

AFTERNOON APERITIFS
AND SNACKS
2 PM - 5 PM

APERITIF - \$12

Aperol Spritz
Aperol, sparkling wine, orange

Hugo Spritz
St. Germaine, sparkling wine, mint

French 75
Gin, lemon, sparkling wine

White Negroni
Gin, Cocchi Americano, Lillet

Boulevardier
Bourbon, Campari, sweet vermouth

WINE BY THE GLASS - \$12

Sparkling, Rosé, White, Red

BITES - \$12

Parmigiano with dates and almonds

Oeufs mayonnaise, smoked trout roe, Boonville espelette

Fra’Mani salumi with olives

Cacio e pepe arancini with aioli

Sandwich of the day

Chocolate pavé with crème Chantilly

\$6
CLARK STREET BREAD AND CULTURED BUTTER

COCKTAILS

Sazerac
Michter’s Rye, absinthe, Peychaud’s bitters, Angostura bitters 18

Almond Negroni
Future gin, Campari, house-made orgeat syrup 18

Pomegranate Honey Sour
Scotch, pomegranate, honey, egg white 18

WINE BY THE GLASS

White
Chardonnay 17
Domaine Mouscaillo, Limoux, Languedoc-Rousillon, France 2022

Sauvignon Blanc 24
Joseph Mellot, La Chatellenie, Sancerre, Loire Valley, France 2023

Müller Thurgau 16
Palai, Pojer e Sandri, Trentino-Alto Adige, Italy 2023

Red 26
Merlot, Cabernet Franc
Tour de Grand Faurie, St. Emilion, Bordeaux , France 2015

Pinot noir 21
Domaine Denis, Hautes-Côtes de Beaune, Burgundy, France 2023

Syrah, Grenache, etc. 12
Moulin de Gassac, Guilhem, Languedoc, France 2023

COFFEE, ETC.

Hot Chocolate 10
Espresso 4
Americano 6
Cortado 6
Cappuccino 7
Latte 7
French press 11
Cold Brew 8

TEA

Chamomile 5
Emerald Green 5
Pu’er 6
Hojicha 6
Earl Grey 5
Speedy breakfast 5
Matcha latte 8
Fresh herb tisane 8

* Consuming raw or undercooked food may increase your risk of foodborne illness, especially if you have certain medical conditions.

An 18% service charge is added to your bill to ensure fair, equitable wages for all. 100% of the service charge goes to all hourly staff in the form of higher compensation. Should you wish to include gratuity, it will be pooled and distributed amongst all hourly employees equally.