



## Happy Hour

*available Tuesday through Friday from 5pm to 7pm*

Domaine de la Bregeonnette,  
Muscadet Sevre et Maine, 2014 **\$7**

Domaine de Fenouillet, VdP Vaucluse, 2015 **\$7**

House Made Quina **\$5**

Sierra Nevada Torpedo **\$5**

Bell's Oatsmobile **\$5**

Neshaminy Creek Churchville Lager **\$5**

### **All Snacks \$5**

Baked Oysters

Puffed Pork Chips, Wild Onion and Sour Cream

Wagyu Tartare, Pumpnickel Soldiers, Cured Egg

## Cocktails

Navigator \$11 <i>White Rum, Cocchi Rosa, Vermouth</i>
Brava \$12 <i>Blanco Tequila, Cacao, Mezcal, Lemon</i>
MacGregor \$14 <i>Scotch, Cappelletti, Quina</i>
Gossamer \$11 <i>Gin, Salers, Vermouth</i>
The Drunken Farmer \$11 <i>Bourbon, Fig Leaf, Peach, Egg White</i>
The Avenue \$14 <i>Bourbon, Bond, Benedictine</i>
Courier \$10 <i>Trinidad Rum, Tarragon, Sparkling Wine</i>

## Beer

### Draught

Etienne DuPont Cidre Brut	\$9
Smuttynose Old Brown Dog	\$6
Neshaminy Creek Churchville	\$6
Hardwood Bohemian Pils	\$7
Tired Hands HopHands	\$7

### Can

Sierra Nevada Torpedo	\$6
Jack's Abby House Lager	\$7
Miller High Life	\$4

### Bottle

Kiuchi Hitachino White	\$12
Left Hand Milk Stout NITRO	\$7
Briem 1809 Berliner Weiss	\$12
Artisan Ale Clink!	\$5
BFM La Meule	\$10
Bell's Oatsmobile	\$6
Saison Dupont	\$11

### Cider (750ml)

Sarasola Sagardoa	\$26
Kerveguen l'Ancienne	\$42

## Wine

### By The Glass

#### Sparkling

Szigeti Brut, <b>Gruner Veltliner</b> , Neusiedlersee, NV	\$14
Domaine La Grange Tiphaine, Rosa Rose Rosam, <b>Grolleau/Cot</b> , Touraine, 2015	\$17
Aubry Brut, <b>Meunier</b> , Jouy-les-Reims 1er Cru, NV	\$26

#### White

Chateau de la Greffiere VV, <b>Chardonnay</b> , Macon La Roche-Vineuse, 2014	\$11
Albert Mann, <b>Auxerrois</b> , Alsace, 2014	\$15
Chateau La Colombiere, Les Jacquaires, <b>Mauzac</b> , Fronton, 2015	\$12
Willi Schaefer, Graacher <b>Riesling</b> Feinherb, Mosel, 2014	\$16
Tement, <b>Sauvignon Blanc</b> Klassik, Sudsteiermark, 2015	\$14
Ott, Am Berg, <b>Gruner Veltliner</b> , Wagram, 2015	\$16

#### Rose

Hexamer, Weissherbst, <b>Spatburgunder</b> , Nahe, 2014	\$14
Murgo Rosato, <b>Nerello Mascalese</b> , Etna, 2015	\$11

#### Red

Domaine du Vissoux, Cuvee Traditionelle, <b>Gamay</b> , Beaujolais-Villages, 2015	\$11
Kante, IGT Rosso, <b>Terrano</b> , Carso, 2009	\$12
Macarico, <b>Aglianico</b> del Vulture, 2012	\$14
La Antigua, Crianza Clasico, <b>Tempranillo</b> , Rioja, 2011	\$15
Matias I Torres, <b>Negramoll</b> , La Palma, Canary Islands, 2014	\$14
Uwe Schiefer, <b>Blaufrankisch</b> , Burgenland, 2013	\$15

#### Sake

Matsui Namachozo Ginjo, Tochigi	\$12
Shimaoka Honjozo, Gunma	\$15
Tsurunoe Junmai, Fukushima	\$14

