

bar menu

autumn cocktail list

cellar door                    \$15  
(pimms #1, lemon, bergamot syrup, sailor jerry spiced rum, st. elizabeth allspice dram)

shaken

fresh fruit cobbler            \$15  
(prairie vodka, lemon, cocchi americano, fresh fruit, regans' orange bitters)

perry grove                    \$15  
(martin miller's westbourne strength gin, lemon, belle de brillet pear liqueur, peychaud's bitters)

lucullus                        \$14  
(scarlet ibis rum, lemon, rothman & winter apricot liqueur, angostura bitters)

mexican firing squad         \$13  
(herradura blanco tequila, lime, pomegranate molasses, angostura bitters)

kentucky islands              \$14  
(old forrester bonded 4 yr bourbon, lemon, lazaroni amaretto, pineapple, nutmeg)

stirred

skinny tie                      \$13  
(tito's vodka, white wine t.b.d. regans' orange bitters)

seasonal negroni               \$14  
(ransom old tom gin, carpano antica sweet vermouth, campari, amaro nonino)

velvet spice                    \$14  
(sailor jerry rum, punt e mes, velvet falernum, house orange bitters)

sin gusano                      \$15  
(siete leguas blanco tequila, agave syrup, bitterman's chocolate mole bitters)

the booted manhattan        \$15  
(sazerac 6 yr rye, carpano antica, cynar, lagavulin)

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wines

sparkling

	glass	bottle
maschio cei cavalieri prosecco, doc valdobbiadene	13	52
gruet brut nv, new mexico	14	56
pol roger brut réserve, nv, épernay, france		110
aubry brut, champagne, france		100
tarlant, champagne, france		91

white wines

	glass	carafe	bottle
pinot gris      big fire, willamette valley, oregon, 2008	11	20	39
chenin blanc    leo steen, dry creek valley, sonoma, california, 2008	13	24	47
sauvignon blanc            yves martin, chavignol, sancerre, loire valley, france, 2008	15	27	53
riesling           hermann j. wiemer, dry, finger lakes, new york, 2007	13	24	47
grüner veltliner         jutta ambrositsch, reisenberg, alte reben, austria, 2008			82
grüner veltliner         nigl privat, alte reben, austria, 2008	14	25	49
chardonnay      pascal pauget macon chardonnay, terroir de tournus, burgundy, france, 2008	15	27	53

red wines

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		glass	carafe	bottle
pinot noir	devil's corner, tasmania 2008	12	22	43
pinot noir	hitching post cork dancer, california, 2007			70
syrah	domaine pélaquié, côtes de rhône villages, rhône, france, 2008	11	20	39
petite shiraz	fortress, red hills lake county, lake county, California, 2007			70
zinfandel	dashe cellars, dry creek, sonoma, California, 2008	17	32	60
merlot	independent producers, columbia valley, washington, 2008	11	20	39
barbera	la mondianese, barbera d'asti superiore doc, montemagno, italy, 2004	16	29	56
cabernet sauvignon	de trafford, stellenbosch, south africa, 2006			105
tempranillo	telmo rodríguez dehasa gago, toro, spain, 2008	13	24	47
tempranillo	garcilaso, toro, spain, 2003			74
malbec	durigutti, mendoza, argentina, 2008	12	22	43
syrah, carménère, cabernet sauvignon, merlot, mourvèdre	viñedos orgánicos emiliana, coyam, colchagua valley, chile, 2006			90

