

table

Restaurant Week 2026!

January 20-26 & February 17-23

Three Savory Courses \$40
one selection per course

first

Lamb Merguez Stuffed Olives

Devil's on Horseback

Latkes and "LOX"

second

A Simple Salad- herbs & vinaigrette

Grilled Cabbage- parmesan & mustard

BBQ Sweet Potatoes- sorghum & peanut

third

Lamb & Beef Kefte Kebab- yoghurt & herbs

Jay's Mushrooms- whipped feta & greens

Lee's Rice & their greens

Rigitoni & Brodo- pork & chicken meatballs



We feature produce from
our favorite artisans:
@theculinarygardener
@gaininggroundfarm
@black_trumpet_farm
@chopshopbutchery
@leesonefortunefarm

Check us out for Happy Hour!

1/2 Off All Bar Food

Sunday-Thursday 5-6

Great Cheap Drinks All Night!

COCKTAILS

\$15

DRI NKS

The Mojo Martini
vodka, mojo vermouth
EV00

A Tale of Two Countries
Earl Grey Gin, lemon,
lavender, bubbles

Sudsy Lil' King
pecan orgeat, winter citrus
rye, bourbon, ango

Dark and Stormy
house ginger, lime
dark rum, soda

Awkward Thyming
tequila, mezcal, herbs, lemon,
Japanese bermutto, egg-white*,
sugar *can be made vegan

CAFÉ CON RON
espresso cold foam, Dark Rum
amaro, Lee's rice

(zero proof)

"Salty Ginger" ginger honey, citrus, saline, soda 7
Pomegranate, Citrus & Rose Water Punch 7
Casamara Club 'Sera' Afterglow Leisure Soda 8
St. Agrestis "Phony Negroni" 10
A Craft NA Beer Ask Your Server 7

BEER, CIDER & SELTZER

Ask your server about our draught beers - \$7

Cans & Bottles

Miller High Life 3
*Bucket of 5 11
Burial 'Surf Wax' IPA..... 8
Guinness Irish Stout..... 8
Untitled Art Blood Orange Pomegranate Seltzer..... 8
Botanist & Barrel 'Seriously Dry' Farmhouse Cider..... 10



*Celebrating
20 years of
serving
good people
good food*