

BREAD & PASTRY

<i>buttermilk drop biscuits</i> , salted yogurt butter, seasonal jam.....	14
sourdough , Turkish eggs, herbed yogurt, avocado, chili crisp.....	17
<i>dutch baby pancake</i> , bacon, maple butter.....	16
<i>brioche french toast</i> , roasted apple, caramel, soft cream	19

SMALL PLATES

oysters on the half shell, white cocktail & hot sauces.....1/2 dozen 22.....dozen 44	
<i>baked oysters*</i> , with Siberian caviar and potato crisps	36
'Bloody Butcher' polenta, rock shrimp , sauce Américaine, green tomato.....	22
crisp greens with a zippy vinaigrette, aged goat cheese	14
mussels , marinated on grilled bread, 'calico' beans.....	17
<i>radishes and grapefruit</i> , labne, hazelnut, tarragon vinaigrette	14
kanpachi crudo* , satsuma ponzu, crispy sunchoke, mustard seed.....	20
<i>beef fat tater tots*</i> sour cream & onion, salmon roe	32
breakfast sammie , maple sausage, scrambled egg, cheddar, hashbrown.....	16
<i>maine lobster</i> on a roll, brown butter, celery.....	28

BIG PLATES

tri-tip steak , salsa verde, hollandaise, fried egg, home fries	38
<i>spicy lemon & pepper</i> fried chicken , parmesan buttermilk.....	24
breakfast bolognese , pappardelle, fried egg, add spicy burrata +4.....	26
<i>bacon, confit egg yolk, pecorino</i> carbonara	23
<i>oyster mushroom</i> hash , poached eggs, potatoes, spicy jalapeno cream.....	21
french cheeseburger , stout beef patty, raclette, butter, pickles, fries	20

DESSERT

<i>café liégeois</i> , cafe sua da ice cream, spiked cold brew, caramel	16
<i>chocolate hazelnut</i> budino , crème fraîche, 'cocoa crispies'... ..	14
dessert bread , maple, sherry custard, vanilla ice cream... ..	16

COCKTAILS

Mimosa	14
<i>sparkling wine, improved blood orange</i>	
Bloody Mary	15
<i>green chile vodka, tomato, spices</i>	
Casablanca Carajillo	15
<i>Spanish vanilla liqueur, overproof rum, cold brew coffee, Moroccan spices</i>	
Root & Thorn	15
<i>rhubarb-infused blanco tequila, lime, prickly pear, piconcillo</i>	
Chasing Rabbits	15
<i>sparkling rosé, Sauternes, lychee, grapefruit</i>	
Irish Coffee	15
<i>irish whiskey, coffee, Benedictine whipped cream, brown sugar</i>	

MARTINIS

Classic \$15

frozen gin or vodka, dry or as dirty as you like

choose up to 3:

*green olive • lemon twist • cocktail onion •
blue cheese-stuffed olive • cornichon
pickled tomato • pickled okra • caperberry*

MAKE IT A TERRY'S MARTINI

WITH HIS FAVORITE GINS OR VODKA AND ACCOUTREMENT +\$5

Pearl Gibson \$19

*oyster shell-infused gibson
garnished with an oyster on the half shell*

Espresso \$15

vodka, cold brew liqueur, coffee

BEER

Eureka Heights "Buckle Bunny"	6 ⁵⁰
<i>Cream Ale</i>	
True Anomaly "Rocket Park"	6 ⁵⁰
<i>Pale Ale</i>	
Lone Pint "Yellow Rose"	7
<i>IPA</i>	
Saint Arnold	6 ⁵⁰
<i>Amber Ale</i>	
True Anomaly "Peggy"	10
<i>Hibiscus, Tangerine, & Lemon Sour Ale</i>	
Aval	7
<i>Rosé Cider</i>	

WINES BY THE GLASS

SPARKLING

Charles Frey Brut Nature.....16/66
Pinot Blanc Blend, France, Alsace, NV

Gratiot & Cie "Almanach No. 1" Brut.....20/99
Meunier & Chardonnay, France, Champagne, NV

ROSE

Grosbois "Extra Ball".....15/63
Cabernet Franc, France, Loire, 2023

ORANGE

l'Equinox "Keep It Loose".....16/66
Grenache Blanc & Colombard, South Africa, 2023

WHITE

Giovanni Almondo "Vigne Sparse.....15/63
Arneis, Italy, Piedmont, Roero, 2023

Alvear "Tres Miradas".....16/66
Pedro Ximénez, Spain, Montilla-Moriles, 2021

Herve Villemade.....18/72
Sauvignon Blanc, France, Loire, 2023

Sandhi.....18/72
Chardonnay, California, Central Coast, 2023

RED

Nicole Chanron.....16/66
Gamay, France, Beaujolais, Cote de Brouilly, 2022

Fongoli "Rossofongoli".....15/63
Sangiovese & Montepulciano, Italy, Umbria, 2021

López de Heredia "Cubillo" Crianza.....20/82
Tempranillo Blend, Spain, Rioja, 2016

Lionel Faury "Les Hautes Ribaudes".....18/72
Syrah, France, Rhône, 2023

Saracina "Soul of Mendocino".....16/66
Zinfandel Blend, California, Mendocino, 2021