

APÉRITIFS

CAMPARI	- 8	APEROL	- 7
COCCHI AMERICANO	- 7	CYNAR	- 7
BURNT ORANGE VERMOUTH	- 8	AQUAVIT	- 8
DRY WHITE VERMOUTH	- 6		

SMALL PLATES

OYSTERS			- M/P
on the half shell with house mignonette			
FRIED OYSTERS			- 17
mixed greens, tartar sauce			
BLT SOUP			- 6
escarole, tomato, pork belly, aioli crouton			
GAMBAS			- 13
sauteéd shrimp, butter, garlic, chili flakes, crostini			
FRISÉE LARDON			- 12
soft poached egg, dijon vinaigrette			
CHICKEN LIVER CROSTINI			- 10
granny smith apples, currants, shallots, brandy on grilled baguette with mixed greens			
ROASTED BRUSSEL SPROUTS			- 10
fuji apple, honey, bacon			
GRAVLAX			- 13
house cured salmon, capers, red onions, toast points, lemon-dill sour cream			
SIDECAR SALAD			- 11
mixed greens, frisee, pickled beets, feta, baby white bean vinaigrette			
WHITE BEAN DIP			- 12
bacon, feta, tortilla chips			