



SMALL BITES

MARCONA ALMONDS	pimenton • parsley • salt	7
MIXED OLIVES	bay leaf • lemon zest • rosemary • crostini	7
MARINATED BEET CROSTINI	ricotta • orange • almonds • sherry vinaigrette	8
PRIME STEAK TARTARE	egg emulsion • shallot • caper • chive • rye	11
MARKET SALAD	seasonal greens • irish cheddar • candied walnuts • pear • vinaigrette	9/15
CAESAR SALAD	romaine • gem • caesar dressing • anchovy • montasio fricco	9/15
CAULIFLOWER SOUP	creme fraiche • smoked mussel powder • chervil	9

SHAREABLES

BUTTER TASTING	chef's selection of 3 seasonal butters • fresh bread	8
MUSHROOM CREPE	bluff city fungi • garlic • shallot • comte cheese • chive powder	14
RAW OYSTERS (6)	cocktail sauce • champagne mignonette • lemon • crackers	19
CHARBROILED OYSTERS (6)	leek cream • beef fat breadcrumbs • grilled baguette	22
CRISPY BRUSSEL SPROUTS	green curry • marscapone cheese • herb salad • lime	13
SMOKED MUSSELS	roasted tomato • fennel • saffron • grilled baguette	18
CRAB & ARTICHOKE DIP	paprika • lemon • parsley • garlic • house-made salt & vinegar chips	18
PORK BELLY SKEWERS (5)	thai chili • pomegranate seeds • shoyu glaze • micro radish daikon	15
CHARCUTERIE	cured meats • artisanal cheeses • seasonal accoutrements	19/29

ENTREES

TUNA NICOISE SALAD	spring mix • potato • green bean • tomato • black olive • red onion • egg • honey balsamic vinaigrette	29
SEARED SEA SCALLOPS	farro • herb puree • salsa cruda	42
LEMON ROSEMARY CHICKEN	pomme puree • green bean	28
SWORDFISH	lentils • fennel sofrito • citrus gremolata	36
PRIME NEW YORK STRIP	beef fat potato • grilled broccolini • choron	48
DUCK A LA CERISES	snap peas • beech mushrooms • pea shoots • cherry	39



CRAFTED COCKTAILS

PEAR PRESSURE	old dominick gin • pear puree • lime • sparkling	13
CARROT TOP	old dominick vodka • carrot • ginger • lemon • mint	14
NIGHTS OF AUTUMN	reposado • fig liqueur • house-made apple cider • lime • cinnamon	15
BnB BRAMBLE	riverset rye • chambord • beet • blackberry • lemon	14
SMOKE SHOW	mezcal • green chartreuse • montenegro • lime • eggwhite • rosemary	16
NUTTY PROFESSER 2.0	bourbon • praline whiskey • amaretto • pecan liqueur • bitters	16

ZERO PROOF

ATHLETIC BREWING CO.	upside dawn n.a golden ale	6
THE JEZEBEL	seedlip citrus n.a gin • pomegranate • lime • coconut water • basil	8
PHONY NEGRONI	st. agrestis n.a negroni • orange peel	9

DESSERT COCKTAILS

BANANA PUDDING MARTINI	banana bourbon • rum • pineapple • cream • graham cracker	15
PUMPKIN SPIKED LATTE	vanilla vodka • licor 43 • pumpkin pie liqueur • espresso • cream	14
AMARO FLIGHT (CHOOSE 3)	montenegro • st. agrestis • meletti • eda rhyne appalachian fernet	12

WINES BY THE GLASS

SPARKLING		ROSE	
LA MARCA <i>PROSECCO</i>	11	PASQUA 11 MIN. <i>ROSE</i>	13
AGARENA <i>CAVA BRUT</i>	12	POE ULTRAVOILET <i>SPARKLING ROSE</i>	14
WHITE		RED	
HUNKY DORY <i>SAUVIGNON BLANC</i>	12	NOAH RIVER <i>PINOT NOIR</i>	12
SCARPETTA <i>PINOT GRIGIO</i>	11	ARGIOLAS PERDERA <i>MONICA</i>	13
BIN 5757 <i>UNOAKED CHARDONNAY</i>	13	UNSHACKLED <i>CABERNET SAUVIGNON</i>	14
CHATEAU DUCASSE <i>BORDEAUX BLANC</i>	16	DAOU PESSIMEST <i>RED BLEND</i>	13
DAOU <i>CHARDONNAY</i>	14	SPRINGFONTEIN <i>PINOTAGE</i>	17

BOTTLES & CANS

CRAFT CANS 6

GHOST RIVER | *GOLDEN ALE*
WISEACRE ANANDA | *IPA*
CROSSTOWN | *SEASONAL*

DOMESTIC BOTTLES 5

BUDLIGHT
MICHELOB ULTRA

Thank you for dining with us this evening.