



### SNACKS

- OLIVES - house marinated warm olives \$6.  
PICKLED VEGETABLES - \$6.  
SMASHED PEE WEE POTATOES - black peppercorn horseradish aioli \$6.  
CHICKPEA FRITTERS - yogurt herb sauce \$6.  
BLISTERED SHISHITO PEPPERS - meyer lemon zest, sel gris \$6.  
SEX ON THE BAY OYSTER (NB) - mignonette granité 6 for \$12.  
“KNUCKLE SANDWICH” - 3 butter poached lobster knuckle sliders \$15.  
BEEF TARTARE - wild garlic mustard, trout roe, sunchoke chips \$8  
STEAMED CLAMS - fennel, house smoked bacon, pernod cream \$8  
BRANDADE - herb oil, grilled country bread \$7  
MARINATED HAMACHI - persian cucumber, cherry belle radish,  
yuzu kusho \$8

### CHEESE

3 for \$12

- FOURME D'AMBERT, Auvergne, France/Murray's NYC - blue, cow, creamy  
FOUR FAT FOWL “ST. STEPHEN”, Hudson Valley Creamery, NY - bloomed rind, cow, creamy  
MONTE ENEBRO, Rafael Baez, Castilla y Leon, Spain - goat, ashed rind  
DORSET, Von Trapp, Waitsfield, VT, washed rind - raw cow's milk  
WEINKASE LAGREIN, Alto-Adige, Italy - wine soaked, cow  
ROOMANO, The Netherlands 4 year aged, cow, gouda-style

### CHARCUTERIE

3 for \$12.00

- CHICKEN LIVER MOUSSE  
BAYONNE HAM, France  
HOT COPPA, NJ  
ROSETTA DE LYON, NJ  
SOPPRESSATTA, CA  
SPECK, Italy

### BEVERAGES

COCKTAILS - 7.

BEER - 4.

WINE - 7.

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## HAPPY HOUR

Wednesday - Friday  
4PM - 7PM