



## Menu

### Smalls

<b>Castelvetrano Olives</b> <i>Orange zest</i>	\$9
<b>Local Fluke Ceviche</b> <i>Coconut Milk, Ginger, Plantain Chips</i>	\$22
<b>Lamb Meatballs</b> <i>Whipped Feta, Mint Chutney</i>	\$24
<b>Caviar</b> <i>Cucumber, Potato Chips, Creme fraiche</i>	\$160
<b>Salmon Tartar</b> <i>Sesame, Cucumber, Olive Oil Crisp</i>	\$26

### For the table

<b>Two Cheese/ One Meat</b>	\$36
<b>Three Cheese/ Two Meat</b>	\$56
<b>Focaccia</b> <i>Whipped Ricotta, Dukkah</i>	\$24
<b>Summer Salad</b> <i>Jicama, Cucumber, Mango, Beets, Passionfruit</i>	\$22
<b>Grilled Tiger Prawns</b> <i>Vanilla Ghee, Salsa Macha</i>	\$28
<b>Buttermilk Cauliflower</b> <i>Pecorino, Breadcrumbs</i>	\$16

### Mains

<b>Roasted Quail</b> <i>Squash Butter, Wilted Sorrel, Juniper Salt</i>	\$38
<b>Short Rib Adobo</b> <i>Mixed Greens</i>	\$40
<b>Catch of the Day</b> <i>Pink rice, Cilantro Vinaigrette</i>	M/P
<b>Rigatoni Arrabbiata</b> <i>Tomato Cream, Toasted Breadcrumbs</i>	\$26
<b>Mint Pesto Cavatelli</b> <i>Peas, Preserved lemon, Lamb Shank</i>	\$34
<b>Bucatini Al Limone</b> <i>Lemon, Ricotta, Pecorino</i>	\$28

### Desserts

<b>Yuzu Creme Brûlée</b> <i>Honeyed Fennel, Granola</i>	\$14
<b>Chocolate Banana Cake</b> <i>Tahini Streusel</i>	
<b>Shaved Ice</b> <i>Thai Iced Tea, Mango Tajjin, Watermelon Yuzu</i>	

'Please inform your server of any allergies or dietary restrictions'

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

# Rooted



## Specialty Cocktails

\$21

**Lavender Sour** *Mezcal, Blood Orange, Lavender Syrup*

**La Bruja** *Tequila, Passionfruit, Habanero*

**The Don** *Vodka, Montenegro, Select Aperitivo.*

**One Way Ticket** *Mezcal, Rum, Banana*

**Last Call** *Gin, Green Chartreuse, Cherry*

## Zero Proof (+\$8 Spike)

\$8

**Ghia Aperitif**

**Avec Flavored Sodas**

*Hibiscus + Pomegranate*

*Jalapeño + Blood Orange*

*Grapefruit + Pomelo*

**Limonada** *Lime, Rosemary, Sparkling*

## Beer

**Allagash White** *Wheat Beer*

\$8

**Montauk** *Summer Ale*

\$8

**Maine Lunch** *IPA*

\$12

## Bottled

\$12

**Still**

**Sparkling**

Rooted



## Wine List

### Bubbles

- Bodegas Nodus Cava NV** \$15/\$60  
*Valencia, Spain (Macabeo, Chardonnay)*
- Duval Leroy Brut NV** \$140  
*Champagne, France (PN, PM, Chardonnay)*

### Skin Contact

- Clos de l'Ours L'Accent 2021** \$18/\$72  
*Provence, France (Grenache, Syrah)*
- Swick The Flood 2021** \$20/\$80  
*Oregon (Gewurztraminer, Chardonnay)*

### Whites

- Nicolas Idiot Muscadet NV** \$17/\$68  
*Loire Valley, France (Melon de Bourgogne)*
- Bodega Catena Zapata White Clay 2022** \$20/\$80  
*Mendoza, Argentina (Chenin Blanc)*
- Weingut Stadt Krems Kremstal 2021** \$70  
*Austria (Gruener Veltliner)*
- Domaine Du Bouchot Pouilly- Fume' Cailloottes 2021** \$105  
*Loire Valley, France (Chardonnay)*
- Maison Louis Saint - Aubin Premier Cru 2020** \$126  
*Burgundy, France (Chardonnay)*

### Reds

- Bodegas Nodus En La Parra 2019** \$17/\$68  
*Valencia, Spain( Bobal)*
- Ermitage Pic Saint Loup Tour de Pierres Rouge 2021** \$19/\$76  
*Languedoc, France (Syrah, Grenache, Mourvedre)*
- Big Flower Cabernet Franc 2021** \$21/\$84  
*Stellenbosch, South Africa (Cabernet Franc)*
- Argyle Pinot Noir 2021** \$95  
*Wilamette Valley, Oregon (Pinot Noir)*
- Scuola Grande Amazon DOC 2018** \$126  
*Valpolicella, Italy (Corvina)*