tuna 18 beef chicharrones, kohlrabi, burnt orange, egg

bay scallops 16 celery root, finger limes, citrus supremes

caesar 14 baguette crouton, anchovy, cured egg yolk

slagel farms burger 18 10 yr hook's cheddar, thick cut bacon, house pickles, herb honey mustard

foie salad 18 persimmons, dates, arugula

chitarra 15 truffle salsa, truffle froth, parmesan

octopus 17 black tahini, castelvetrano, arugula, mint

chef's selection charcuterie 14

chef's selection cheese 15

charcuterie + cheese 28 composed board

beets 12 goat cheese, orange gastrique, black walnut

heirloom tomato 13 10 yr hook's cheddar, watermelon, cucumber

hamachi 15 avocado, citrus, herbs

brussels 10 fish sauce, soy, fresno, basil

umami doughnut 9 kombu, raclette, miso



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signature cocktails 14

wahaken?

sauza hornitos tequila, mezcal joven, lime, fresno infused mole bitters, raw honey

butter bar & double nuts

bacardi, pusser's gunpowder proof rum, agitated egg, demerara, hazelnut

last word freak

monkey shoulder scotch, green chartreuse, lime, maraschino

baby alligators in the sewers

woodford reserve, averna, angostura, amarena

g.f...except for o.f

maker's mark, smoked demerara, lemon, creole bitters, smart water bubbles, more smoke

babe, where are my aviators?

grey goose, bombay gin, bitter truth lavender, luxardo maraschino, lemon

beyonce juice

tito's handmade, preserved klug farm berries, watermelon rind, yuzu, amarena, mint

frosé all day [nobody wants summer to end...] absolut elyx, kathleen inman 'endless crush' rosé, watermelon juice, strawberries, served frozen

patrón 'neat'

reposado tequila, side of sangrita

lemongrass drop

tito's handmade, st. germain, lemongrass, pineapple

champagne mojito

bacardi, mumm brut, mint



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