

BAR@RT

MONDAY + TUESDAY NIGHTS

MENU

donna's fresh baked peasant bread + olive oil	5
beef fat french fries with truffled pecorino	8
six freshly shucked fisher's island oysters	18
crisp fried smelts with smoked paprika + lemon	16
smoked trout with celeriac + apple remoulade	16
local spinach + radicchio salad with crisp bacon, sungolds, red onion + gorgonzola dressing	14
ash roasted winter vegetables with robiola + pistachio	16
liuzzi burrata with sungold confit, calabrian chili, rosemary + toasts	16
spicy thai beef salad with shaved green papaya, carrot, tomato, cucumber, cilantro + peanut	16
thai fish curry with halibut, shrimp + scallop	24
seared scallops with turnip purée, fried sweet potato, shitake + brown butter beurre blanc	24
shrimp + chicken gumbo with andouille + okra	24
braised oxtail with tomato, eggplant, onion, spices, herbs + crispy parmesan polenta	24
seared n.y. strip steak with mushroom + marrow butter, chestnuts + crisp fingerlings	24
pear + almond tartlette with whipped cream	12



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COCKTAILS

reverse negroni – <i>kygo gin, cappelletti, sfumato amaro, orange slice</i>	15
thanksgiving manhattan – <i>high west double rye, nocino walnut, peychaud's bitters, orange peel</i>	
gold rush – <i>four roses bourbon, apple quinquina, fresh lemon juice, honey</i>	
down in flames – <i>sombra mescal, cappelletti, amaro nonino, fresh lemon juice, egg whites, lemon peel</i>	
amaretto sour – <i>luxardo amaretto, fresh lemon juice, simple syrup, egg whites, luxardo cherry</i>	

WINE

cava rosé: avinyo 2021	15
riesling - stefan meyer 2019	12
zweigelt rosé : schloss gobelsburg 2020	12
gruner veltliner : domaine wachau 2021	16
txakolina rosado – ameztoi rubentis 2021	16
etna bianco : terre nere 2021	15
corse : clos fornelli 2021	12
nebbiolo/barbera - scavino 2021	12
côtes du rhône – clos du mont olivet 2020	14
valtellina : negri quadrio 2016	16
primitivo – fatalone 2020	16

