

MENU

SOURDOUGH BREAD 13

wood roasted olive, ricotta, sourdough bread

LOBSTER ROLL SLIDERS 15

potato bun, lobster salad, herb mayonnaise, chips

HAM & CHEESE 14

sourdough, comte cheese, mustard, italian ham

CAVIAR MP

royal osetra, potato pancake, sour cream, onion, caper

OYSTERS 4|PC

house-made cocktail sauce, sherry vinaigrette



WINE

SPARKLING

Bisol Jeio *Prosecco Rosé, 2021* 14 | 68

Aubry Fils *1er Cru Brut, Montagne de Reims, NV* 28 | 110

Veuve Clicquot *Brut, Yellow Label, Champagne* 225

WHITE

Vigneti del Sole *Pinot Grigio, Veneto, 2022* 12 | 58

Castel de Fornos *Albariño, Rias Baixas, 2021* 10 | 48

Jean-Marc et Mathieu Crochet *Sancerre, 2020* 16 | 78

Patz & Hall *Chardonnay, Sonoma Coast, 2018* 20 | 98

ROSÉ

Bodegas Breca *Rosé, Calatayud, 2021* 12 | 58

Fontezoppa *A Pois Rosato, Marche, 2022* 16 | 78

RED

Erath *Resplendent, Pinot Noir, Oregon, 2019* 13 | 63

Caiarossa Pergolaia *Sangiovese, Tuscany, 2016* 22 | 108

Torres *Altos Ibericos Crianza, Rioja, 2018* 14 | 68

Ettore *Red Blend, Mendocino, 2018* 18 | 88

Herdsmen *Cabernet Sauvignon, Dunnigan Hills, 2020* 16 | 78



COCKTAILS

LARGE FORMAT

Shared Bottled Cocktails

Dirty Martini 90

Stoli Elit, Dolin Dry, Dirty Sue

Negroni 75

Tanqueray 10, Campari, Carpano Antica

Manhattan 90

Eagle Rare 10yr, Carpano Antica, Angostura

Vesper 90

Absolut Elyx, Monkey 47, Cocchi Americano

HOUSE

Stork Club Spritz 15

Navy Strength Gin, Cappelletti, Orange, Lime, Vanilla, Prosecco

Detox 17

Blanco Tequila, Dry Vermouth, Pineapple, Cucumber, Lime

Table 50 14

Vodka, Pisco, Banana, Poblano, Citrus, Club Soda

Cuban Classic 17

Dark Rum, Blanc Vermouth, Dry Curacao, House-Made Grenadine

Rooftop Crusta 16

5 Yr Armagnac, Cointreau, Maraschino, Rich Demerara, Sugar Crust

Landmark Old Fashioned 24

Truffle Butter Washed Blanton's, House Old Fashioned Syrup, Bitters

BEER

Peroni Nastro Azzurro Lager 8

Ballast Point Grapefruit Sculpin IPA 8

Allagash White 8

Asbury Park Blonde 8