

# Waterman Grille

4 Richmond Sq Suite 100B 02906-5117 · +14015219229 · Updated: Jan 14, 2026

[View online menu](#)



## SALADS 4

**Beet & Burrata** \$18.00

Narragansett Creamery burrata, Rhode Island beets, fennel, pumpernickel, petite lettuces, grapefruit-verjus vinaigrette

**Waterman Salad** \$14.00

Jeffrey’s baby greens, radish, granny smith apple, Meyer lemon vinaigrette

**Roasted Vegetable Caesar** \$16.00

Caramelized cauliflower & broccoli, grilled napa cabbage, pickled red onion, pecorino romano, house dressing

**Salad Options** AVAILABLE OPTIONS

Chicken Breast:

\$10.00

Hanger Steak: \$22.00

Salmon: \$14.00

Shrimp: \$12.00

Scallops: \$18.00

## STARTERS 8

**Catalan Sweet Pepper Soup** \$12.00

Charred tomato, toasted almond, extra virgin olive oil, sherry

**Karen Elizabeth Calamari** \$16.00

Crispy cherry peppers, fresh herbs, aji amarillo sauce

**Korean Fried Chicken Wings** \$18.00

Fermented garlic, ginger, scallion, sweet soy, kimchi

**maine mussels** \$16.00

Chourico, caramelized fennel, melted leeks, tomato-saffron broth

**Mezze Platter** \$19.00

Greek olives, hummus, roasted eggplant, feta, beet salad, green pea fritter, grilled flatbread

**blistered shishito peppers** \$14.00

Grilled lime, togarashi, charred scallion aioli, sea salt

**Hokpins Farm Lamb Shawarma** \$19.00

Shaved leg of lamb, saffron couscous, harissa yogurt, roasted grapes, mint

**Cheese Plate** \$21.00

Chef’s selection of artisanal cheeses & dried fruit, honey comb, cranberry nut bread

SIDES 6

|                        |        |
|------------------------|--------|
| Haricot Verts          | \$9.00 |
| Crispy Fingerlings     | \$9.00 |
| Spinach                | \$9.00 |
| Shoestring Fries       | \$9.00 |
| Maple Brussels Sprouts | \$9.00 |
| Mac & Cheese           | \$9.00 |

ENTREES 14

|                                                                                             |         |
|---------------------------------------------------------------------------------------------|---------|
| Grilled Boneless Ribeye*                                                                    | \$55.00 |
| Boulangere potatoes, caramelized onion, bacon, brussels sprout petals, bearnaise            |         |
| Grilled Hanger Steak                                                                        | \$36.00 |
| Crispy fingerling potatoes, broccolini, preserved lemon and caper salsa verde               |         |
| Grilled Cornish Game Hen                                                                    | \$28.00 |
| Cornbread-andouille sausage dressing, currant-ancho lacquer                                 |         |
| Hand-Rolled Ricotta Cannelloni                                                              | \$26.00 |
| Narragansett creamery queso fresco, pignoli, pomodoro sauce                                 |         |
| Blackbird Farm Beef Stroganoff                                                              | \$32.00 |
| Rhode Island mushroom, roasted pearl onion, egg noodles, red wine-beef gravy, crème fraiche |         |
| Grilled Pork Chop                                                                           | \$33.00 |
| Spaghetti squash, crispy brussels sprouts, native apple mostarda, Carr’s cider gastrique    |         |
| Jerk-Braised Oxtail                                                                         | \$31.00 |
| Black eyed peas, soft white grits                                                           |         |
| Autumn Squash Risotto                                                                       | \$23.00 |
| Brown butter, sage, nutmeg, pecorino romano                                                 |         |
| Roasted Cauliflower                                                                         | \$21.00 |
| Panisse, sultanas, chili spiced chickpeas, celery leaf, golden pepper puree                 |         |
| Shrimp Bucatini                                                                             | \$26.00 |
| Kale-pepita seed pesto, pancetta, meyer lemon, black pepper                                 |         |
| Grilled Swordfish*                                                                          | \$32.00 |
| Beet spaetzle, baby kale, turnip, charred broccolini, mustard seed vinaigrette              |         |
| Pan-Seared Salmon*                                                                          | \$29.00 |
| Red quinoa, haricots verts, romesco sauce                                                   |         |
| Karen Elizabeth Scallops*                                                                   | \$38.00 |
| Sweet potato, autumn vegetable kraut, golden raisin-pomegranate aigre doux                  |         |

