

LUNCH

housemade granola, yogurt, seasonal fruit 12

chia pudding, poached pear, toasted walnuts 10

spanish tortilla, english cheddar, spicy aioli 9

bone broth, roasted mushroom, pickled daikon 11

borscht, horseradish cream, pickled beetroot 12

celery root & apple salad, kohlrabi, crispy quinoa 12

market salad, cucumber, fennel, radish, mustard vinaigrette 13
add pastrami salmon +7 / add smoked trout +6 / add duck confit +8

grain bowl, farro & pearled barley, roasted vegetables, arugula pesto 13
add chicken +6 / add pastrami salmon +7 / add duck egg +5

pastrami salmon & smoked trout, pickles, radish, dill, marble rye toast 15

duck confit sandwich, tomato relish, pickled cabbage, pretzel bun 18

hunter's stew, venison, wild boar sausage, chanterelle mushroom 21



BRUNCH

housemade granola, yogurt, seasonal fruit 12

chia pudding, poached pear, toasted walnuts 10

spanish tortilla, english cheddar, spicy aioli 9

french toast, pain de mie, poached apples, poppy seed ricotta, walnut cream 17

baked eggs, roasted red peppers & onions, paprikash sauce, herb salad, miche 13
add duck confit +7

bone broth, pickled daikon, roasted mushroom 11

grain bowl, farro & pearly barley, roasted vegetables, arugula pesto 13cp
add chicken +6 / add pastrami salmon +7 / add duck egg +5

celery root & apple salad, kohlrabi, crispy quinoa 12

market salad, cucumber, fennel, radish, mustard vinaigrette 13
add pastrami salmon +7 / add smoked trout +6 / add chicken +6

borscht, horseradish creme fraiche, pickled beetroot 12

pastrami salmon & smoked trout, pickles, radish, dill, marble rye toast 15

duck confit sandwich, tomato relish, pickled cabbage, pretzel bun 18



DINNER

island creek oysters, concord grape mignonette	mp
house pickled vegetables	7
smoked trout, housemade rye, radish	10
crispy chicken skin, farmer's cheese, salmon roe	12
gulf shrimp, yuzu aioli	15
jonah crab, tomato relish, pickled cucumber	15
bitter greens salad, dates, sunflower seeds	14
beef tartare, black trumpet, crispy sunchoke	16
roasted bone marrow, radish, toasted miche	16
borscht, horseradish creme fraiche, pickled beetroot	12
celery root, mushroom jus, spicy honey	14
slow duck egg, hakurei turnip, duck broth	15
hunter's stew, venison, wild boar sausage, chanterelle mushroom	24
black bass, parsnip, spigarello, puffed quinoa	25
confit duck leg, paprikash, squash spaetzle	27
flatiron steak, marble potatoes, mustard frills, grainy mustard	26

BATHHOUSE PLATTER

island creek oysters
gulf shrimp
jonah crab
mussels escabeche
house pickles



LIQUORS

Vodka

Chopin 11
Titos 11
Ketel One 12
Belvedere 14

Gin

Gin Lane 11
Dorothy Parker 11
Tanqueray Ten 12
Hendrick's 12

Tequila & Mezcal

Lunazul Blanco 11
Tromba Blanco 12
Casamigos Blanco 13
Casamigos Reposado 16
Don Julio Blanco 14
Herradura Reposado 14
Montelobos Mezcal 12
Del Maguey Chichicapa 15

Rum

Plantation White 11
Goslings Black Seal 11

Whiskey

George Dickel 12
Monkey Shoulder 14

Rye

Old Overholt 11
Michters 14
Whistle Pig 10yr 16

Single Malts

Balvenie 12yr Doublewood 16
Laphroaig 10yr 14
Lagavulin 16yr 20
Macallan 12yr 15
Oban 14yr 18

Bourbon

Evan Williams White 11
Elijah Craig 12
Wild Turkey 101 12
Woodford Reserve 14
Basil Hayden's 15

