BEA

Cheese & Meat Platter
36

Cheese Platter
fromage d'affinois de brebis
beemster Aged gouda
2yr aged cheddar
cypress grove humboldt fog
24

Meat Platter
smoked duck breast
alps capocollo
bresaola
finocchiona
24
*platters served with
sweet and dried fruit
& flatbread

Roasted Beet Salad
blue cheese, candied pecans,
mixed greens, red onions,
sherry vinaigrette
*gf
16

kale caesar salad
parmesan & croutons
house made dressing
*gfa
17

add chicken 7
add salmon or shrimp 12

Pear Salad
baby arugula, dates,
tamarind dressing
*gf
16

Soup
with housemade bread
11

House Ricotta
grilled bread, rosemary
honey, sea salt
*gfa
12

Pork Dumplings
ground pork, ginger, garlic,
plum sauce, micro greens,
julienned Carrots
16

Tuna Tartare
yellowfin tuna, guacamole,
green onions, fresh lime,
sesame, soy, jalapeños,
pickled ginger
*gfa
21

Duck Turnover
smoked gouda, mozzarella,
corn, red onion topped with
jalapeño, pineapple pico,
guacamole, micro greens
20

Grilled Shrimp Toast
guacamole, pickled red
onions, green tabasco
served on flatbread
19

Spicy Lamb Meatballs
smoked chipotle, tomato
sauce, tzatziki & pita bread
19

Macaroni & Cheese
cream, mozzarella cheese,
gouda cheese, parmesan
17

Broccoli & Garlic
fresh shaved garlic
*gf
9

Brussels Sprouts
*gf
9

Eggplant & Tofu
*gf
12

Hand Cut Fries
*gf
9

10" Plain Pizza Pie
tomato sauce, fresh
mozzarella, basil
15

10" Bianco Pizza
Ricotta, fresh mozzarella,
parmesan, cherry tomatoes,
arugula
16

Gnocchi
tomato and roasted peppers sauce, thyme, cream, basil, spinach
23

Green Pasta
Fresh spinach tagliatelle, marinated shrimp sautéed in a creamy garlic sauce
28

Miso Salmon Tataki
fresh atlantic salmon, wasabi avocado, garlic spinach, jasmine rice, black sesame seeds
*GFA
30

Chilean Sea Bass
buttered corn, brussels sprouts, red onions, micro greens
*GF
38

Baby Scallops
wild-caught argentine baby scallops, asparagus, white truffle, grape tomatoes, crispy garlic & oyster sauce
*GFA
26

Market Fish
daily fresh fillet
*GFA
30

Lamb Chops
marinated with oyster sauce and garlic, yukon mash, zucchini, mint chimichurri
35

Pretzel Bun Burger
angus beef, bibb lettuce, beefsteak tomato, caramelized onions, sweet baby peppers, hand cut fries
*choice of american, smoked gouda or blue cheese
21

Uncle Tommy's Pie
ground lamb, mushrooms, carrots, snow peas, onions, garlic, yukon mash, parmesan
22

Herb Roasted Chicken
airline cut chicken breast, toasted farro, spinach, mushroom creme sauce
28

Steak
7 oz filet mignon, vegetable melange & handmade fries
*GF
38

Manicotti
stuffed with ground chicken, ricotta & mozzarella, fresh tomato sauce
21

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness

ROSE

Maison Saleya, Coteaux D'Aix en Provence, France, 2022	16/64

WHITE

Riesling, Dr. Konstantine Frank, Finger Lakes, NY 2021	14/56
Pinot Grigio DOC, Fernando Pighin & Figli, Italy 2021	14/56
Chardonnay, Sea Sun , Monterey County, CA 2021	15/60
Sauvignon Blanc, Infamous Goose, New Zealand 2022	15/60
Sancerre, Cháteau de Sancerre, Val de Loire, France 2022	21/84

