

GILT BAR

STARTERS

- FRENCH ONION SOUP baguette & comtè cheese, 12.⁰⁰
ROASTED GARLIC sweet balsamic & garlic oil, 7.⁰⁰
DÉLICE DE BOURGOGNE triple cream cheese, strawberry jam & fines herbes, 16.⁹⁵
TENDERLOIN STEAK TARTARE* dijonnaise & slow-cooked egg yolk, 18.⁹⁵
SLOW-ROASTED GIANT MEATBALL calabrian chili, tomato, parmesan & garlic bread, 16.⁹⁵
WOOD-FIRED BONE MARROW red onion jam & parsley, 21.⁰⁰
PÂTÉ EN CROÛTE foie gras, chicken liver, pork, venison & fines herbes salad, 22.⁰⁰

SALADS

- LITTLE GEM avocado, fines herbes & dijon vinaigrette, 15.⁰⁰
HEIRLOOM GREENS SALAD castelfranco, oak lettuces & truffle vinaigrette, 15.⁰⁰
ARUGULA fennel, roasted grapes, toasted sunflower seeds, parmesan & citrus vinaigrette, 14.⁰⁰
KALE CAESAR toasted breadcrumbs & parmesan, 12.⁰⁰
add smoked salmon, \$6.00

HANDMADE PASTA

RED SAUCE

- VODKA
rigatoni, parmesan, calabrian chili, garlic..... 15.⁹⁵
POMODORO
triple barrel, cherry tomato, pecorino, fresh basil.. 14.⁵⁰
AMATRICIANA
bucatini, guanciale, red onion, chive..... 16.⁹⁵
BOLOGNESE
rigatoni, beef tenderloin, parmesan..... 16.⁹⁵

CLASSIC ITALIAN

- TRUFFLE
bucatini, pecorino..... 15.⁹⁵
GNOCCHI AL FORNO
comtè fondue, roasted mushrooms, chicken jus..... 15.⁵⁰
ORECCHIETTE
spicy pork sausage, garlic, parsley, parmesan..... 16.⁹⁵
PAPPARDELLE
prosciutto, peas, parmesan..... 16.⁹⁵

add a giant meatball, \$12

MEAT & SEAFOOD

- OVEN ROASTED MARKET FISH tomato, nicoise olives, lemon sauce & basil, MP
PAN ROASTED SALMON* brown butter, capers & lemon, 24.⁹⁵
STEAMED MUSSELS lemon vermouth broth & thyme (limited availability), 24.⁰⁰
SOUTHERN-STYLE FRIED CHICKEN mashed potatoes & homestyle gravy, 19.⁹⁵
GRILLED FARM CHICKEN roasted garlic & preserved lemon jus, 21.⁹⁵
BACON CHEESEBURGER* served fully dressed with American cheddar & golden fries, 16.⁹⁵
SHAVED PRIME RIB SANDWICH hand-cut fries, swiss & natural jus, 21.⁰⁰
BRAISED LAMB SHANK cous cous, toasted almond & mint, 34.⁰⁰
DOUBLE CUT COAL-FIRED RIBEYE* béarnaise & herbed steak salt, (sizes vary) 2.⁵⁰/oz

SIDES TO SHARE

- SMASHED POTATOES chicken jus, roasted garlic & chives, 9.⁹⁵
GREEN BEANS butter, shallots & tarragon, 9.⁹⁵
FRENCH FRIES & garlic aioli, 7.⁹⁵
HEIRLOOM SKILLET CORNBREAD jalapeno & honey butter, 12.⁹⁵

Operating Partner: Esteban Dudley Executive Chef: Tim Havidic

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.
Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.

HOUSE COCKTAILS

PALOMA corazon tequila, grapefruit, soda.....	10 ^{.95}
BEE'S KNEES prairie gin, lemon, honey.....	12 ^{.95}
FRENCH 75 prairie gin, lemon, prosecco	13 ^{.00}
BAR GERMAIN st. germain, lemon, prosecco	13 ^{.00}
AIRMAIL ron matusalem rum, honey, lime, prosecco	13 ^{.00}
SAZERAC rittenhouse rye, demerara, peychaud's	13 ^{.00}
WHISKEY SOUR evan williams bourbon, lemon, egg white	13 ^{.00}
PIMM'S CUP pimm's, lemon, ginger beer.....	13 ^{.00}
LION'S TAIL evan williams bourbon, lime, st. elizabeth allspice dram	13 ^{.00}

DAISIES

MEZCAL corazon tequila, del maguey vida mezcal, aperol, lime	13 ^{.00}
VODKA nuit blanche vodka, aperol, st. germain, lemon	13 ^{.00}
GIN prairie gin, aperol, st. germain, lemon	13 ^{.00}
LILLET ROSÉ nuit blanche, st. germain, lemon	13 ^{.00}

MULES

MOSCOW nuit blanche vodka, gingerbeer, lime	13 ^{.00}
DARK & STORMY gosling's black seal rum, gingerbeer, lime	13 ^{.00}
CHARTREUSE green chartreuse, gingerbeer, lime	15 ^{.95}
GRAND MARNIER grand marnier, amaro nonino, gingerbeer, lemon	14 ^{.95}
WHISKEY old overholt rye, apricot, gingerbeer	12 ^{.95}
ST. GEORGE GIN st. george gin, gingerbeer, lime	13 ^{.95}

NEGRONIS

CLASSIC prairie gin, campari, carpano antica	14 ^{.00}
BOULEVARDIER old overholt rye, campari, carpano antica	14 ^{.00}
WHITE prairie gin, cocchi americano, carpano bianco	14 ^{.00}
MEZCAL del maguey vida mezcal, aperol, carpano antica	13 ^{.00}

OLD FASHIONEDS

RYE old overholt rye, demerara, bitters.....	14 ^{.00}
BOURBON elijah craig bourbon, demerara, bitters.....	14 ^{.00}
SPANISH rittenhouse rye, sherry, coffee bitters.....	14 ^{.00}
OAXACAN corazon tequila, del maguey vida mezcal, agave, bitters ...	13 ^{.00}
TOKYO® nikka coffey grain whiskey, kokuto, bitters	19 ^{.00}
CARIBBEAN plantation pineapple rum, demerara, bitters	14 ^{.00}

MARTINIS

SKARBK zubrówka vodka, prairie gin, lillet blanc	13 ^{.95}
MARTINEZ hayman's old tom gin, carpano antica, orange bitters	13 ^{.00}
ASTORIA hendrick's gin, lillet rosé, orange bitters	15 ^{.00}
FRENCH nuit blanche vodka, raspberry, pineapple	14 ^{.95}
CHOCOLATE godiva dark, baileys, nuit blanche vodka	13 ^{.95}

MANHATTANS

RYE highest double rye, carpano antica, bitters	14 ^{.00}
BOURBON elijah craig bourbon, carpano antica, bitters.....	14 ^{.00}
PERFECT highest double rye, dolin dry, carpano antica, bitters	13 ^{.00}
BLACK highest double rye, abano, carpano antica, bitters	13 ^{.00}
ROB ROY famous grouse scotch, carpano antica, bitters	14 ^{.00}

HOUSE SHOTS

PICKLE BACK jameson whiskey & house-made pickle juice	6 ^{.95}
LEMONDROP st. george citrus vodka, cointreau, lemon juice	4 ^{.00}
CHOCOLATE MARTINI godiva chocolate, baileys, nuit blanche vodka	4 ^{.00}
GUILTY PARTY cynar, rittenhouse rye.....	5 ^{.00}