



SUMMER 2026

BEGINNINGS

MARINATED OLIVES 7
herbes de provence

OEUFS MAYONNAISE 15
*tarragon mustard & pickled onion
with brioche crouton*

SPANISH BOQUERONES 9
catalunya spice

SPICED NUTS 7
ras el hanout

ESCARGOT EN COQUILLE 25
french snails with garlic, parsley & AOC butter

GIGANTE BEANS 7
in vinaigrette

CHEESE & CHARCUTERIE

LOCAL BURRATA 18
*arbequina olive oil, fleur de sel
& black pepper mignonette*

FOIE GRAS MAISON 33
*chilled hudson valley duck foie gras,
fig & FWS brioche*

36 MONTH PROSCIUTTO
SAN DANIELE 29
*house-made grissini with european style butter
& fresh horseradish*

THREE CHEESES
OF THE MOMENT 29
selected by ken skovron with house accoutrements

· wine pairing ·
tokaji aszu '5 puttonyos', mad, hungary 25

PÂTÉ DE CAMPAGNE 20
mustard, cornichon & grilled sourdough

FIRST COURSE

GAZPACHO 31
*heirloom tomato soup with lump crab, cucumber
& basil*

SFORMATO 22
*spinach flan
with creamed wild mushrooms*

TARTARE DE BOEUF 25/35
*hand cut beef coulotte
with traditional garnishes*

NOS SALADES

VERTE 17
*field greens with pistou vinaigrette
& fines herbes*

LYONNAISE 20
*frisée with soft cooked egg, bacon, crouton
& blue cheese*

ITALIENNE 18
*italian chicories with bagna càuda, artichoke
& moscato vinaigrette*

PASTA

POTATO GNOCCHI 21/33
*wild mushroom with garlic scape
& parmigiano-reggiano*

SPAGHETTI 21/33
*littleneck clams
with green coriander sauce*

BLACK PEPPER
PAPPARDELLE 21/33
tuscan red wine beef & chicken liver ragout

SECOND COURSE

GRILLED FAROE ISLAND
SALMON 45
*summer pole beans with sauce verte
& fresh horseradish*

MERLU 48
*zucchini & their blossoms
with cucumber-dill beurre blanc*

CÔTE DE BOEUF MP
*dry aged bone-in ribeye
with yukon potato, cipollini onion
& sauce bordelaise*

· serves 2 to 4 guests ·
*please allow 50-60 minutes
for cook time*

GREEN CIRCLE
CHICKEN 38
*roasted little gem lettuce with artichoke
& broken caesar vinaigrette*

IBERICO PORK CHOP 55
*yukon potato with root vegetable, bacon
& sultanas*

CAULIFLOWER GRATIN 13
parmesan, comté, & panko breadcrumb

HARICOT VERTS 13
*green beans with sicilian pistachio, brown butter
& ricotta salata*

POMMES PURÉE 11
yukon potato, european butter & chive

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

WINE BY THE GLASS

SPARKLING

	half glass / glass
BISOL <i>prosecco 'jeio' veneto, italy</i>	8 / 16
CHAMPAGNE LASSALLE ET FILLES <i>brut, montagne de reims, france</i>	15 / 30

WHITE

	half glass / glass
LA PETITE PERRIERE 2023 <i>sauvignon blanc, loire valley, france</i>	7 / 14
DOMAINE GUIBERTAU 2024 <i>chenin blanc 'les moulins' saumur blanc, loire valley</i>	10 / 20
CONTE D'ATTIMIS MANIAGO 2024 <i>friulano, friuli colli orientali, italy</i>	9 / 18
BOUCHARD PERE & FILS 2021 <i>chardonnay, bourgogne reserve, burgundy, france</i>	11 / 22

ROSÉ

	half glass / glass
CHATEAU DU SEUIL 2025 <i>provencal blend, coteaux d'aix en provence, france</i>	8 / 16

RED

	half glass / glass
YVES CUILLERON 2024 <i>syrab 'vignes d'a cote' northern rhone valley, france</i>	9 / 18
BOYER DE BAR 2023 <i>pinot noir 'les rives de l'estang' vin de france</i>	9 / 18
NIEDRIST 2024 <i>schiava, classico superiore, alto adige, italy</i>	12 / 23
L'AME DE PAPE CLEMENT 2019 <i>cabernet/merlot, graves, bordeaux, france</i>	15 / 30

HOUSE COCKTAILS

ELLIS ISLAND <i>bourbon, amaro, carpano antica, orange bitters</i>	19
NO MAS <i>mezcal, campari, cacao, chocolate bitters</i>	19
HORNET'S NEST <i>blanco tequila, fresh lime, clover honey, grapefruit bitters</i>	19
MON CHERRY <i>gin, liqueur de violette, poached cherry, lemon</i>	19
FRAISE D'OR <i>bourbon, ginger, strawberry, lemon</i>	19

PREMIUM OLD FASHIONEDS

CACAO <i>rabbit hole cavehill bourbon, tempus fugit crème de cacao, ramazzotti amaro</i>	33
NOYAUX <i>templeton 10 year rye, tempus fugit creme de noyaux, cherry bitters</i>	33

OAXACA <i>dos hombres mezcal, hermosa reposado, demerara, chocolate bitters</i>	33
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BEER

ON TAP

PILSNER, STELLA ARTOIS <i>leuven, belgium, 5.2%</i>	9
HEFEWEIZEN, BRAUEREI MICHAEL PLANK <i>laaber, germany, 5.2% 500ml</i>	14
IPA, OMMEGANG <i>cooperstown, new york, 6.7%</i>	13
UNFILTERED LAGER, RHYTHM BREWING <i>new haven, connecticut, 5.5%</i>	13
IRISH STOUT, GUINNESS <i>dublin, ireland, 4.2%</i>	11

NON-ALCOHOLIC

OUI CANNES DEUX <i>lemon verbena, pomegranate, seltzer</i>	9
TOURNESOL <i>pineapple, demerara, lime, seltzer</i>	9
JUS VERT <i>cucumber, mint, lime, ginger beer</i>	9
ATHLETIC BREWING CO <i>'run wild ipa' NA brew, contains less than .5% abv</i>	8
COKE, DIET COKE, SPRITE	6
FEVERTREE <i>ginger beer, ginger ale</i>	6

WINE ON TAP

CARAFE OF SCARPETTA 'FRICO'

WHITE, ROSÉ & RED

quarter liter

18

half-liter

30

liter

50