

### starters

caesar **12**

*anchovy, garlic, parmesan*

roasted beets **13**

*creme fraiche, puffed wild rice*

raviolo\* **10**

*serrano ham, ricotta, egg yolk*

smoked mussel toast **14**

*calabrian chili, soffritto, baguette*

fluke crudo\* **14**

*carrot, coconut, coriander*

grilled halloumi **15**

*escarole, madjool dates, harissa, farro*

pea toast\* **16**

*boursin cheese, soft egg, sourdough*

rigatoni verde **13**

*tomato & walnut bolognese, pecorino*

foie gras **22**

*rhubarb compote, milk bun toasts*

### entrees

poussin **31**

*piri piri, dukkah, cilantro*

pork belly **29**

*coco beans, pork fat mojo, bruleed orange*

grilled lobster **42**

*miso butter, trout roe, charred spring garlic*

seared tuna\* **33**

*asparagus, mustard greens, yuzu vinaigrette*

striped bass **33**

*artichoke, garlic scape, aioli*

halibut porterhouse **39**

*chermoula, grilled lemon, cilantro*

mission cuts\* **\$3/oz**

*bonito brown butter, roasted shallot, watercress*

### sides

warm bread **4**

*cacio e pepe butter*

bok choy **6**

*peanut rayu*

broccolini **6**

*bagna cauda*

shishitos **6**

*romesco sauce, pecorino*

## MENU AS OF 6.7.22 CHANGES FREQUENTLY

**DANG! You look amazing tonight!** And so does our kitchen :) A 2% "kitchen appreciation fee" will be added to your bill.

\*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.

**tsk**  
at the revolving door

**DANG! You look amazing today....mmm hmm.**

**beer**

Modelo Tall Boy **5**  
Loirette Saison **12**  
Bunker Machine Pilsner **8**  
Whalers Rise APA **6**  
Banded Veridian IPA **8**  
Hudson North Cider **8**  
Shacksbury Yuzu Ginger Cider **8**

**bubbly**

Ca Furlan Prosecco it n/v **12**  
Pere Mata Cupada Rose sp n/v **14**

**pink**

Cibonne Tentations '21 fr **13**

**orange**

Markogjanni Ritinitis '19 ge **16**

**white**

Ameztoi Txakolina '20 sp **14**  
Villargeau Sauvignon Blanc '19 fr **14**  
Muri-Gries Pinot Grigio '20 it **14**  
Manciat Poncet Chardonnay '20 fr **15**  
Husch Chardonnay '20 usa **16**  
Joulin Sancerre '19 fr **18**

**red**

Luigi Giordano Langhe Rosso '21 it **13**  
Le Cantine di Indie Nerello Mascalese '20 it **12**  
Damilano Nebbiolo '18 it **15**  
Thevenet Pinot Noir '20 fr **15**  
Two Mountain Cabernet '20 usa **16**  
Agostini Pieri Rosso di Montalcino '19 it **18**

**negroni drinks 14**

classic  
fords gin, carpano antica vermouth, campari

boulevardier  
Bourbon, bigallet china-china, campari

negroni bianco  
inverroche gin, salers, cocchi americano

agave negroni  
reposado tequila, cocchi torino, antica torino dry, mondino

coco's negroni  
gin, grapefruit infused cocchi torino, aperol

**fancy drinks 14**

rose sangria  
rose, peach puree, lemon, genepy, bubbles

porto tonico  
white port, strawberry, rhubarb, elderflower tonic

snap pea gibson  
snap pea infused gin, genepy des alpes, scarborough bitters

rhode island iced tea  
black tea infused rum, avua ambruna, peach, lemon, mint

manhattan  
rye whiskey, cocchi dopo teatro vermouth. cherry bark bitters

vodka drink  
vodka, pineapple, cassis, lemon, bubbles

spicy tequila drink  
tequila blanco, fresno chili, mure, lemon

mezcal thym  
mezcal, reposado, bigallet thym, creme de cacao, bully boy amaro

# beer / wine / cocktails