RED

Cotes Du Rhone, Delas, Saint-Esprit, Tournon-sur-Rhone, France, 2021	14/56
Montepulciano D'abruzzo "Ottobre Rosso", Tenuta i Fauri, Italy, 2020	14/56
Pinot Noir, Maison de Grand Pre, France, 2020	15/60
Cabernet Sauvignon, Barossa Valley, Australia 2020	15/60
Cabernet Sauvignon, Juggernaut, California, 2020	16/64
Malbec, Montes Alpha, D.O Valle de Colchagua, Chile, 2020	16/64
Heritage Pinot Noir, Browne, Williamette Valley, Oregon, 2018	16/64

Zinfandel Blend, Phantom, California, 2019	65
Haut Medoc, Chateau Pomies-Agassac, Bordeaux, France 2008	70
Saint Emilion, Chateau Clos Magne Figeac, Bordeaux, France 2019	76
Cabernet, Joseph Carr, Napa Valley, CA 2018	91
Chateauneuf Du Pape, Chateau Mont Thabor, France 2018	103
Pinot Noir, Cakebread Cellars, Anderson Valley, CA 2020	116

Sparkling

Blanc de Blancs, Louis de Belair , France	15/60
Sparkling Rose, Domaine Carneros, Napa, California	17/68
Champagne, Piper Heidsieck	77
Champagne, Taittinger Cuvee, Napa Valley, California	102
Champagne, Perrier Jouet Belle Epoque, France 2013	210

Cocktails
$16

Anything Goes
(Light & Fruity)

Beach Plum Gin, Pomegranate Syrup, Lime Juice, Blanc de Blancs Sparkling Wine

...U UP!?
(Espresso Daiquiri)

Pa'Lante Coffee Rum, Nocino Walnut Liquor, Fresh Espresso, Simple Syrup, Pineapple Juice, Dried Bourbon-Infused Coconut Rim
*Contains Nuts

Maracuya Mama
(Sweet & Spicy)

Leblon, Tanteo Chipotle Tequila, Saint Germain, Passion Fruit Puree, Spicy Honey, Chili Flakes

Paper Fox
(Balanced)

Basil Hayden Dark Rye Whiskey, luxardo Maraschino Liqueur, House-made Ginger Syrup, Lime Juice

Lavender Fields
(Citric & Floral)

Lavender Infused Wheatly Vodka, Giffard Triple Sec, Creme de Violet, Lime Juice, Simple Syrup

9th AVenue Negroni
(White Negroni)

Fords Gin, Norden Strawberry & Rhubarb Aquavit, Amaro Montenegro, Rhubarb Bitters

Coco Fashion
(Spirit Forward)

Old Forester 86 Infused w/ Roasted Coconut, Simple Syrup, Orange Bitters, Angostura Bitters, Toasted Marshmallow and Rosemary

Wicked Witch of the West Side
(Smokey & Balanced)

Bahnez Mezcal, Amaro Montenegro, Apologue Saffron Liqueur, Grapefruit, Lime. Smokey Salt Mix Rim

Cool, Calm, Caliente
(The name says it all)

Cucumber, Basil, & Jalapeño infused El Jimador Tequila, Bahnez Mescal, Italicus, Lime, Spicy Honey

Highline Highball
(Smoked whiskey Highball)

Suntori Toki Japanese whiskey, Teeling Irish Whiskey, Pimento Dram, Lemon, Mexican Lime & Yuzu Soda, Smoked with Cloves

Mocktails
$10

Ginger Nun
(Ginger forward & fruity)

ginger syrup, lime & pineapple, juice, fever tree ginger beer, mint

Pom Don
(Light & Fruity)

pomegranate syrup, lime juice, topped with sparkling lime soda

Draft Beer
12 oz.

Keg & Lantern Dark Czech — $9
Dark Lager (4.8%) — Queens, NY

Victory Golden Monkey — $11
Triple Belgium (9.5%) — Downingtown, PA

Catskill Devil's Path — $11
American IPA (7.5) — Livingston Manor, NY

Ghost Brewery Honey Witte — $9
Wheat (5.5%) — Bay Shore, NY

EBBS No.1 Lager — $9
Lager (5.3%) — Brooklyn, NY

Downeast Cider — $9
Unfiltered Cider (5.1%) — East Boston, MA

Bronx Brewery Well Earned — $9
Pilsner (5.4%) — Bronx, NY

Great South Bay Massive IPA — $11
West Coast IPA (7.0%) — Bay Shore, NY