

Dinner

Hors d'oeuvres

- Country Ham – *pear butter, biscuits* – 7
- Deviled Eggs – *blackened blue crab* – 9
- BBQ Gulf Oysters – *sweet chili butter* – 7
- Reuben Beef Tartare – *comte, 1000 island, rye* – 8
- Bikini Sandwich – *jamon, manchego, truffle* – 8
- Bone Marrow – *capers, shallot, rye* – 9

Appetizers

- Raw Oysters – *bread & butter mignonette* – 16
- Rabbit Rillettes – *foie gras mousse, cornichon, crostini* – 13
- Fish & Chips – *seared tuna, fried pickle chips, malt, ranch tartar sauce* – 14
- Scallops Grenobloise – *caper, meyer lemon, goat's milk beurre noisette* – 14
- Pork Belly – *petit choucroute garnie, whiskey pickled apple* – 13
- Escargot Parmesan – *crispy snails, mozzarella, san marzano tomato* – 14
- Welsh Rarebit – *duck egg, beecher's cheddar, paprika* – 8
- Lahmajun – *spiced lamb flatbread, feta, arugula, smoked yogurt* – 10

Soups & Salads

- Epicurean Salad – *lobby herbs & lettuces, hazelnut, sottocenere, banyuls vinaigrette* – 12
- Wedge Salad – *bacon, bay blue, egg, tomato, warm mustard and chive dressing* – 12
- Caesar Salad – *savory croutons, parmesan reggiano, radish, creamy bottarga vinaigrette* – 10
- German Potato Soup – *lardons, cubeb pepper, lovage* – 9
- Duck Burgoo – *okra, corn, tomato, corn meal streusel* – 10

Entrees

- Cedar Plank Salmon – *brussels sprouts, hazelnut, apple lambic glaze* – 29
- Monkfish Schnitzel – *parsley spaetzle, creamed cabbage, caraway* – 27
- My Sunday Supper – *vinegar glazed country pork ribs, white beans, corn bread madeleines* – 25
- Hanger Steak – *marrow bone, creamed spinach croquettes, hickory bordelaise* – 33
- Gardener's Pie – *mushroom, root vegetables, cheddar, thyme* – 25
- Tuna Casserole – *rare tuna, trofie pasta, peas, shimeji mushroom, cantalet* – 28
- Homage to Bern's – *pressed steak sandwich, alpine cheeses, french onion au jus, onion rings* – 16
- Duck, Duck, Goose – *foie gras & goose confit stuffed duck burger, black currant ketchup* – 21
- Dry Aged Hamburger – *heat cheese, tomato confiture, arugula, frites* – 15
- Lamb Shoulder Lasagna – *spinach, taleggio, chestnut, greek oregano* – 25
- 100-Day Dry Aged Strip Steak – *chive potato puree, epicurean steak sauce* – 75

Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters. If unsure of your risk, consult a physician.

WINE

Sparkling

Zonin Prosecco, Veneto, Italy, NV	8 / 36
Poquito, Moscato d'Asti, Piedmont, Italy (375 ml)	7 / 15
Champagne Collet, Chardonnay, Pinot Noir & Pinot Meunier, Aÿ, France, NV	14 / 60
Champagne Moët Imperial Reserve, Reims, France, NV	20 / 90
Laetitia Brut Rosé, Chardonnay & Pinot Noir, Arroyo Grande Valley, CA, 2009	13 / 55

White Wine

Joseph Drouhin 'Vaudon', Chardonnay, Chablis, Burgundy, France, 2012	9 / 40
Michele Chiarlo 'Le Marne', Cortese, Gavi, Piedmont, Italy, 2011	7 / 31
Claude Riffault 'Les Boucauds', Sauvignon Blanc, Sancerre, Loire, France, 2012	12 / 51
E. Guigal, Viognier, Roussanne, Clairette, Marsanne & Bourboulenc, Côtes du Rhône, France, 2011	7 / 32
Torres 'Vina Esmerelda', Moscato & Gewurztraminer, Penedes, Catalunya, Spain, 2012	7 / 27
Artesa, Chardonnay, Carneros, Napa Valley, CA, 2012	9 / 40

Red Wine

St. Innocent 'Villages Cuvée' Pinot Noir, Willamette Valley, OR, 2012	11 / 49
J.L. Chave 'Mon Coeur', Syrah, Côtes du Rhône, France, 2010	9 / 40
M. Chapoutier 'Bila-Haut', Syrah, Grenache & Carignan, Languedoc, France, 2011 La	7 / 30
Mozza 'I Perazzi', Sangiovese & Syrah, Morellino di Scansano, Tuscany, 2011	9 / 40
Medlock Ames, Cabernet Sauvignon, Cab Franc & Merlot, Sonoma County, CA, 2009	9 / 42
Bodegas Numanthia 'Termes', Tempranillo, Toro, Spain, 2010	12 / 53
Tikal 'Patriota', Malbec & Bonarda, Mendoza, Argentina, 2011	10 / 44
Chateau Montelena, Cabernet Sauvignon, Napa Valley, CA, 2010	17 / 75
Halter Ranch, Cabernet Sauvignon, Paso Robles, CA, 2011	9 / 42

COCKTAILS

French 75	Hennessy VS Cognac, Moët Champagne, Lemon Juice	14
Cosmopolitan	Belvedere Citroen Vodka, Cointreau, Cranberry, Lime Juice	10
White Lady	Hendricks Gin, Solerno, Lemon Juice	10
Hemingway Daiquiri	Bacardi Superior Rum, Luxardo Maraschino, Grapefruit Juice	9
Pisco Sour	Pisco Porton, Egg White, Lime Juice, Bitters	10
Algonquin	Michter's Rye, Dolin Dry Vermouth, Pineapple Juice	10
Jack Rose	Laird's Applejack, Grenadine, Lemon Juice	9
Sazerac	Sazerac Rye, Absinthe, Sugar, Bitters	9
Vieux Carre	Hennessy VS Cognac, Old Overholt, Dolin Rouge Vermouth, Benedictine	12

BEER

Founders All-Day IPA	6
Dogfish Head 90 minute IPA	8
Sierra Nevada Pale Ale	6
Lagunitas Censored Ale	6
Unibroue Maudite	8
Rodenbach	8
Brooklyn Black Chocolate Stout	7
Guinness	7
Ommegang Three Philosophers	9
Tommyknocker Maple Nut Brown	6
Fat Tire Amber	6
Franziskaner Weissbier	6
Florida Lager	6
Sam Adams Boston Lager	6
Kalick	6
Miller Lite	5
Crispin Apple Cider	7
Paulaner Thomasbrau (non-alc.)	6

HOT BEVERAGES

Illy Brewed Coffee	2
Illy Espresso	3
Illy Latte or Cappuccino	4
Dammann Frere Hot Tea	3

COLD BEVERAGES

San Pellegrino Sparkling Water	6
Acqua Panna Still Water	6
Dammann Frere Iced Tea	2
Fresh Squeezed Lemonade	4
Arnold Palmer	4
Fresh Squeezed Orange Juice	4
Fresh Squeezed Grapefruit Juice	4
Regatta Ginger Beer	6
Fever Tree Tonic	4
Pepsi or Diet Pepsi	3
Sierra Mist, Mt. Dew, Dr. Pepper	3
Ginger Ale or Club Soda	3