

starter

- beef **tartare**. black truffle. dijon. espelette. 16
egg yolk. grilled sourdough
- whipped ricotta** herbs. roof top honey. 10
extra virgin olive oil. toast
- fried **cheese curd** tempura. togarashi 10
- chefs selection **cheese & charcuterie** 22
cured meats & cheese. cherry preserve.
whole grain mustard. pickle. crisp flat
bread. grilled sourdough
- marinated **olives**. orange. rosemary. 9
cracker
- wings** bbq spice. blue cheese dressing. 14
- cheese & crackers**. uplands reserve. 14
everything cracker. sour cherry & kumquat
conserve
- steamed **mussels** white wine. pickled 14
shallot. tomatillo. fine herb

entree

- lobster roll**. lemon. mayonnaise. celery. 20
new england roll
- burger**. red onion. cheddar. dijon aioli. 18
pickle. brioche
- seasonal taco** salsa verde. cilantro. 12
onion
- club**. turkey. swiss. bacon. sunflower 16
sprouts. tomato. sourdough. dijon aioli
- bacon and onion **pizza**. uplands & quark 18
cheese. bacon. red onion
- foraged mushroom pizza** array of wild 18
mushroom. brie cheese fondue. ramps
- fish n' chips** skate wing filet. fresh 18
salsa verde. remoulade

sweets

- carrot cake**. pistachio. golden raisin. 10
chamomile tea
- vanilla bean **crème brulee**. berry. 10
magnolia shrubbery. toasted oatmeal
- bertha's brownie** vanilla gelato. toasted 10
walnut. wood sorrel. oatmeal crumble

*Please notify the server of any dietary restrictions,
consumption advisory: consuming raw or undercooked meats, poultry,
shellfish or eggs may increase your risk of food borne illness.

seasonal wine feature

<i>Bocelli NV Prosecco</i> 187mL Valdobbiadene, Veneto, Italia	14b
<i>Ken Forrester 2014 Petit Chardonnay</i> Stellenbosch, South Africa	12g/44b
<i>Giocato 2014 Pinot Grigio</i> Goriška Brda, Slovenia	11g/40b
<i>LOBSTER REEF 2015 Sauvignon Blanc</i> Marlborough, New Zealand	12g/44b
<i>Conte Brandolini Vistorta 2006 Merlot</i> Friuli-Venezia Giulia, Italia	17g/64b
<i>Paul Mas Estate 2013 Malbec</i> Pays d'Oc, Languedoc, France	13g/48b
<i>Peltier 2013 HYBRID PETITE SIRAH</i> Lodi, California	11g/40b
<i>Château du Coudray-Montpensier 2014 Cabernet Franc</i> Touraine, Loire, France	13g/48b

handcrafted cocktails

aviation blaum bros. gin,
maraschino liqueur, crème de
violette, fresh lemon juice

hibiscus flower margarita Palmer
House double barrel reposado, hibiscus
reduction, fresh lime juice

martinez ransom old tom gin, sweet
vermouth, maraschino liqueur, orange
bitters

blackberry lemonade cooler
american harvest vodka, fresh squeezed
lemon juice, fresh blackberries &
rosemary, demerara

happy hour 4 – 6 pm nightly

cheese & charcuterie	11
seasonal tacos	6
bertha's brownie	5
vanilla gelato. toasted walnut. wood sorrel. oatmeal crumble	
rotating draught beer	3.5
ask your server for our seasonal selections	
seasonal & specialty	7
cocktails martinez & mexican mojito	
seasonal wine feature	7g