|                                                                                                           |                          |
|-----------------------------------------------------------------------------------------------------------|--------------------------|
| <b>French Onion Burger*</b>                                                                               | <b>AVAILABLE OPTIONS</b> |
| Blackbird farm beef, caramelized onions, Rogue lettuce, gruyere cheese, truffle aioli, brioche burger bun | \$19.00                  |
|                                                                                                           | Add Bacon: \$2.00        |
|                                                                                                           | Add RI Mushrooms: \$2.00 |

NOTES 4

General Manager

Corinne Oberholzer

Culinary Team

Jennifer Backman | Aaron McLaughlin | Rebecca Lentricchia | Dan Bryant

We enthusiastically support our local farmers, fishermen and food artisans.

Waterman Grille proudly celebrates New England’s natural bounty of fresh seafood and local produce.

Allergies: before placing your order, please inform your server if a person in your party has a food

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. For more information regarding potential health concerns, please ask your server or a manager.

BRUNCH DRINKS 13

|                                                                                           |                |
|-------------------------------------------------------------------------------------------|----------------|
| <b>It's Not OJ!</b>                                                                       | <b>\$12.00</b> |
| Habanero-infused tequila, mango, orange, citrus                                           |                |
| <b>Bloody Mary</b>                                                                        | <b>\$12.00</b> |
| Vodka, house-made tomato mix, pickled vegetable, worcestershire, pepper & celery salt rim |                |
| <b>Forbidden Spritz</b>                                                                   | <b>\$12.00</b> |
| Aperol, grapefruit, blood orange, prosecco                                                |                |
| <b>Mr. Coffee</b>                                                                         | <b>\$12.00</b> |
| Vanilla vodka, Tia Maria cold-brew, Autocrat coffee, milk                                 |                |
| <b>don caffe</b>                                                                          | <b>\$12.00</b> |
| Hennessy VS, Avera, sweet vermouth, espresso                                              |                |
| <b>ugly duckling</b>                                                                      | <b>\$13.00</b> |
| Vanilla vodka, Baileys, Earl Grey, honey, clove                                           |                |
| <b>green river</b>                                                                        | <b>\$15.00</b> |
| Isco gin, green tea, lime                                                                 |                |
| <b>Mimosa</b>                                                                             | <b>\$12.00</b> |
| choice of: Lavender Honey, Passion Fruit, Blood Orange                                    |                |
| <b>Beermosa 2.0</b>                                                                       | <b>\$12.00</b> |
| Grey Sail “Flagship Ale”, Montenegro amaro & grapefruit juice                             |                |
| <b>N/A basil 75</b>                                                                       | <b>\$9.00</b>  |

|                                                       |               |
|-------------------------------------------------------|---------------|
| <b>N/A BYO-Aperol</b>                                 | <b>\$8.00</b> |
| Lyre's Italian spritz, grapefruit, blood orange, soda |               |
| <b>N/A TÖST Rosé</b>                                  | <b>\$7.00</b> |
| Sparkling white tea, ginger & elderberry              |               |
| <b>N/A nice &amp; spice</b>                           | <b>\$9.00</b> |
| Watermelon, jalapeño sour                             |               |

