



COCKTAILS

17.

LAST NIGHT I DREAMT OF SAN PEDRO

aperol, ginger, prosecco

MCDADE SUNRISE

jimador blanco tequila, habanero, lime & agave

PLAY IT AGAIN, SAM

*nantucket coffee roasters espresso, vodka, simple
cozy party vibes*

BARREL-AGED BOULEVARDIER

high west bourbon, campari & carpano antica

BARREL-AGED PAPER PLANE

bulleit rye, aperol, montenegro & lemon

SERIOUS WINES FOR SILLY PEOPLE

BUBBLES

NV VALDO *Prosecco Brut, Friuli-Venezia Giulia 14/70.*

'21 MURGO *'Brut' Rose, Nerello Mascalese, Sicilia 18/90.*

NV PIERRE GERBAIS *'Extra Brut' Chardonnay, Pinot Noir & Pinot Meunier, Champagne 30/150.*

WHITES (and rose)

'21 DOMAINE FELINES JOURDAN *Picpoul de Pinet, Languedoc 14/70.*

'21 BODEGA VINA NORA *Albarino, Rias Baixas 16/80.*

'19 TRAIL MARKER *Chardonnay, Santa Cruz Mountains 21/105.*

'18 BENJAMIN LEROUX *Aligote, Burgundy 25/125.*

'22 TXOMIN ETXANIZ *Txakolina Rose, Basque Country 15/75.*

REDS

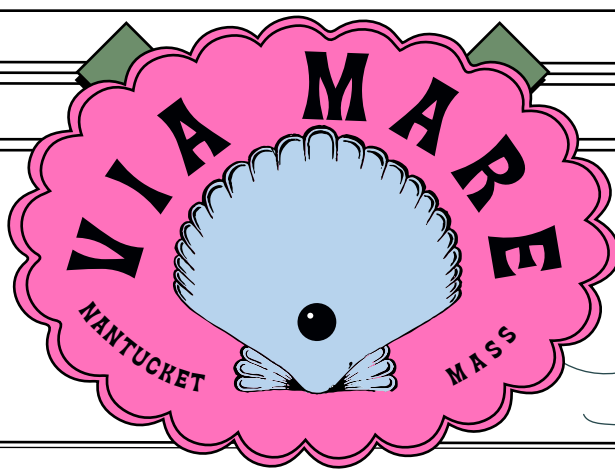
'21 BEURER *'chilled red' Trollinger, Germany 15/75.*

'21 TYLER WINERY *Pinot Noir, California 23/115.*

'21 CIACCI PICCOLOMINI *Sangiovese, Rosso di Montalcino 19/95.*

'20 CHATEAU MUSAR *'Jeune' Cinsault, Syrah and Cabernet Sauvignon, Lebanon 18/90.*

EXTENSIVE CELLAR LIST AVAILABLE



CHEF'S
Whim

Let us do the deciding for you
95

CAVIAR Service

*the whole tin of royal osietra caviar / accoutrements
moroccan pancakes / creme fraiche / chives \$185*

CICHETTI

GIARDINIERA 7. **OLIVES** 7. **OUR BREAD** and good butter 8.

CAVIAR & PANCAKES royal osietra / creme fraiche 29.

BACCALA whipped salt cod / crispy polenta 9.

DEVEILED EGG daily preparation 7.

OYSTERS local, mostly mkt.

HOT CHICKEN MILANESE with moroccan pancakes 9.

BOQUERONES 9.

SMALL PLATES

ONE GREAT CHEESE today's cheese / seasonal jam / cornichons 18.

SUMMER SALAD aidan's cucumbers / tomato / shishito / garlic / anchovy / ricotta salata 25.

CRUDITE chilled local veg / tamari / apple cider vin / garlic / nutritional yeast / porcini powder 16.

TOMATO TOAST local heirloom tomatoes / basil / mint / evoo / our bread 16.

CROSTINO hand-pulled stracciatella / our bread 16.

MUSSELS ESCABECHE corn dashi / madras curry / marinated tomato & purple potato / puffed rice 25.

SUNCHOKES aleppo / honey / walnut / brown butter / parsley 22.

LOCAL LETTUCES carrots / toasted pecans / parm / house vinaigrette 19.

KALE SALAD pepitas / apple / radish / turnip / date / alpha tolman 24.

GRILLED BEANS green & yellow wax beans / walnut ajika / crispy shallot / soft herbs 19.

CRISPY TATERS twice fried & smashed / parm crema / prosciutto crumble / crown beans / chilis 18.

SPICY CUMIN LAMB lots of cumin / sichuan peppercorn / cold sichuan pickle / cilantro 21.

CRISPY BRUSSEL SPROUTS tamari / mirin / miso / lemon / horseradish / parm 18.

AGNOLOTTI almond romesco / nduja & jimmy nardello pepper vinaigrette / ajo blanco / arugula 29.

FRUTTI di MARE sunshine pasta / local squid & fresh shrimp ragu / calabrian chili / kale / lemon 34.

SPAGHETTI tomato & strawberry passata / red onion / chili / basil / ricotta 33.

RISOTTO sesame / house XO sauce / chili crisp / black vinegar / cured egg yolk / maitake mushrooms 42.

SLIGHTLY BIGGER PLATES

PESCE DEL GIORNO roasted eggplant crema / roasted local peppers / eggplant / tomato capers / red onion / pickled hungarian wax peppers / honey / basil 51.

BISTECCA prime NY strip / black garlic steak sauce / chive / truffle butter - 12 oz 79.

POLLO spring chicken / fermented peppers / green peppercorn yogurt / house spice blend 45.

DOLCI

**HOUSE-MADE
GELATO TRIO**
12.

BUDINO
coffee & chocolate / butterscotch /
coffee meringue / salted whipped cream
13.

OLIVE OIL CAKE
strawberry beach rose jam,
basil & whipped cream
13.