

STARTERS

CHANLER PRIVATE BATCH KALUGA CAVIAR

one hundred thirty dollars for one ounce

KOLIKOF IMPERIAL OSETTRA CAVIAR ^{NR}

two hundred fifty dollars for one ounce

served with alliums, egg mimosa, brioche,
vodka crème fraîche

WALRUS & CARPENTER OYSTERS six for 24. / twelve for 42. ^R
cucumber & rosé tea mignonette

HOUSE BAKED ARTISAN CIABATTA LOAF 12. ^V
garden herbs, flowers, cultured butter, local angelito jalapeno cheese

NEW ENGLAND GROWN LETTUCE SALAD 17. ^V
champagne vinaigrette, sourdough croutons, pickled shallot

CELERIAC SOUP 24 ^V
toasted barley, honeycrisp apple, brie cheese

HEIRLOOM GARDEN SALAD 18. ^V
heirloom melons and local tomatos, crema mascarpone, jalapeño

PEAR AND ENDIVE 22. ^N
bleu cheese mousse, pear butter, marcona almonds

LIGHTER FARE

ANCIENT GRAINS 34. ^{VN}
charred summer squash & zucchinis, olive, sheep's milk feta

HOUSEMADE SPAGHETTI ALLA CHITARRA 32. ^{VN}
summer heirloom tomatoes, squash, eggplant, pecorino cheese

CHARRED OCTOPUS 38. ^N
asparagus, pea shoots, cashew-kumquat dressing

MAIN COURSES

NORTH ATLANTIC JONAH CRAB RISOTTO 48.
seasonal vegetables, mascarpone, meyer lemon

PAN SEARED NORTH ATLANTIC HALIBUT 50.
baby potatoes, onions, legumes, herb emulsion

BINCHOTAN GRILLED SWORDFISH 47. ^{NR}
potato, patty pan squash, stonefruit

RHODE ISLAND SOUND BLUEFIN TUNA 60. ^{NR}
baby bok choy, coconut, carrot, radish, red curry emulsion

DRY AGED HUDSON VALLEY DUCK BREAST 49. ^N
sweet corn, stonefruit, shishito peppers, jus

KURO FARMS WAGYU STRIP 75. ^R
sweet potato, brussel sprouts, jus

DESSERT

CHOCOLATE VARIATIONS 16. ^{VN}
flourless chocolate torte, caramelized banana, flavors of lime

CALAMANSI CITRUS BAVAROIS 16. ^{VN}
late spring stone fruits, valrhona white chocolate, anise

GELATI & SORBETS 1 scoop 8. / 2 scoops 12. ^V
offerings for the day

ASSORTED ARTISAN CHEESES three for 25. / five for 35. ^{NR}
seasonal fruits, condiments, new england honeycomb

Please inform your server if you have a food allergy

^V *Vegetarian preparation*

^N *Contains nut, seed, or egg products & may be food allergy sensitive*

^R *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

COCKTAILS

SPANISH 76 22.
Malfy rosa gin, pavan, earl grey syrup, cava

ONE FISH-TEW FISH 20.
thomas tew rum, nonino amaro, ramazotti rosato, lemon

NPT TROLLEY 21.
tito's, pamplemousse liqueur, elderflower, grapefruit, lime juice

BEE EASY 20.
bar hill tomcat gin, lemon, ginger, honey

INCOGNITO COLA 22. ^N
dark rum, velvet falernum, pimms, cinnamon syrup, soda

PRETTY LIGHTS 22. ^N
lunazul tequila, pama, tuacca, lime, vanilla syrup

THE FIG TREE 20. ^N
black fig vodka, lemon, apricot, amaro dell'etna, thyme

THE CLIFF WALK 21. ^N
maker's mark bourbon, maple honey syrup, apple-yuzu nectar
black walnut bitters

