

WINE BY THE GLASS

gruet, brut,
NV, NM 16

maloof, where ya pjs at,
skin contact pinot gris, 2023, OR
draft 16

bow & arrow, time machine,
chenin blanc blend, 2023, OR 16

sandhi, chardonnay,
2022, CA 18

COCKTAILS 15

apparently not
mezcal, spiced pear,
amaro major, lemon, soda

sorcerer's discipline
tequila, black lime, suze,
green chili, yuzu

dirty gardener
gin, pickled vegetable
brine, gentian

BEER + CIDER 9

von trapp
helles lager, *draft*, vpt
4.9%

love city brewing
unity ipa, *draft*, pa 5.5%

new trail brewing
west coast IPA, *draft*, pa 6.5%

ZERO PROOF

ted seger 8
regal brew, pilsner, *can* 0%

sneaking suspicion 13
cut above mezcal,
pentire seaward, black lime

mural city cellars,
chambourcin rosé, 2023, PA *draft* 15

barbichette, le rouge,
cabernet franc, 2023, NY 17

pray tell, brezza,
pinot noir blend, 2023, OR 18

channing daughters, rosso fresco
merlot blend, 2020, NY 15

no questions please
rose vodka, bergamot, lemon,
pink peppercorn, cardamaro

circa the block
coffee rum, brandy, benedictine,
cocchi di torino vermouth

from on down high
bourbon, five spice,
persimmon, sfumato, fig leaf

cigar city brewery
brown ale, *draft*, fl 5.5%

cider belly
dry cider, *can*, pa 6.5%

best day brewing 8
hazy ipa, *can* 0%

real piece of work 13
abstinence malt, blood orange,
apertif, free spirits vermouth, tonic

BITES

warm olives 5

bread + butter 6

black garlic knots 9

mortadella + grissini 12

salt water taffy oysters,
celeriac + dill mignonette 12

SMALLISH

scallop carpaccio, citrus buttermilk,
cucumber, pickled ramps, lemon balm 19

house ricotta, rhubarb, basil,
pine nuts, balsamic 18

savory pea custard,
potato crumble, pecorino 16

endive, blue cheese vinaigrette,
strawberries, black walnuts, dill 17

romaine hearts, tahini caesar,
parmesan, boquerones,
baguette crisps 18

head-on prawns,
garlic, sherry, ramps 17

warm jersey asparagus,
trout roe + chive beurre blanc 17

brothy white beans, eggplant relish,
parmesan breadcrumbs 16

LEAVE IT TO US

75 per person

*participation of the entire table
is kindly requested*

PASTA

calamarata, braised squid,
pickled fresnos, breadcrumbs 27

mafaldine, lemon, creme fraiche,
sichuan chili oil 24

spaccatelli, trumpet mushrooms,
buckwheat, leeks, egg yolk 26

egg pappardelle,
whey braised pork shoulder,
spring pea tendrils 27

PIZZA

jersey tomato, mozzarella, basil 20

roasted alliums, chives,
lemon, parmesan 22

asparagus, pistachio,
pickled green garlic, burrata 24

crimini mushrooms,
jersey tomato, pecorino 23

pepperoni, roasted long hots,
house hot sauce 22

lamb merguez, feta, spinach,
mint, aleppo 24

BIGGER

whole black bass, black chick peas,
brown butter, dandelion greens 43

double-cut pork chop, spring alliums,
rhubarb reduction, seeded spaetzle 38

grilled hanger steak, juniper reduction,
crispy sunchokes + fingerlings,
rosemary aioli 38

roast half chicken, garlic jus,
schmaltzy toast, baby spinach,
guanciale, sumac vinaigrette 34

*a 20% service charge is added to all checks for hourly staff. tips for
exceptional service are appreciated, but not expected.*

consuming raw and under-cooked foods may increase your risk of food-borne illness.