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grenache, syrah, mourvèdre, petit verdot	prisoner, napa valley, california, 2008	110
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sangiovese, cabernet sauvignon, merlot	castello banfi, belnero, tuscany, italy, 2005	140
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beer

draft

pilsner urquell	\$7.5
brooklyn brewery oktoberfest	\$7.5
anchor steam ale	\$7.5

bottled

victory prima pils	\$7
saison dupont	\$36
hitachino white	\$40
ommegang abbey ale	\$12
stone ruination ipa	\$15
sierra nevada stout	\$8
lighthouse ale	\$9

whiskey

buffalo trace, bourbon, kentucky	\$11
george dickel, whiskey, tennessee	\$9
pappy van winkle 20 yr, bourbon, kentucky	\$31
sazerac 6 yr, new orleans	\$8
wild turkey 101 rye, kentucky	\$9
old forrester bonded 4 yr, bourbon, kentucky	\$9
michter's 10 yr rye	\$32
michter's 10 yr bourbon	\$26

irish whiskey

powers	\$9
red breast	\$16
tullmore dew	\$9
middleton very rare	\$48

blended scotch

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johnnie walker red	\$10	
johnnie walker black	\$15	
compass box hedonism		\$33
compass box asyla		\$15
compass peat monster		\$20
single malt scotch		
lagavulin 16 yr, scotland		\$26
balvenie doublewood 12 yr, scotland	\$18	
caol ila 12 yr, scotland		\$16
macallan 12 yr, scotland		\$17
macallan 25 yr, scotland		\$25
glenlivet 12 yr, scotland		\$16

## food

### *bo-bo's farms organic chicken*

chicken thigh roulade, fennel, dates and herbs 9  
 braised chicken, sofrito and spanish olives 12  
 stuffed peppers with chicken, olive oil and cilantro 10

### *meili farms pork*

roasted shoulder, black kale, raisins and orange peel 15  
 pork tenderloin cold cuts with hudson valley greens 14  
 rilletes, bread and spiced pickled vegetables 13

### *brandt beef*

breaded veal sweetbreads, slow cooked yellow wax beans and ground veal 15  
 grilled skirt steak, olive oil, vinegar and herb salsa 17  
 sirloin pepper steak with slow roasted spiced tomato sauce 21

### *steve connolly's dayboat picks*

seasonal fish, garbanzo beans and caper salad 12  
 shrimp a la plancha, garlic, lemon peel, peppers, and herbs 15

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smoked sturgeon, crusty bread and lardo 13

\_\_\_ *mommy eufemia's side dishes* \_\_\_

yellow rice, chicken and soffrito 13

yucca root, smoked sausage and onions 12

salted cod salad, avocados and boiled starches 13

slow braised chicken gizzard with green bananas 12

beef chorizo, eggs, celery leaves and crusty bread 12

\_\_\_ *vegetables* \_\_\_

butter lettuce, shaved carrots, celery, avocado, white balsamic dressing 13

beets with mt. vikos feta cheese 12

garbanzo beans, spinach, grilled sweet potatoes and pine nuts 11

potato torta 10

\_\_\_ *cured hams* \_\_\_ 10

- virginia smithfield country ham  
mild hickory smoked ham which has been dry salt-cured to retain a distinctive country-style flavor
- bauernschinkem  
flat, boneless ham similar to prosciutto, but smoked and mildly seasoned
- lachsschinken  
the center cut of a cured and smoked boneless loin of pork, rolled in a thin layer of fat to ensure tenderness and moisture
- westphalian  
this prized ham originated in Northern Germany and is still made the same way it was centuries ago. Natural curing and smoking over hardwood fires lends its distinctively smokey flavor

\_\_\_ *cheese* \_\_\_ 10

- beekman blaak 1802 sheep's  
an italian-style semi-hard cheese made from a 60:40 mix of goat and cow's milk giving the cheese a mild but distinctive flavor
- hudson red cow's milk  
a reddish outer layer and velvety paste that is a little sweeter than most washed rinds

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- old chatham blue  
old chatham's shaker blue is very creamy and moist, pungent and yet also sweet, made in a roquefort style
- mt. vikos feta  
made from fresh milk of free-range sheep and goat
- clothbound cheddar  
pasteurized milk of holstein cows, a nutty, complex, and perfectly sharp cheddar
- colabro ricotta  
great creamy texture with a slightly sweet flavor and salty, with a creamy mouthfeel

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