

### ZERO PROOF

A'S COLD BREW: 15 HR. HOUSE-BREWED &  
BOTTLED CAFÉ VIRTUOSO KONGA COFFEE,  
ACCOUTREMENTS 9.5

ITALIAN LIMEADE: MARASCA CHERRY  
SYRUP, FRESH LIME, SODA 6.5

HOUSE MADE LEMONADE:  
TRADITIONAL, STRAWBERRY, PEACH  
6.5 / 4 PER REFILL

REPUBLIC OF TEA BOTTLED DRINK:  
ORGANIC+CALORIE FREE  
POMEGRANATE GREEN TEA 6.5

HOUSE MADE SODA: ORANGE CIDER OR  
CUCUMBER & LIME 7

COCONUT WATER: THE CURE ITSELF, OVER  
ICE AND GARNISHED WITH A  
FRESH FRUIT SKEWER 7.5

FRENCH PRESS: FINE GROUND CAFÉ  
VIRTUOSO KONGA COFFEE, BISCOTTI,  
SERVED TABLESIDE 7.5

### LUNCHTIME LIBATIONS

THE ANTIDOTE: FORD'S GIN, HONEY,  
PAMPELMOUSSE GRAPEFRUIT,  
FRESH LEMON & GRAPEFRUIT 12.5

ROYAL TEA: BLACK TEA INFUSED GIN,  
ORANGE SPICED HONEY, LEMON 10.5

BARBADOS BREAKFAST: ZAYA RUM,  
COCONUT CREAM, A'S COLD BREW  
COFFEE, ANGOSTURA FLOAT 13.50

ROSE SPRITZ: PROSECCO, PAMPLEMOUSSE,  
APEROL, ROSE WATER 12

DREAMS OF GREEN: HENDRICKS GIN, FRESH  
CUCUMBER, LIME & BASIL 12.5

SPARKLING SAGE WHITE SANGRIA:  
CALVADOS, HONEY ROASTED PINEAPPLE,  
FRESH BERRIES, PROSECCO 9.5

**\*\*BREAD SERVICE UPON REQUEST \*\***

*MP DENOTES MARKET PRICE / (V) DENOTES VEGETARIAN DISH*

*20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE*

*+PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE YOU ORDER+*

## STARTERS

CHEF'S SEASONAL SOUP OF THE DAY: 13

CLASSIC LOBSTER BISQUE: LOBSTER FRITTERS / SCALLIONS 15

HAND CUT PRIME BEEF TARTARE: CLASSIC PREPARATION / CROSTINI 19.5

PACIFIC WILD SHRIMP COCKTAIL: HOUSE MADE COCKTAIL SAUCE (3) 21 (5) 26

## SALADS

HEARTS OF ROMAINE: PARMESAN TUILE / CAESAR STYLE DRESSING 15

MULTI-COLORED BEET SALAD: ARUGULA / ENDIVE / SHALLOT VINAIGRETTE (V) 16

MAINE LOBSTER SALAD: AVOCADO / PAPAYA / LEMON DRESSING 29.5

+ADD TO ANY SALAD+

JIDORI CHICKEN 11.5 / SCOTTISH SALMON 16.5 / SHRIMP 17 / AHI 18.5 / SEARED HANGER STEAK 19.5

## SANDWICHES & PASTA

DAILY PASTA SPECIAL: MP

HAND GROUND KOBE BURGER: BACON / AGED CHEDDAR / LOW CARB OPTION AVAILABLE 22.5

## FROM THE SEA

BALLAST POINT BEER BATTERED FISH AND CHIPS: TRUE LING COD / FRIES / COLE SLAW 23.5

MAINE LOBSTER "STRUDEL": FOREST MUSHROOMS / COGNAC LOBSTER SAUCE 22.5

TRADITIONAL PAELLA: SHELLFISH / FISH / CHORIZO / VALENCIA RICE 24.5

TROLL CAUGHT LOCAL SWORDFISH "PICCATA": ZUCCHINI PROVENCALE 26.5

## FROM THE LAND

HUDSON VALLEY DUCK CONFIT: FINGERLING POTATOES / SAUCE QUERCYNOISE 25.5

GRILLED ROSEMARY MARINATED LAMB CHOPS: GARLIC HERB BUTTER / FRIED POLENTA 29.5

72 HR BRAISED SHORT RIB: ROASTED CHINO'S VEGETABLES / YUKON POTATO 29

SURF & TURF: PETIT FILET / BLACK TIGER SHRIMP 39.5

+SIDE DISHES+

A'S MAC & CHEESE 12.5 / TRUFFLED FRIES 8.5 / SWEET POTATO FRIES 8.5

BRUSSEL SPROUTS 8.5 / GREEN BEAN PERSILLADE 8.5