Dinner

SMALL

Frites & Béarnaise - (V, GF) $12

Green Salad – Pecorino, Manifest breadcrumbs, honey mustard Vin (V) $12

Mac n Cheese - Cheddar cheese, breadcrumbs (V) $12

MEDIUM

Crispy Cauliflower - Nuoc mau, feta, pickled chilis (GF) $19

Grilled Squash & Lacinato Kale – Cashews, Pecorino, pickled red onion, Manifest breadcrumb (V, CN) $19

French Onion Soup – Dashi/mushroom broth, crostini, Gruyere (V) $18

Crispy Baby Back Ribs – Yuzu/tamarind glaze, pickled chilis, sesame, herbs (GF) $21

P.E.I. Mussels – Potato nest, sake jus, herbs (gf) $18

Fried Oysters – Remoulade, pickled shallots & chilis, herbs $21

LARGE

Scallop Risotto – Cherry tomato, butternut squash, Parm (GF) $33

Chicken Pot Pie – Fennel, Shitake mushroom, puff pastry $26

N.C. Brook Trout – Robuchon potato, capers, sauce meuniere (GF) $28

Petit Ravioli – Roasted squash, vegetable brodo, pine nuts, sage, pecorino, sumac (V, CN) $28

Smash Burger – Roseda Farms dry aged brisket/chuck, Gruyere, onion jam, mayo, frites $21

Steak Frites – 10oz New York Strip, frites, sauce au Poivre $39 (GF)

Your hosts

General Manager - Erin Im
Executive Chef - Oliver Friendly
Chef de Cuisine - Antonio Viera

V=Vegetarian GF= Gluten Free CE= Contains Egg CN = Contains Nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server to any dietary restrictions. No substitutions, please.
A 20% service fee will be added to all guest checks and be used to cover our increasing operational costs. 2.21.24

Beverage

SPARKLING

Simonet, Blancs de Blancs, Vin de France, FR NV $13

Tsarev Brod, Dry Riesling Pet Nat, Danube, BG $15

WHITE

Sybille Kuntz, Riesling Trocken (dry), Mosel, DE 2022 $16

Via Alpina, Sauvignon Blanc, Friuli, IT 2022 $16

Joseph Ehmoser, Gruner Veltliner, Wagram, AT 2022 $15

Le Graine Sauve, 'Luts,' Marsanne, Languedoc, FR 2020 $16

Les Salicaires, 'Torlit,' Grenache Blanc Blend, Languedoc, FR 2022 $15

ROSE

Spinning Wheel, "Not Nothing", Chambourcin Blend, Frederick, MD 2022 $16

SKIN CONTACT

Express Wine Makers, L'Orange, Riesling Blend, Great Western, AU 2022 $14

Furlani, 'Mae Son,' Muller Thurgau, Alto Adige, IT 2022 $15

The Marigny 'Mixed Emotions,' Pinot Gris Blend, Willamette, OR 2022 $16

FRESH RED

Leon Gold, 'Neon Gold,' Trollinger, Wurrtemberg, DE 2022 $16

Foradori 'Lezer,' Teraldego, Alto Adige, IT 2022 $17

Broc Cellars, Cabernet Pfeffer, Lime Kiln Valley, CA 2022 $16

MEDIUM PLUS+

Dom des Mailloches, Cab. Franc, Loire, FR 2020 $15

Las Jaras, 'Glou Glou,' Carignan/Zin, Medo, CA 2021 $18

Poderi Cellario, Dolcetto/Barbera, Piedmont, IT 2022 $15

Franck Balthazar, Syrah Blend, Côtes -du-Rhône, FR 2021 $17

BEER

Kronenbourg 1664 Lager, Strasburg, FR (13 oz draft) $8

Ommegang, "Neon Rainbows", Hazy IPA, Cooperstown, NY (16 oz can) $13

Denizens Brewing Co. Bohemian Pils, Riverdale, MD (12 oz can) $8

CIDER

Revel, Txotx! Plum/Muscat, Ontario, CA 2021 $14

COCKTAILS

Fleur de French 75 – Hayman's lavender Gin, lemon juice, sparkling wine $16

Agave Maria – Mezcal, Amaro Averna, Lime, Cinnamon $16

Pepper Plane – Brandy, Aperol, Calabrian chili amaro, Szechuan syrup, lemon $17

3800 Tigers – Calvados, Drambuie, Sirene Amaro $16

SANS SPIRITS

Interpol – Blackberry shrub, lemon, elderflower tonic $9

About Thyme - Orange, lime, thyme, ginger beer $9

Bottles

SPARKLING

666 NV Cruse Wine Co. 'Traditions,' Blend, CA' $90

999 Agnes & Rene Mosse, 'Moussamoussettes' Pet Nat Rose, Loire, FR 2022 $70

WHITE

450 Klein, 'Papa Panada,' Riesling, Mosel, DE 2020 $65

460 Dom. De Thaile 'Les Cosmics,' Aligoté, Burgundy, FR 2022 $75

470 Alquimista Cellars, Chardonnay, Mendocino, CA 2018 $65

480 Lightwell Survey, 'Hintermen,' P. Manseng Blend, Shenandoah, VA 2021 $70

485 Dom. Thomas, Sauvignon Blanc, Sancerre, Loire, FR 2022 $80

510 Terraze Singhie, Lumassina, Liguria, IT 2019 $75

520 Occhipiniti, 'SP68' Zibibbo Blend, Sicily, IT 2022 $85

530 Bertolino, Grillo, Marsala, Sicily, IT 2021 $70

CONTACT/ORANGE/WHATEVER?

540 Signoraginni 'Vivienne,' Trebbiano Blend, Tuscany, IT NV $65

545 Hugues Beguet 'Orange Was the Color of Her Dress,' Savagnin, Jura, FR 2021 $80

550 Signoraginni 'Grace,' Merlot Rosato, Tuscany, IT NV $65

555 las Jaras 'Superbloom,' Red/White Blend, Sierra Foothills, CA 2022 $70

LIGHTER RED

800 Praesidium, Cerasuolo Montepulciano, Abruzzi, IT 2022 $65

805 Patrice Beguet 'Go Together,' Gamay/Grenache, FR 2018 $65

810 Château de Grand Pre, Gamay, Beaujolais Village, FR 2020 $65

815 Smith-Chapel, Gamay, Juliénas (Beaujolais,) FR 2022 $75

820 Le Picatier, 'Se Chussa de re,' Gamay, Loire, FR 2022 $60

825 Dom. Marc Delienne, Gamay, Fleurie (Beaujolais,) FR 2019 $70

830 Devium, Mourvèdre, Walla Walla, WA 2020 $75

835 Praytell, Gamay/Pinot Noir, Willamette, OR 2021 $65

MEDIUM AND BEYOND

840 Charles Audin, Pinot Noir 'Marie Ragonneau,' Marsannay (Burgundy), FR 2019 $115

845 Aspromonte, Greco Nero, Calabria, IT 2021 $60

850 Manenti, Frappato, Vittoria, Sicily, IT 2021 $65

855 Dom. Parent, Pinot Noir Grand Cru, Corton Le Renardes, (Burgundy), FR 2020 $400

860 Occhipinti, Frappato, Etna, Sicily 2020 $125

870 Lightwell Survey, 'Weird Ones are Wolves,' Cab Franc Blend, Shenandoah, VA 2021 $80

875 Division Wine Making Company, Pinot Noir/Chardonnay, Willamette, OR 2021 $85

880 Clos Saron, Pinot Noir, Home vineyard, Sierra Foothills, CA 2016 $120