



## LUNCH

## SIDES \$6

supplemental to Prix-Fixe

### STARTERS

Grilled Romaine Hearts \$10  
caesar vinaigrette, parmigiano reggiano, quail egg

House-made Charcuterie \$15  
country style pate, chicken liver mousse, pork rilette,  
pickled vegetables, burgundy mustard

Noank Oysters (5) \$14  
green apple champagne mignonette

Butternut Squash Soup \$9  
spiced crouton, fennel oil

### MAIN COURSES

Fettuccini \$16  
charred and fermented broccoli, pecorino romano,  
chili oil

Duck Confit \$19  
swiss chard, mulled cherries, sunchokes

Crab Toast \$24  
celery, green apple, young greens, mustard vinaigrette

Skate Wing \$21  
butternut squash, capers, brown butter

YOU CAN ALSO ENJOY OUR LUNCH MENU AS A  
3 COURSE PRIX - FIXE \$35

## DESSERTS \$9

Ostakaka Cheesecake  
lingonberry, strawberry preserves, raspberry honey,  
gingerbread genoise

Frozen Quark Parfait  
white currant, sour meringue, shortbread,  
elderflower sorbet

Roasted Banana bread  
hazelnut, dark chocolate, barley,  
dandelion root ice cream

# WINES BY THE GLASS

## SPARKLING

VEUVE CLICQUOT "YELLOW LABEL" BRUT N.V.  
Champagne, France \$19

CLETO CHIARLI LAMBRUSCO 2016  
Modena, Italy \$10

J. LAURENS BRUT N.V.  
Languedoc, France \$11

## WHITE

RIESLING, DR. HERMANN 2015  
Mosel-Saar-Ruwer, Germany \$11

PINOT GRIGIO, TIEFENBRUNNER 2016  
Trentino - Alto Adige, Italy \$10

SAUVIGNON BLANC, PETER YEALANDS 2016  
Malborough , New Zealand \$9

SAUVIGNON BLANC, HUBERT BROCHARD 2016  
Sancerre, Loire Valley, France \$13

CHARDONNAY, WENTE 2015  
Livermore Valley, Central Coast, California \$9

CHARDONNAY, LOUIS JADOT "STEEL" 2016  
Burgundy, France \$11

## ROSE

PINOT NOIR, ADELSHEIM 2015  
Willamette Valley, Oregon \$9

## RED

CABERNET SAUVIGNON/MERLOT, "LÉGENDE"  
ROTHSCHILD/LAFITE 2015 - Bordeaux, France \$10

MALBEC, CATENA 2015  
Mendoza, Argentina \$13

PINOT NOIR, KENWOOD "YULUPA" 2015  
California \$9

SANGIOVESE, BADIA a COLTIBUONO CHIANTI  
CLASSICO 2014  
Tuscany, Italy \$12

MERLOT, "DECOY" BY DUCKHORN 2014  
Sonoma County, California \$15

TEMPRANILLO, MARQUÉS de MURRIETA RESERVA 2012  
Rioja, Spain \$13

CABERNET SAUVIGNON, YARDSTICK 2015  
Napa Valley , California \$14

ZINFANDEL, ST. FRANCIS "OLD VINES" 2014  
Sonoma County, California \$12

# BEER \$7

CIDER  
downeast

RHYME & REASON  
collective arts (extra pale ale)

SUNSHINE PILS  
tröegs (pilsner)

SOLID SENDER  
tröegs (dry-hopped pale ale)

WHITING STREET  
relic brewing (american lager)

THE JUICE  
peak (dry-hopped pale ale)

LAGRAVE  
tröegs (triple golden ale)

DREAM WEAVER  
tröegs (wheat beer)

STRANGER THAN FICTION  
collective arts (porter)

BLACK DAWN  
relic brewing (stout)

# COCKTAILS \$13

OLD FASHIONED  
rye, sugar, bitters

MANHATTAN  
rye, cocchi torino, angostura bitters

SAZERAC  
rye, herbsaint, simple syrup, peychaud's bitter

NEGRONI  
tyler's city of london dry gin, campari, sweet vermouth

HOFFMAN HOUSE  
gin, cocchi americano, orange bitters