



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.

HAPPY HOUR

Wednesday - Friday
4PM - 7PM