## Food

*kitchen serves daily until 11pm*

Beef Fat Biscuit, Scallion Honey Butter \$3
Chicken Liver Stroopwafle, Plum Agrodolce \$7
Tempura Pole Beans, Sumac Yogurt \$8
Green Meadow Farm Tomato Salad, Pistachio, Red Onion \$8
Smoked Trout Rillette, Pumpernickel Soldiers, Trout Roe, Radish \$8
Puffed Pork Chips, Sour Cream and Wild Onion \$9
Dash's Basket Cheese, Cherry Miso, Sourdough \$9
Kasu Cured Fluke, Daikon, Preserved Citrus, Buttermilk \$12
Grilled Lamb Rib, Benne Seed, Peanut Sauce \$16
Charred Spanish Mackerel, Romesco Salad, Lima Bean, Red Pepper Consommé \$14
Little Neck Clams, Guanciale, Scallion Broth \$14
Rabbit Schnitzel, Escarole, Nectarine, Goldbar Squash \$19
Florida Shrimp, Avocado, Yuzu Kosho, Wakame-Jalapeño \$15
Fried Poussin, Cornbread, Pickles \$15
Caviar Service, Traditional and Nontraditional Garnishes \$60/\$110
White Peach Pie, Hazelnut Streusel, Whipped Crème Fraiche \$6

