

take out menu

apps

gem lettuce **12**
green goddess, sunflower, radish

sunchoke bisque **10**

mushroom toast **14**
maitake, boursin, slow egg

cavatelli* (serves 2) **18**
serrano ham, ricotta, egg yolk

entrees (shareable)

halibut porterhouse **36**
chermoula, grilled lemon

pork milanese **27**
apple butter, brussels, jicama

mission cuts *NY STRIP* 30oz+ **68**
bonito brown butter, roasted shallot, watercress

mission cuts *RIB EYE* 40oz+ **90**
bonito brown butter, roasted shallot, watercress

sides

crispy fingerlings **6**
aioli, bacon gastrique

collard greens **6**
chili oil

polenta **6**
aged cheddar, creme fraiche

*Raw or partially cooked items can increase your risk of food borne illness.
Consumers who are especially vulnerable to food borne illness should only eat seafood or other food from animals that are thoroughly cooked. Please inform your server of any allergies.

t/s/k
at the revolving door

beer / wine / cocktails

beer

whalers 'the rise' APA **5**
banded pilsner **8**
oec blonde lager **8**
proclamation tendril IPA **8**
newport craft fake love stout **8**
newport craft rhode trip IPA **8**
newport craft brushwick pilsner **8**
aval cider **8**
collective arts guava gose **6**
loirette saison **10**

bubbly

ca furlan prosecco n/v it **11**
pere mata cupada rose n/v esp **12**

pink

kruger rumpf '18 ger **13**

white

alphonse dolly sauvignon blanc '17 fr **12**
villa alpini pinot grigio '17 it **12**
hoof & lur moschofilero '18 gr **13**
talmard chardonnay '17 fr **13**
lola wines chardonnay '17 usa **15**

red

domaine pothiers gamay '18 fr **12**
cavallotto grignolino '15 it **15**
shiba wichern pinot noir '16 usa **15**
domaine mamaruta rhone blend '18 fr **13**
hunt & harvest cabernet '16 usa **15**
ridge zinfandel blend '17 usa **18**

fancy drinks

vodka drink **14**
vodka, ramazzotti, grapefruit, lime, orgeat, lemon bitters

gin and juice **12**
gin, orange shrub, china-china, sage tincture, ipa

suzerac **15**
rye whiskey, suze, absinthe, peychauds

spicy tequila drink **14**
tequila, combier crème de mure, pickled fresno chili juice, lemon

nola jewel **14**
inverroche amber gin, green chartreuse, orange infused cocchi torino

bourbon hibiscus sour **13**
bourbon whiskey, hibiscus, pommeau, lemon

pimms drink **14**
passionfruit, apertivo rosato, ginger, ancho reyes chili verde, tiki bitters