Brandy

Pineau de Chants 10
Lemorton Calvados 12
Hennessy VSOP 14

Amaro

St. Agrestis 12
Braulio 13
Fernet Branca 13
Cynar 70pf 13
Dell Etna 13

COCKTAILS

French 75 -sparkling rose, herb limoncello, lavender 14

Tom Collins -gin, celery shrub, gentian, soda 15

Bloody Mary -vodka, tomato, beet, horseradish, peppercorn 15

Mule -mezcal, ginger, honeysuckle, peppercorn, lime 16

Spur -tequila, passion fruit shrub, poblano, lime 16

Boulevardier -bourbon, inferno bitters, St. Agrestis 16

HOUSE MADE INFUSIONS

Vodka	60ml	Martini	375ml
Horseradish / Peppercorn	8	15	42
Caraway / Dill Seed	8	15	42
Chamomile / Lavender	8	15	42
Herbs de Provence	8	15	42

BEERS

Stiegl Lager 7

Brooklyn Bel Air Sour 7

Zero Gravity Cone Head IPA 7

Aspall English Cider 9

GLASS

White

Muscadet -Manoir de la Firetiere, Sevre et Maine Sur Lie, France 2018 12 / 48

Sauvignon Blanc -Jean-Francois Merieau, 'Les Hexagonales', France 2018 13 / 52

Pinot Gris -Neumeister Grauburgunder Steirische Klassik, Austria 2017 16 / 64

Red

Etna Rosso -Pietrarizzo, Tioratore, Italy 2016 14 / 56

Grenache /Syrah -Mas de Gourgonnier, Baux de Provence, France 2016 14 / 56

Bordeaux - Chateaux Roque Le Mayne, France 2016 15 / 60

Sparkling

Prosecco -Pergolo, Veneto Italy 11 / 44

Rose -Lucien Albrecht Cremant, Brut 14 / 56

Pet Nat -Langmann, Steiermark, Austria 2017 18 / 70

Champagne -Les Tetes, Tete au Bois Dormant Blanc, Loire, France 16 / 64

Champagne -Ruinart Blanc de Blanc, Champagne, France 140

Orange, Rose, Cider

Orange -Valentina Passalacqua, Lux 2018 17 / 68

Rose -Ojo Gallo, Finca Torremilanos, 2018 14 / 56

Cider -Cidrerie du Vulcain, Belle Brutalle 2017 65

BOTTLES

White

Riesling - Kruger-Rump Munsterer Rheinberg Kabinett, Nahe, Germany 2017 48

Gruner - Josef Fischer, Rossatz Federspie, Wachau, Austria 2016 55

Bourgogne - Les Belles Roches Burgundy, France 2017 56

Albarino - Raul Perez, Atalier, Rias Baixas, Spain 2018 68

Verdejo- MicroBio, Correcaminos, Castilla y Leon, Spain 2018 70

Sancerre - Alphonse Mellot, La Moussiere Blanc, Loire, France 2018 85

Mersault - Denis Carre, Les Tillets, Burgundy, France 2016 185

Red

Blaufrankisch -Nittnaus, Kalk und Sciefer, Burgenland, Austria 2016 55

Tempranillo -Esencia Rural, Toledo De Sol a Sol, Spain 2014 55

Sangiovese -La Colombina, Rosso di Montalcino, Tuscany, Italy 2016 56

Syrah -Crozes-Hermitage Equinoxe, Rhone, France 2017 65

Barbera -Sottimano, Pairolero, Piedmont, Italy 2017 68

Bourgogne -Domaine Arlaud, Roncevie, Burgundy, France 2017 88

Merlot -Dario Princic, Rosso, Friuli-Venezia Giulia, Italy NV 90

Cote-de-Nuit -Domaine Philippe Rossignol, Burgundy, France 2016 105

Barolo -Ettore Germano, Serralunga, Piedmont, Italy 2015 140