## By the Bottle

Sparkling		White		Red	
Szigeti Brut, <b>Gruner Veltliner</b> , Neusiedlersee, <b>Burgenland</b> , Austria, NV	\$65	Albert Mann, <b>Auxerrois, Alsace</b> , France, 2014	\$70	Domaine du Vissoux, Cuvée Traditionelle, <b>Gamay</b> , Beaujolais-Villages, <b>Burgundy</b> , France, 2015	\$52
Il Mosnel Brut Rosé, <b>Pinot Noir/Chardonnay</b> , Franciacorta, <b>Lombardy</b> , Italy, NV	\$100	Marc Tempé, <b>Riesling</b> , Grafenreben, <b>Alsace</b> , France, 2011	\$107	Domaine Bachelet, <b>Pinot Noir</b> , St Aubin 1er cru, <b>Burgundy</b> , France, 2012	\$107
Domaine La Grange Tiphaine, Rosa Rose Rosam, <b>Grolleau/Cot</b> , Touraine, <b>Loire</b> , France, 2015	\$77	Domaine de la Pepiere, Quatre, <b>Melon</b> , Muscadet Sevre et Maine, <b>Loire</b> , France, 2010	\$88	Domaine Berthaut, Les Crais, <b>Pinot Noir</b> , Fixin, <b>Burgundy</b> , France, 2013	\$143
Aubry Brut 1er cru, <b>Meunier</b> , Jouy-les-Reims, <b>Champagne</b> , France, NV	\$128	Chateau La Colombiere, Les Jacquaires, <b>Mauzac</b> , Fronton, <b>Sudouest</b> , France, 2015	\$57	Marc Roy, La Justice, <b>Pinot Noir</b> , Gevrey-Chambertin, <b>Burgundy</b> , France, 2013	\$219
Pierre Gimonnet et Fils, Oenophile Extra Brut, <b>Chardonnay</b> , Cote des Blancs 1er cru, <b>Champagne</b> , France, 2008	\$197	Sebastien Riffault, Les Quarterons, <b>Sauvignon Blanc</b> , Sancerre, <b>Loire</b> , France, 2012	\$96	Olga Raffault, Les Picasses, <b>Cabernet Franc</b> , Chinon, <b>Loire</b> , France, 2002	\$117
		Chateau de la Greffiere, <b>Chardonnay</b> , Macon La Roche-Vineuse, <b>Burgundy</b> , France, 2014	\$52	Domaine Montirius Le Clos, <b>Grenache/Syrah</b> , Vacqueyras, <b>Rhone</b> , France 2012	\$88
		Roland Lavantureux, <b>Chardonnay</b> , Fourchaume 1er Cru, Chablis, <b>Burgundy</b> , France, 2014	\$117	Clos Marie, L'Olivette, <b>Grenache/Syrah</b> , Pic St Loup, <b>Languedoc</b> , France, 2013	\$76
<b>Rosé</b>		Willi Schaefer, Graacher <b>Riesling</b> Feinherb, <b>Mosel</b> , Germany, 2014	\$72	Chateau Villars, <b>Merlot</b> , Fronsac, <b>Bordeaux</b> , France, 2007	\$91
Hexamer Weissherbst, <b>Spatburgunder (Pinot Noir)</b> , Nahe, Germany, 2014	\$65	Selbach Oster, <b>Riesling</b> Spatlese, Zeltinger Sonnenuhr, <b>Mosel</b> , Germany, 2007	\$104	Chateau Haut Lagrange, <b>Cabernet Sauvignon</b> , Pessac-Leognan, <b>Bordeaux</b> , France, 2010	\$89
Bellwether Vin Gris, <b>Pinot Noir</b> , Tuller Vineyard, Finger Lakes, <b>New York</b> , US, 2013	\$93	Donnhoff, Kreuznacher Krottenpfuhl, <b>Riesling</b> Kabinett, <b>Nahe</b> , Germany, 2015	\$78	Pacina, <b>Sangiovese</b> , Siena, <b>Toscana</b> , Italy, 2009	\$86
Murgo Rosato, <b>Nerello Mascalese</b> , Etna, <b>Sicily</b> , Italy, 2014	\$52	Ott, Am Berg, <b>Gruner Veltliner</b> , <b>Wagram</b> , Austria, 2015	\$73	Kante, IGT Rosso, <b>Terrano</b> , Carso, Friuli-Venezia Giulia, Italy, 2009	\$57
		Michael Gindl, Buteo, <b>Gruner Veltliner</b> , <b>Weinviertal</b> , Austria, 2012	\$99	Macarico, <b>Aglianico</b> del Vulture, <b>Basilicata</b> , Italy, 2012	\$65
<b>Sake</b>		Tement, <b>Sauvignon Blanc</b> Klassik, Sudsteiermark, <b>Styria</b> , Austria, 2015	\$65	La Antigua Crianza Clasico, <b>Tempranillo</b> , <b>Rioja</b> , Spain, 2011	\$71
Matsui Namachozo Ginjo, <b>Tochigi</b> (300 ml)	\$40	Rebenhof, <b>Morillon (Chardonnay)</b> , Sudsteiermark, <b>Styria</b> , Austria, 2012	\$114	Matias I Torres, <b>Negramoll</b> , La Palma, <b>Canary Islands</b> , 2014	\$63
Shimaoka Honjozo, <b>Gunma</b>	\$88	Benito Santos, Pago de Xoan, <b>Albarino</b> , <b>Rias Baixas</b> , Spain, 2010	\$87	Uwe Schiefer, <b>Blaufrankisch</b> , <b>Sudburgenland</b> , Austria, 2013	\$70
Tsurunoe Junmai, <b>Fukushima</b>	\$124	Quinta do Poço do Lobo, Caves Sao Joao, <b>Arinto</b> , <b>Beira Atlantico</b> , Portugal, 1995	\$98	Tinhof, <b>Sankt Laurent</b> , <b>Burgenland</b> , Austria, 2011	\$73
		Lieu-Dit, <b>Chenin Blanc</b> , Santa Ynez Valley, <b>California</b> , US, 2014	\$87	La Clarine Farm Jambalaia Rouge, <b>Mourvedre</b> , Sierra Foothills, <b>California</b> , US, 2014	\$77
<b>Dessert</b>				Chappelet, Mountain Cuvee, <b>Merlot/Cabernet</b> , Napa, <b>California</b> , US, 2014	\$98
Chateau Lange-Reglat, <b>Semillon</b> , Sauternes, <b>Bordeaux</b> , France, 2006	\$12/\$57				
Cossart Gordon, 10 Year, <b>Bual</b> , <b>Madeira</b>	\$14/\$158				
Los Bermejos, <b>Malvasia Dulce</b> , Lanzarote, <b>Canary Islands</b> , NV	\$14/\$101				
Eve's Cidery, Essence Ice Cider, <b>New York</b> , US	\$19/\$109				