FREE-SPIRITED COCKTAILS

HAPPY DAYS 16.
lyers rosa aperitif, pomegranate, vanilla syrup, soda

LOOKING UP 11.
cider, sparkling water, pomegranate, lemon

NEARLY TOASTED 11.
elderflower, white tea, vanilla, sage

ABITA ROOT BEER 8.
herbs, vanilla, yucca, cane sugar

For your convenience, a 20% gratuity is added to parties of 5 or more

WINES BY THE GLASS

		Glass	Bottle
<i>Champagne</i>	Veuve Clicquot, Brut Yellow Label	38.	175.
<i>Sparkling</i>	Torresella, Prosecco D.O.C., Italy	15.	55.
<i>Sparkling Rosé</i>	Gruet Sparkling Rosé, New Mexico	17.	63.
<i>Chardonnay</i>	Hartford Court, Russian River Valley	18.	68.
<i>Chardonnay</i>	J. Girardin, Santenay, Burgundy	25.	98.
<i>Pinot Grigio</i>	Santa Margherita, Alto Adige, Italy	19.	68.
<i>Arneis</i>	Giovanni Rosso, Roero, Italy	20.	78.
<i>Sauvignon Blanc</i>	Château du Sancerre, Sancerre	24.	96.
<i>Sauvignon Blanc</i>	Matanzas Creek, Sonoma County	16.	58.
<i>Rosé</i>	Santa Margherita, Veneto, Italy	14.	50.
<i>Pinot Noir</i>	Belle Glos, Clark & Telephone, St. Maria	25.	98.
<i>Pinot Noir</i>	Dom. Billard, Saint-Romain, Burgundy	18.	71.
<i>Bordeaux</i>	Les Cadrans de Lassègue, Grand Cru	25.	98.
<i>Cabernet Sauv.</i>	The Prisoner, Napa Valley	27.	110.
<i>Cabernet Sauv.</i>	Justin, Paso Robles	18.	71.
<i>Malbec</i>	Catena Vista Flores, Mendoza	17.	64.
<i>Syrah</i>	Saint Cosme, Côte-du-Rhône	16.	60.
<i>Spanish Blend</i>	Mas Doix, Les Cretes, Priorat	20.	78.

For the complete list of wines awarded “2024 Best of Award of Excellence” by Wine Spectator, please inquire with your server.



WINES BY THE BOTTLE

		Bottle
<i>Champagne Rosé</i>	Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ	135.
<i>Champagne</i>	Veuve Clicquot, Brut, Reims	175.
<i>Champagne</i>	Piper-Heidsieck, Brut, Reims	145.
<i>Champagne</i>	Ruinart, Blanc de Blancs, Brut, Reims	252.
<i>Sparkling</i>	Roederer Estate, Brut, Anderson Valley	73.
<i>Chardonnay</i>	Robert Mondavi, Reserve, Carneros, Napa	83.
<i>Chardonnay</i>	DuMOL Wester Reach, Russ. River	135.
<i>Chardonnay</i>	Christian Moreay, Chablis	94.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	82.
<i>Sauvignon Blanc</i>	Loveblock, Marlborough	67.
<i>Sauvignon Blanc</i>	Pascal Jolivet, Sancerre	84.
<i>Pinot Grigio</i>	Livio Felluga, Trentino-Alto Adige	76.
<i>Rosé</i>	Château de Peyrassol, Côtes de Provence	99.
<i>Rosé</i>	Domaine Ott, Château De Selle, Provence	148.
<i>Pinot Noir</i>	Flâneur, Willamette Valley, Oregon	68.
<i>Pinot Noir</i>	Chat. Philippe-Le-Hardi, Chambolle-Musigny, 1 ^{er}	230.
<i>Cabernet Sauvignon</i>	Charles Krug, Napa Valley	88.
<i>Cabernet Sauvignon</i>	Flora Springs, Rennie Reserve, St. Helena	328.
<i>Cabernet Sauvignon</i>	Jordan, Alexander Valley, Sonoma County	121.
<i>Zinfandel Blend</i>	Orin Swift, 8 Years in the Desert, Ca.	105.
<i>Zinfandel</i>	Grgich Hills, Napa Valley	92.
<i>Merlot</i>	Rombauer Vineyards, Napa Valley	98.
<i>Merlot</i>	Duckhorn Vineyards, Napa Valley	94.
<i>Bordeaux</i>	Château Kirwan, Margaux	165.
<i>Sangiovese</i>	Brunello di Montalcino, Altesino, Tuscany	156.
<i>Super Tuscan</i>	Ornellaia, Bolgheri Superiore	560.