

MARTINIS

CITRO.....	24
the botanist gin, noilly prat, lilet rosé pamplemousse	
SMOKY.....	25
hendrick's gin, cocchi americano, islay whisky	
FLEUR	22
grey goose vodka, italicus, dolin blanc, lillet	
CLASSICO.....	21
sipsmith gin, dolin, lemon bitters, onion, olive	

SPRITZ

PAMPER ME.....	24
mount gay eclipse rum, noilly prat rouge grapefruit, sparkling	
ABSINTHE MINDED	25
jim beam bourbon, absinthe green chartreuse, sparkling	

COCKTAILS

DEL BUCANERO.....	21
bacardi 8 rum, santa teresa solera rum grapefruit	
TURNING VIOLET	20
maker's mark bourbon, cointreau noir blueberry	
EBB & FLOW	25
patron silver tequila, del maguey vida mezcal cointreau, watermelon, fresno pepper	
SIGNATURE OLD FASHIONED.....	25
jfr private select maker's mark bourbon stone fruit & cocoa nib bitters	

N/A COCKTAILS

CALL IT A DAY	15
seedlip 108 garden, lime, soda water	
TUMERIC TONIC.....	15
verjus blanc, tumeric tisane, fever tree	

THE TERRACE AND OUTDOOR GARDENS

DEEP DISH FOCACCIA^(v) 16

smoked mozzarella & spiced tomatoes

CRUDOS & CARPACCIOS

EAST COAST OYSTERS	24
half dozen, nasturtium mignonette, cocktail sauce*	
ROYAL TRUMPET MUSHROOM CARPACCIO (v) 18	
fennel barigoule, baby arugula, parmesan	
HEIRLOOM TOMATO TERRINE (v).....	20
red currant vinegar, pine nut mayo, seeded crisp	
YELLOWFIN TUNA CARPACCIO	20
husk cherries, avocado, cucumber, tomato water*	
WAGYU BEEF TARTARE	22
harissa spiced, cured egg yolk, toasted sourdough*	

STARTERS

EMPIRE CAESAR SALAD.....	22
castelfranco, baby romaine, anchovy, caperberries parmesan, croutons	
TIE DYE BOSTON SALAD (v).....	20
roasted beets, Coach Farm's goat cheese pistachio, blackberry vinaigrette	
DOMESTIC BURRATA (v).....	22
sungold tomatoes, basil, black bread	
BAKED CLAMS + BLUE CRAB ARANCINI	18
sundried tomatoes & bacon, harissa aioli	
CALAMARI TEMPURA	18
tomato aioli	
SPANISH OCTOPUS	24
marble potatoes, moroccan olives, salted lemon	

PASTA

HEARTY CARROT BOLOGNESE (v).....	24
whole wheat lumache braised mushrooms & walnuts	
BROCCOLI CACIO E PEPE (v)	25
rigatoni, pine nuts, pecorino, demi sec tomato	
MUSSEL & ROCK SHRIMP ESCABECHE	28
mafalde, fennel-pistachio pesto, garlic breadcrumbs	

SIDES

MISO SPINACH, HAZELNUTS (v)	10
GRILLED CORN & MUSHROOMS (v).....	13
POMMES PURÉE (v).....	10
FRENCH FRIES, CHEDDAR FONDUE (v).....	12

ENTRÉES

WHOLE ROASTED HEN OF THE WOODS (v)	28
brown butter-caper vinaigrette, cauliflower couscous aged sherry vinegar	
ORA KING SALMON	36
charred cucumber, yogurt, mint, walnut-bulgar pilaf	
GRILLED DORADE.....	34
caper-herb vinaigrette, bitter greens	
HALF BELL + EVANS CHICKEN	32
collards, chicken sausage, fingerling potatoes scarpariello sauce	
LI CRESCENT DUCK	40
pickled eggplant, black plum jam, polenta	

BEEF

MARINATED PRIME SKIRT STEAK.....	38
shiitake, shiso chimichurri*	
BROILED PETITE FILET MIGNON	52
sweet corn, cipollini, summer truffle*	
DRY-AGED RIBEYE	75
black garlic au poivre, king trumpet, turnip*	

BILLBOARD BURGER 31

dry-aged, bacon-mushroom marmalade
french fries, cheddar fondue*

DESSERTS

CHOCOLATE ALMOND TORTE	12
whipped cream, cardamom candied almonds cherry compote	
TIRAMISU	14
lady finger sponge, mascarpone cream cold brew foam	
CHEESECAKE	12
lemon thyme streusel, blueberry compote candied lemon	
ROASTED PEACH VACHERIN	12
strawberry basil sorbet, strawberry meringue coconut	
CHEESE PLATE.....	16
chef's selection	

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFLÉ 28

grand marnier ice cream, serves two