

Small + Shared Plates

UTICA GREENS

escarole, house italian sausage, cherry pepper bomb, pecorino.
13.

CAPITAL CITY QUESO FRITO ^{veg}

pan-fried provolone, toasted seed honey, house bread.
14.

PARATHA FLATBREAD ^{veg}

olive oil & lemon labne, crispy chickpeas, soft herbs,
burnt coriander.
12.

CRISPY FRIED QUAIL

two birds, stewed onions, arbol romesco.
16.

KUNG PAO BRUSSELS SPROUTS ^{veg}

crispy sprouts, kung pao sauce, crispy shallot,
peanut, sesame seed, scallion
13.

TOASTED RAVIOLI ^{veg}

cheese ravioli, marinara, pecorino.
12.

INVERTED NACHOS ^{veg gf}

add chicken + 6, steak + 9, pork + 6.
cotija, guacamole, sour cream, charred corn salsa,
pickled jalapeños, cilantro.
15.

Sandwiches

served with fries or house greens.
add bacon + 2, egg + 2, avocado + 2, cheddar + 2.

D+D SMASH BURGER

double patty, shrettuce, dill pickles, caramelized onions,
american cheese, fancy sauce, potato roll.
15. add an extra patty + 4

CAROLINA GOLD PULLED PORK SANDWICH

bbq pulled pork, celery slaw, bourbon jalapeño pickles,
garlic mayo, potato roll.
15.

CRISPY CHICKEN SANDWICH

buttermilk fried chicken breast, shrettuce, dill pickles,
comeback sauce, potato roll.
16.

COLLARD GREEN MELT

peanut butter braised collards, manchego cheese,
house-baked brioche.
14.



Salads

add chicken + 6, steak + 9.

SPICY KALE CAESAR ^{veg}

shredded kale, shaved pecorino, croutons.
12.

ICEBERG WEDGE ^{gf}

house buttermilk ranch, bacon, red onion, tomato,
blue cheese, hard boiled egg, dill, chive.
14.

PUMPKIN & FENNEL

SALAD ^{veg gf}

roasted pumpkin, fennel, toasted pepitas salsa, crispy garlic,
goat cheese crema.
13.

Main Plates

SHORT RIB BOURGUINON

onion turnover, thumbelina carrot, yukon gold potato,
celery & arugula salad.
36.

DOUBLE CUT PORK LOIN

pear butter, sunchoke, sage salsa verde, mustard greens.
28.

WHOLE ROASTED SEA BASS ^{gf}

black sea bass, yogurt, snow peas, scallion, peanut, chili paste
32.

GREEN CURRY BOWL ^{v gf}

cauliflower, sweet potato, green beans, flat rice noodles,
coconut green curry sauce, bibimbap pickles, furikake.
24.

THE GROCER
vodka, elderflower, grapefruit, lemon,
rosemary simple syrup | 12.
try it with jalapeño tequila +1

1854
gin, muddled cucumber, lime,
simple syrup | 12.

DEWITT
bourbon, orange, maple syrup,
bitters, cherry garnish | 12.

ALL THAT JAZZ
vanilla infused rum, simple syrup,
blood orange, lime | 12.

SWEATER WEATHER
whiskey, quince & thyme simple syrup,
apple juice, lemon, cinnamon | 12.

HOUSE OF BLUES
tequila, basil simple syrup, blueberry,
lemon | 12.

Eshtails

Wines

CA DONINI
pinot grigio
8. | 22.

PROVERB
chardonnay
8. | 22.

KATO
sauvignon blanc
10. | 30.

POEMA CAVA
brut
22.

MASCHIO
prosecco or sparkling rosé
9.

CA DONINI
montepulciano
8. | 22.

GRAYSON CELLARS
pinot noir
9. | 27.

LAURENT MIQUEL
rosé
9. | 27.

THE ATOM
cabernet
10. | 30.

MICHEL TORINO CUMA
malbec {certified organic}
10. | 30.

FATTORIE MELINI
chianti
9. | 27.

On Tap

ZERO GRAVITY CONEHEAD
ipa 5.7% | 7.

LORD HOBO BOOM SAUCE
double ipa 7.8% | 8.

NINE PIN*
classic cider 6.7% | 7.

RARE FORM CONFETTI*
Mexican lager 5.8% | 6.

NEW BELGIUM VODOO
RANGER JUICY HAZE
ipa 7.5% | 7.

WOLF HOLLOW LOCK 9*
porter 6.9% | 7.

COMMUNITY BEER WORKS
THE WHALE
brown ale 5.9% | 6.

OMMEGANG WITTE*
wheat beer 5.2% | 7.

GUINNESS
stout 4.2% | 6.

STILLWATER FRUIT PUNCH
sparkling seltzer 4.5% | 8.

TWO ROADS ROADSMARY'S BABY
pumpkin beer 6.8% | 7.

THIN MAN MINKEY BOODLE*
raspberry sour ale 7% | 7.

Bottles & Cans

MILLER LIGHT 4.2% | 6.

COORS LIGHT 4.2% | 6.

CORONA 4.6% | 6.

HEINEKEN 5% | 6.

PBR 4.7% | 5.

TRULY 5% | 6.

BROOKLYN SPECIAL EFFECTS* non-alcoholic | 7.

BUD LIGHT 4.2% | 6.

MICH ULTRA 4.2% | 6.

STELLA 5% | 6.

GREEN STATE LAGER 4.9% | 6.

WORK IN PROGRESS triple fruited pastry sour 4.3% | 8.

INDUSTRIAL ARTS WRENCH IPA* 6.8% | 8.

NINE PIN APPLE PIE-SECCO 6.5% | 8.

HIGH NOON* 4.5% | 8.

* made in new york