo milk mozzarella, basil 13.

MISO-BRAISED TOFU * VEGAN *
charred galangal, marinated shiitake mushrooms,
snow peas, shaved radish, bamboo shoots, long beans 19.

BRAISED OXTAIL
tripe, tomato sauce 14.

SPINACH FRASCATELLI
fava beans, peas, scallion cream, preserved egg 19.

SQUID INK CALAMARATTA
squid, fresno chilis, leeks, asparagus, bottarga, mascarpone 21.

SMOKED CHICKEN SANDWICH
tomato mustarda, lettuce, black pepper aioli
on ciabatta with house chips 15.

BRIOCHE-CRUSTED PAN-FRIED COD
gribiche, wax beans, radish, onion & frisée salad 32.

CREOLE BBQ SHRIMP
andouille sausage, sweet peas, onion,
bell pepper relish, cream, toasted baguette 27.

<p style="text-align: center;">GOOD LUCK BURGER</p> <p>1 LB. house-ground, grass-fed local beef on brioche with cuba cheddar, vegetable slaw & fries 28.</p> <hr style="border-top: 1px dashed #000;"/> <p style="text-align: center;">FRIED HALF CHICKEN</p> <p>with orzo, pickled zucchini, summer squash & red onion 28.</p>	<p style="text-align: center;">GRILLED 32oz. BONE-IN RIBEYE STEAK</p> <p>with rosemary, sea salt, olive oil & side of market vegetables 67.</p> <hr style="border-top: 1px dashed #000;"/> <p style="text-align: center;">FROM THE SMOKEHOUSE</p> <p>chicken thigh, kielbasa & pork ribs with BBQ beans + house pickles 32.</p>
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WINES BY THE GLASS

- SPARKLING
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- RAVENTOS** CONCA D.R. ANOIA (Catalunya) 10.
CAVA HILLS ROSÉ (Catalunya) 10.
LA SPINETTA MOSCATO (d'Asti) 10.
LE COLTURE PROSECCO (Valdobbiadene) 10.
- WHITES + ROSÉ
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- PERRIN** GRENACHE BLANC (Rhône) 10.
DOM. SORNIN CHARDONNAY (Beaujolais) 10.
CHASING VENUS SAUVIGNON BLANC (N.Z.) 10.
SUAVIA GARGANEGA (Veneto) 10.
PICO MACCARIO BARBERA ROSÉ (Piemonte) 10.
LIVING ROOTS DRY RIESLING (FLX) 12.
MADDALENA CHARDONNAY (Monterey, CA) 12.
WIMMER-CZERNY ROTER V. (Austria) 15.
C.H. BERRES RIESLING (Mosel, Germany) 15.
- REDS
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- SEGONZAC** MERLOT-CABERNET (Bordeaux) 10.
CELLER DE CAPCANES GARNACHA (Montsant) 10.
H. DO ESPORÃO TRINCADEIRA (Alentejo) 10.
KOINÉ PRIMITIVO (Puglia) 10.
McPHERSON PINOT NOIR (Victoria, Australia) 12.
C. MICHAEL CABERNET SAUV. (Washington) 12.
GUIDO PORRO NEBBIOLO (Langhe, Piemonte) 15.
DOM. LA GARRIGUE G-S-M (Vacqueyras) 15.

SEASON'S SANGRIA
1/2 LITER CARAFE - SERVES FOUR 19.

NEAT FREAK
A DRAM OF FEATURED RARE
WHISKEY FROM OUR RESERVES 16.

- SARATOGA SPRINGS WATER** STILL OR SPARKLING 4.
FRESH-SQUEEZED LEMONADE 3.
HOUSEMADE ORGANIC ICED TEA 3.
JUST JUICE FOR LIFE GINGER TONIC 6.
KATBOOCHA KOMBUCHA DAILY FLAVOR 7.
FIZZ ROOT BEER 3. **MEXICAN COKE** 4.