**BRUNCH PLATES** 18

|                                                                                                 |                          |
|-------------------------------------------------------------------------------------------------|--------------------------|
| <b>Mezze Platter</b>                                                                            | <b>\$19.00</b>           |
| Greek olives, hummus, roasted eggplant, beet salad, green pea fritter, grilled flatbread        |                          |
| <b>Smoked Salmon</b>                                                                            | <b>\$17.00</b>           |
| Toasted bagel, dill-horseradish cream cheese, lettuce, tomato, pickled shallots, crispy capers  |                          |
| <b>Cheese Plate</b>                                                                             | <b>\$21.00</b>           |
| Chef's weekly selection of artisanal cheeses & dried fruit, honey comb, cranberry nut bread     |                          |
| <b>Korean Fried Chicken Wings</b>                                                               | <b>\$18.00</b>           |
| Fermented garlic, ginger, scallion, sweet soy, kimchi                                           |                          |
| <b>Eggs Your Way*</b>                                                                           | <b>AVAILABLE OPTIONS</b> |
| Two eggs, choice of applewood smoked bacon or sausage, toasted country bread, harvest homefries |                          |
|                                                                                                 | \$11.00                  |
| Add grilled hanger steak:                                                                       |                          |
|                                                                                                 | \$22.00                  |
| <b>Eggs Benedict*</b>                                                                           | <b>\$14.00</b>           |
| Two poached eggs, Canadian bacon, English muffin, hollandaise, organic mixed greens             |                          |
| <b>Johnny Cakes</b>                                                                             | <b>\$14.00</b>           |
| Cranberry-apple compote, candied pecans, maple mascarpone                                       |                          |
| <b>Steak Frites*</b>                                                                            | <b>\$30.00</b>           |
| Hanger steak, french fries, salsa verde, charred scallion aioli                                 |                          |
| <b>Eastside Omelet*</b>                                                                         | <b>\$14.00</b>           |
| Spinach, mushrooms, goat cheese, harvest homefries or mixed organic greens                      |                          |
| <b>Four Richmond Omelet*</b>                                                                    | <b>\$14.00</b>           |
| Bacon, tomato, cheddar cheese, harvest homefries or mixed organic greens                        |                          |
| <b>Gatehouse Omelet*</b>                                                                        | <b>\$14.00</b>           |
| Chourico, bell peppers, pepperjack cheese, harvest homefries or mixed organic greens            |                          |
| <b>Shrimp &amp; Grits</b>                                                                       | <b>\$21.00</b>           |
| Cheddar-white corn grits, Andouille sausage-pepper stew, sunny side egg, scallion               |                          |
| <b>Curried Chicken Salad Sandwich</b>                                                           | <b>\$16.00</b>           |
| Apricot, golden raisin, almond, pickled red onion, pumpernickel bread                           |                          |

|                                                                                                                                            |                |
|--------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>French Onion Burger*</b>                                                                                                                | <b>\$19.00</b> |
| Blackbird farm beef, caramelized onions, Rogue lettuce, gruyere cheese, truffle aioli, brioche burger bun                                  |                |
| <b>Beet &amp; Burrata</b>                                                                                                                  | <b>\$18.00</b> |
| Narragansett Creamery burrata, Rhode Island beets, caramelized fennel, petite lettuces, pumpernickel crisps, grapefruit-verjus vinaigrette |                |
| <b>Waterman Salad</b>                                                                                                                      | <b>\$14.00</b> |
| Jeffrey's baby greens, radish, granny smith apple, Meyer lemon vinaigrette                                                                 |                |
| <b>Roasted Vegetable Caesar</b>                                                                                                            | <b>\$16.00</b> |
| Caramelized cauliflower & broccoli, grilled napa cabbage, pickled red onion, pecorino romano, house dressing                               |                |

|                        |                          |
|------------------------|--------------------------|
| <b>Salad Additions</b> | <b>AVAILABLE OPTIONS</b> |
|                        | Chicken Breast: \$10.00  |
|                        | Hanger Steak*: \$22.00   |
|                        | Salmon*: \$14.00         |
|                        | Shrimp: \$12.00          |
|                        | Scallops: \$18.00        |

SIDES \$7 5

|                          |
|--------------------------|
| <b>Bacon</b>             |
| <b>Chicken Sausage</b>   |
| <b>Fresh Fruit</b>       |
| <b>Harvest Homefries</b> |
| <b>Greens</b>            |

SPECIALTY COCKTAILS 14

|                                                       |                |
|-------------------------------------------------------|----------------|
| <b>thymes up</b>                                      | <b>\$13.00</b> |
| Ketel One, Bogg cranberry, thyme, cointreau, lemon    |                |
| <b>walk on the walnut side</b>                        | <b>\$16.00</b> |
| Oban 14yr, Nocello, ruby port, pear, pomegrante       |                |
| <b>smoke and monks</b>                                | <b>\$16.00</b> |
| Mezcal, Green Chartreuse,Aperol, lemon, lime          |                |
| <b>Demi Demon</b>                                     | <b>\$12.00</b> |
| Demon seed pepper whiskey, apple brandy, pear, ginger |                |
| <b>Henny thing can happen</b>                         | <b>\$17.00</b> |
| Hennessy VSOP, honey, vanilla, cider, cranberry       |                |
| <b>noble rhode</b>                                    | <b>\$13.00</b> |
| NRG Bespoke Gin, basil, blackberry, prosecco          |                |

