

APPS & SALADS

OLD SCHOOL ONION SOUP	13.75
gruyere gratinée	
ESCARGOTS	13.75
garlic, pernod	
BUFFALO STYLE CAULIFLOWER (V)	13.25
blue cheese dressing, shaved celery	
BRUSSELS SPROUT HOT & COLD	14.00
pretending to be a caesar salad	
LITTLE GEM WEDGE SALAD	13.75
bacon bites, boiled eggs, onions, tomatoes, blue cheese dressing	

SANDWICHES

CROQUE GRATIN MONSIEUR 🍷	18.25
HAMBURGER "DELUXE"	18.25
BALT	16.75
bacon, avocado, tomato, 7 grain bread	
TURKEY BURGER	18.75
sriracha mayo, smoked cheddar, avocado	

FRUITS DE MER

1/2 DOZ. OYSTERS	19.00
1/2 DOZ. LITTLENECK CLAMS	12.50
SHRIMP COCKTAIL 5PC / 7PC	16/21
1/2 CHILLED LOBSTER	19.50

LUNCH

WEEKLY PRIX FIXE \$29

STARTERS

OLD SCHOOL ONION SOUP
gruyere gratinée
SHRIMP COCKTAIL
classic condiments
BRUSSELS SPROUTS HOT & COLD
pretending to be a caesar salad

ENTRÉES

HOUSE MADE CAVATELLI (V)
bitter greens, concentrated tomatoes, garlic confit
CHICKEN PAILLARD
little gem lettuce, rosemary croutons, parmesan
HOUSE CURED PASTRAMI SANDWICH
kimchi mayo, swiss cheese, cornichons

CHOICE OF DESSERT

or no time for dessert?
have a ny craft beer, house red
or white wine instead

PASTAS

CAVATELLI	18.75
veal & pork sausage, bitter greens, tomato concasse	
FENNEL RICOTTA AGNOLOTTI (V)	19.75
wild mushroom bolognese, parsley oil	
LE GRAND MACARONI & CHEESE	20.50
prosciutto, summer truffles	

ENTRÉES

OUR CHICKEN SAUSAGE & EGGS 🍷 (OR BACON)	18.25
fries or salad	
SALAD NIÇOISE	20.00
steelhead trout, roasted peppers, red onion, taggiasca olives, avocado, boiled egg, dijon vinaigrette	
FISH TACOS	17.00
house-made kimchi, taqueria condiments	
GRASS-FED FLATIRON	26.25
au poivre	
ROAST CHICKEN	20.75
garlic crushed potatoes, sautéed greens, natural jus	
FISH & CHIPS	18.75
sauce remoulade, old bay fries	
MOULES FRITES	18.75

SIDES

BRUSSEL SPROUTS	7
FRENCH FRIES	6
MACARONI & CHEESE	9
SAUTÈED GREENS	8
HAND-CRUSHED POTATOES	7



SPARKLING & ROSE

SEGURA VIUDAS BRUT 14
SPAIN

SEGURA VIUDAS ROSE 14
SPAIN

MINUTY, ROSE 15
PROVENCE, FRANCE 2018

IL ROGITO, ROSATO 14
BASILICATA, ITALY 2017

BEERS 9

TWIN FORK, SONATA LAGER
RIVERHEAD, NY, 4.9%
lager/ale hybrid. medium body, breezy finish

TWIN FORK, CHROMATIC ALE
RIVERHEAD, NY, 6.6%
caramel malt and citrusy hops, ripe fruits,
crisp, long hoppy finish

FINBACK, FINBACK IPA
QUEENS, NYC, 7.2%
dry hopped, pink grapefruit bright, dank and clean.

FINBACK, ROTATING
QUEENS, NYC
revolving selection from one of the most
"crafty" breweries in NY state

OMMEGANG, RARE VOS
COOPERSTOWN, NY, 6.5%
full belgian-style red ale, citrus & nutmeg

MILL HOUSE, KOLD ONE
POUGHKEEPSIE, NY, 4.6%
modern take on a classic kölsch, that quenches
the thirst with a crisp noble hop finish

COCKTAILS 16

AMERICAN MATCHA-UP

SHAKEN, HIGHBALL

suntory toki, charred corn, matcha, lemon,
pomp&whimsy gin, seltzer

IRISH EXPRESS

SHAKEN, ROCKS GLASS

kilbeggan single grain,
lemon-orange/espresso sherbet,
amaro nonino, banana, amontillado

ITALIAN SKIES

high west '7000 oat vodka, italicus, orange,
aperol, lambrusco, black sesame

MIDSUMMER EVE DRAM \$22

STIRRED, ROCKS GLASS

hibiki harmony, italicus, mezcal,
tomatillo, amaro lucano,
hazy finback IPA, lime, clarified milk

MANHATTANHENG

STIRRED, MARTINI GLASS

barr hill tom cat gin, italicus, manzanilla,
lillet, sage, saffron, shiitake, saline

PASSION AFFAIR

STIRRED, OLD-FASHIONED STYLE

el tesoro tequila, mezcal, cynar,
calvados, passion fruit & finback love

TROPICAL TWIST

SHAKEN, SNIFFER, ON THE ROCKS

bertoux brandy, doctor bird rum, aperol,
lime, grilled pineapple, salted cashew,
monkey 47, cacao nibs

BARREL-AGED COCKTAILS \$18

OLD FASHIONED ON TAP \$18

REDS BY THE GLASS

CAB/SYRAH, MAS DE GOURGONNIER 13
PROVENCE 2016

COTE DU RHONE, FONT DU VENT 14
RHONE 2017

CHIANTI, SALCHETO "BISKERO" 14
TOSCANA, ITALY 2017

CABERNET SAUVIGNON, MATTHEW FRITZ 15
CALIFORNIA 2016

CABERNET FRANC, PAUMANOK (ON TAP) 15
NORTH FORK, LONG ISLAND 2015

MALBEC, ACHAVAL-FERRER 15
MENDOZA, ARGENTINA 2018

PINOT NOIR, DOMAINE FOURNIER 16
LOIRE VALLEY, FRANCE 2016

AMARONE, ANTICHE TERRE 17
VENETO, ITALY 2015

CABERNET SAUVIGNON, STERLING 22
NAPA VALLEY, CALIFORNIA 2016

WHITES BY THE GLASS

COLOMARD, MT. GRAVET 13
COTES DE GASCOIGNE, FRANCE 2017

PINOT GRIGIO, C.D. 14
LONG ISLAND, NY 2017

SAUVIGNON BLANC, HONIG 15
NAPA VALLEY 2017

DRY RIESLING, PAUMANOK (ON TAP) 15
NORTH FORK, LONG ISLAND 2015

ALBARINO, MORGADIO 16
GALICIA, SPAIN 2017

GAVI, LA MEIRANA, BROGLIA 16
PIEMONTE, ITALY 2017

CHARDONNAY, MOUNT EDEN 17
EDNA VALLEY, CA 2015

SAUVIGNON BLANC, RESERVE DURAND 17
SANCERRE, LOIRE VALLEY 2017