



## Smalls

<b>Castelvetrano Olives</b>	<i>Rosemary, Orange Zest</i>	\$9
<b>House Tiny Pickles</b>	<i>Assorted Vegetables</i>	\$10
<b>Osetra Caviar</b>	<i>Cucumber, Potato Chips, Creme Fraiche</i>	\$160

## Boards

<b>Two Cheese / One Meat</b>		\$38
<b>Three Cheese / Two Meat</b>		\$56
<b>House Focaccia</b>	<i>Roasted Garlic Butter, Semi Dry Tomato</i>	\$18
<b>Tomato Crostini</b>	<i>Local Tomato, Micro Basil</i>	\$16
<b>Ricotta Crostini</b>	<i>Bahri Dates, Dukkah (+4 Add Anchovy)</i>	\$20
<b>Wagyu Ribeye</b>	<i>Black Garlic Bordelaise</i>	\$85

## Plates

<b>Poached Lobster Tail</b>	<i>Trout Roe, Tarragon Aioli, Chili Oil</i>	\$54
<b>Lamb Meatballs</b>	<i>Whipped Feta, Mint Chutney</i>	\$24
<b>Brussel Sprout Salad</b>	<i>Red Onion, House Ranch, Blue Cheese</i>	\$20
<b>Seasonal Pasta</b>	<i>Weekly Special</i>	M/P
<b>Seasonal Soup</b>	<i>Weekly Special</i>	M/P

## Desserts

<b>Ice Cream Sandwich</b>	<i>Brioche, Pistachio, Chocolate Syrup</i>	\$12
<b>Homemade Chocolate Bark</b>	<i>Rose Petals, Sea Salt</i>	\$14
<b>Affogato</b>	<i>Honeycomb Ice Cream, Espresso</i>	\$10

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## BRUNCH

SUNDAYS ONLY  
10 am - 3 pm

### Bowls

<b>Sweet Green</b> <i>Banana, Pineapple, Spinach, Hemp Seed</i>	\$14
<b>Tropical Turmeric</b> <i>Mango, Banana, Coconut, Turmeric</i>	\$14
<b>Cacao</b> <i>Banana, Almond Butter, Cacao</i>	\$14
<b>Ceviche</b> <i>Coconut Milk, Ginger, Chips</i>	\$22
<b>Turkish Eggs</b> <i>Labneh, Chili Oil, Focaccia</i>	\$18
<b>Oysters 6/12</b> <i>Thai Mignonette</i>	M/P

### Boards

<b>Ossetra Caviar (30g)</b> <i>Cucumber, Creme Fraiche, Potato Chips</i>	\$160
<b>Two Cheese/ One Meat</b>	\$38
<b>Three Cheese/ TwoMeat</b>	\$56
<b>Smoked Salmon Board</b> <i>Gravlax, Cucumber, Cream Cheese, Caviar</i>	\$38
<b>Challah French Toast</b> <i>Maple Syrup, Chocolate Sauce, Stone Fruit</i>	\$22

### Drinks

<b>Mimosa</b> <i>Blood Orange Ice Cube</i>	\$14
<b>Carrot Bloody Mary</b> <i>Carrot, Ginger, Chili, Yuzu</i>	\$16
<b>Garden Party</b> <i>Mezcal, Pineapple, Celery, Lemon</i>	\$16



## Specialty Cocktails

\$21

**Thai Me Up** *Gin or Vodka, Kaffir Lime, Prosecco Float*

**Cool As A Cucumber** *Vodka, Cucumber, Ginger, Basil*

**Lavender Sour** *Mezcal, Bergamot, Lavender*

**Mojo** *Rum, Watermelon, Mint, Habanero Bitters*

**The Tea** *Tequila, Lemon Verbena Tea*

## Zero Proof (+7 Spiked)

**Get Rooted** *Blueberry, Basil, Lavender Syrup*

\$12

**Limonata** *Lime, Mint, H2O (Sparkling, Flat)*

\$12

**Ghia Spritz** *Ghia Aperitif, Ginger, Jalapeno Lime Bitters*

\$12

**Avec Flavored Sodas** *Hibiscus + Pomegranate, Jalapeño + Blood Orange, Grapefruit + Pomelo, Yuzu + Lime, Ginger*

\$8

**Coconut** - *Whole Coconut*

\$10

## Beer

**Allagash Two Lights** *Lager*

\$8

**Hitachino Nest White Ale** *Wheat Beer*

\$10

**Maine Beer Lunch** *IPA*

\$12

**Montauk** *Watermelon*

\$8

## Bottled

\$10

**Still Water**

**Sparkling Water**



## Wine List

### Bubbles

<b>Bodegas Nodus Cava NV</b> <i>Valencia, Spain (Macabeo, Chardonnay)</i>	\$15/\$75
<b>Domaine des Deux Anes Limo d'Anes NV</b> <i>Corbieres, France (Carignan)</i>	\$18/\$90
<b>Swick City Pop 2021</b> <i>Oregon (PN, PG, Riesling, Gewurztraminer)</i>	\$22/\$105
<b>Duval Leroy Brut NV</b> <i>Champagne, France (PN, PM, Chardonnay)</i>	\$160

### Skin Contact

<b>Clos de l'Ours L'Accent 2021</b> <i>Provence, France (Grenache, Syrah)</i>	\$18/\$90
<b>Milan Nestarec 'Forks and Knives' 2019</b> <i>Moravia, Czech Republic (Cabernet Franc, Zweigelt)</i>	\$22/\$105
<b>Swick The Flood 2021</b> <i>Oregon (Gewurztraminer, Chardonnay)</i>	\$20/\$95

### Whites

<b>47 Anno Domini Sauvignon 2021</b> <i>Treviso, Italy (Sauvignon Blanc)</i>	\$16/\$80
<b>Domaine Mann Le Mouton Bleu 2019</b> <i>Alsace, France (Sylvaner)</i>	\$18/\$90
<b>Martha Stoumen Honeymoon 2020</b> <i>CA (Colombard, Chardonnay, Chenin Blanc)</i>	\$22/\$105

### Reds

<b>Bodegas Nodus En la Parra</b> <i>Valencia, Spain (Bobal)</i>	\$15/\$75
<b>Matias Pinot Noir 2019</b> <i>Russian River Valley, CA (Pinot noir)</i>	\$22/\$110
<b>Vinas Mora Andreis 2020</b> <i>South Dalmatia, Croatia (Babic)</i>	\$23/\$115
<b>Marco Gavi Brunello di Montalcino 2015</b> <i>Tuscany, Italy (Sangiovese)</i>	\$150



## Spirits

### Vodka

*Blank*  
*Ketel One*

### Gin

*Aviation*  
*Monkey 47*

### Rum

*The Real McCoy 3 yr*  
*Diplomatico Reserva*

### Tequila

*Mijenta Blanco*  
*La Gritona Reposado*  
*Casa Dragones Anejo*

### Mezcal

*Silencio*  
*Ilegal*

### Whiskey

*Hudson Rye*  
*Widow Jane Bourbon 10yr*  
*Balvenie 12yr*

### Aperitivo

*Select*  
*Lillet*  
*Montenegro*  
*Carpano Antica*  
*Pernod Pastis*  
*Faccia Brutto Nocino*