FOR THE TABLE

Maine Oysters | 23 Cocktail Sauce, Mignonette, Citrus*

Shrimp Cocktail | 18 Half Dozen Gulf Shrimp, House Cocktail, Lemon*

Caviar 12g | 56 Giaveri Osietra, Italy. Creme Fraiche, House Crackers, Chive*

Truffle Fries | 13 Black Truffle, Sea Salt, Garlic Aioli

Chips and Dip | 13 French Onion Dip and Salted Chips | Add Caviar 12

Cheese Board | 25 Three Winter Hill Farm Cheeses, Fresh Fruit, Sea Salt Crackers, Preserves*

Whipped House Ricotta | 12 Local Milk, Pistachio, Seasonal Fruit, Brandy, Black Pepper*

Curried Mussels | 20 Local Mussels, Vandouvan Curry, Brandy, Roasted Shallot, Coconut Milk, Fried Garlic, Grilled Bread

Squash and Hijiki Fritter | 13 Red Kuri Squash Fritter, Pickled Hijiki, Yuzu Mayo, Chili Oil, Cilantro, Scallion

Chicken Wings | 16 Dry Rubbed, w/ House Buffalo Sauce, Garlic Ranch, Crumbled Blue Cheese, Pickled Veg*

Short Rib Buns | 16 Braised Beef Short Rib, Yuzu Cabbage and Daikon Slaw, Jalapeño, Fried Shallot, Sweet Soy, Cilantro

DESSERTS

Banana Madelines | 12 Whipped Espresso Pannacotta, Cookie Crumble, Banana Caramel

The Matilda | 14 Rich Chocolate Cake, Chocolate Ganache, Chocolate Mirror Glaze

Pistachio Tres Leches Cake | 14 Pistachio, Cardamom, Dulce de Leche

DRINKS

Espresso Martini | 17 Double Espresso Vodka, Coffee Liqueur, Espresso

Chocolate Martini | 16 Vanilla Vodka, Chocolate Liqueur, Baileys

Toasted Almond | 14 Amaretto, Allens Coffee Brandy, Almond Milk, Whipped Cream

Dark Chocolate Raspberry Martini | 16 Chocolate Liqueur, Black Raspberry, Half + Half

Taylor Fladgate Ruby Port | 12 Vila Nova de Gaia, Portugal

Taylor Fladgate LBV Port | 16

Vila Nova de Gaia, Portugal