|                                                                          |                |
|--------------------------------------------------------------------------|----------------|
| <b>south county sour</b>                                                 | <b>\$13.00</b> |
| South county rum, pineapple, pear, lime                                  |                |
| <b>house made holiday</b>                                                | <b>\$13.00</b> |
| Lemoncello, cointreau, cinnamon, ginger beer                             |                |
| <b>fog on the bog</b>                                                    | <b>\$13.00</b> |
| Red wine, Amaretto, apple brandy, ginger, cranberry                      |                |
| <b>black walnut manhattan</b>                                            | <b>\$20.00</b> |
| NRG Makers Mark, Nocello, walnut bitters                                 |                |
| <b>abby road</b>                                                         | <b>\$14.00</b> |
| Cocchi Americana, Earl Grey, lemon juice, orange bitters, prosecco       |                |
| <b>Doli</b>                                                              |                |
| House-made pineapple-infused vodka                                       |                |
| <b>duke's s &amp; P</b>                                                  | <b>\$15.00</b> |
| ISCO Ostreida vodka, house infused peppercorn ISCO gin, Lillet Blanc 15. |                |
| <b>tequila loves me</b>                                                  | <b>\$12.00</b> |
| Lunazul Reposado, Cointreau, watermelon, sour cilantro                   |                |

MOCKTAILS

5

|                                          |               |
|------------------------------------------|---------------|
| <b>basil 75</b>                          | <b>\$9.00</b> |
| Basil lemonade, sparkling Töst           |               |
| <b>pearfect season</b>                   | <b>\$8.00</b> |
| Pear, ginger, soda                       |               |
| <b>cranberry thymes</b>                  | <b>\$8.00</b> |
| Cranberry, thyme, lemon                  |               |
| <b>TÖST Rosé</b>                         | <b>\$7.00</b> |
| Sparkling white tea, ginger & elderberry |               |
| <b>blackberry mule</b>                   | <b>\$9.00</b> |
| Blackberries, ginger beer, lime          |               |

BEERS

29

|                                                |                |
|------------------------------------------------|----------------|
| <b>Sour   Prairie "Vape Tricks"</b>            | <b>\$9.00</b>  |
| McAlester, OK 5.9%                             |                |
| <b>DRY CIDER   Artifact Cider Project 16oz</b> | <b>\$12.00</b> |
| “Feels Like Home”   Florence, MA   5.4%        |                |
| <b>Light Lager   Amstel Light</b>              | <b>\$5.50</b>  |
| Amsterdam, Holland 3.5%                        |                |

|                                                              |                |
|--------------------------------------------------------------|----------------|
| <b>Light Lager   Bud Light</b>                               | <b>\$5.00</b>  |
| Merrimack, NH 4.2%                                           |                |
| <b>Pale Lager   Corona Extra</b>                             | <b>\$5.50</b>  |
| Mexico City, Mexico 4.6%                                     |                |
| <b>Czech Pale Lager   Notch Brewing Co Session Pils 16oz</b> | <b>\$9.00</b>  |
| Boston, MA 4%                                                |                |
| <b>Euro Pale Lager   Stella Artois</b>                       | <b>\$5.50</b>  |
| Leuven, Belgium 5.0%                                         |                |
| <b>Euro Pale Lager   Heineken</b>                            | <b>\$5.50</b>  |
| Zoeterwoude, Holland 5.0%                                    |                |
| <b>Lager   Budweiser</b>                                     | <b>\$5.00</b>  |
| Merrimack, NH 5.0%                                           |                |
| <b>Lager   Narragansett 16oz</b>                             | <b>\$5.00</b>  |
| Providence, RI 5.0%                                          |                |
| <b>Amber Lager   Samuel Adams Boston</b>                     | <b>\$5.50</b>  |
| Jamaica Plain, MA 4.9%                                       |                |
| <b>Witbier   Beer'd Whisker'd Wit 16oz</b>                   | <b>\$9.00</b>  |
| Stonington, CT 5.2%                                          |                |
| <b>Cream Ale   Grey Sail Flagship Ale</b>                    | <b>\$6.00</b>  |
| Westerly, RI 4.9%                                            |                |
| <b>Saison   Goose Island “Sofie”</b>                         | <b>\$9.00</b>  |
| Chicago, IL 6.5%                                             |                |
| <b>English Pale Ale   "Old Speckled Hen"</b>                 | <b>\$7.00</b>  |
| Suffolk, England 5.2%                                        |                |
| <b>American Pale Ale   Whaler’s Brewing Company</b>          | <b>\$6.50</b>  |
| Wakefield, RI 5.5%                                           |                |
| <b>APA   Zero Gravity Brewing Little Wolf 16oz</b>           | <b>\$9.00</b>  |
| Burlington, VT 4.7%                                          |                |
| <b>APA   Proclamation Derivative Series 16oz</b>             | <b>\$12.00</b> |
| Warwick, RI 6.0%                                             |                |
| <b>APA   Tilted Barn Peeptoad 16oz</b>                       | <b>\$12.00</b> |
| Exeter, Ri 6.3%                                              |                |
| <b>IPA   Harpoon “Juicer” 12oz</b>                           | <b>\$7.50</b>  |
| Boston MA 7.2%                                               |                |
| <b>IPA   Zero Gravity Brewing Cone Head 16oz</b>             | <b>\$10.00</b> |
| Burlington, VT 5.7%                                          |                |

|                                                             |                |
|-------------------------------------------------------------|----------------|
| <b>IPA   Entitled Brewing Betterment 16oz</b>               | <b>\$11.00</b> |
| Hingham, MA 6.5%                                            |                |
| <b>IPA   Proclamation Tendril 16oz</b>                      | <b>\$12.00</b> |
| Warwick, RI 7.0%                                            |                |
| <b>DBL IPA   Tilted Barn The Chosen One 16oz</b>            | <b>\$12.00</b> |
| Exeter, Ri 8.5%                                             |                |
| <b>Brown Ale   Black Hog Brewing Granola Brown Ale 16oz</b> | <b>\$9.00</b>  |
| Oxford, CT 5.7%                                             |                |
| <b>Irish Dry Stout   Guinness 16oz</b>                      | <b>\$7.00</b>  |
| Dublin, Ireland 4.2%                                        |                |
| <b>Milk Stout   Upper Pass Beer Co Moove On Up</b>          | <b>\$10.00</b> |
| Stowe, VT 5.9%                                              |                |
| <b>Non-Alcoholic   Heineken 0.0</b>                         | <b>\$5.00</b>  |
| Zoeterwoude, Holland 0.0%                                   |                |
| <b>Non-Alcoholic   Athletic Brewing Run Wild</b>            | <b>\$6.00</b>  |
| Stratford, CT 0.5%                                          |                |

**WINES BY THE GLASS** 27

**SPARKLING**

|                                                                                   |                |
|-----------------------------------------------------------------------------------|----------------|
| <b>Glera   Bisol Jeio, Prosecco di Denominazione D.O.C. Italy N.V.</b>            | <b>\$12.00</b> |
| <b>Pinot Noir / Chardonnay Roederer Estate Brut   Anderson Valley, California</b> | <b>\$20.00</b> |
| <b>Lambrusco   Villa Castellazzo 27 via Romani, Rota, Italy</b>                   | <b>\$10.00</b> |

**WHITE**

|                                                                       |                |
|-----------------------------------------------------------------------|----------------|
| <b>Rosè Cabernet Sauvignon   Steininger, Österreich, Austria</b>      | <b>\$14.00</b> |
| <b>Rosè Grenache   AIX , Coteaux D’Aix En Provence, France</b>        | <b>\$12.00</b> |
| <b>Moscato   Tintero, Asti - Piedmont, Italy</b>                      | <b>\$12.00</b> |
| <b>Sauvignon Blanc   Satellite, Marlborough, New Zealand</b>          | <b>\$11.00</b> |
| <b>Sauvignon Blanc   Chateau de Sancerre, Sancerre, France</b>        | <b>\$19.00</b> |
| <b>Chenin Blanc   Christophe Thorigny, Vouvray Sec, France</b>        | <b>\$14.00</b> |
| <b>Pinot Grigio   Öko “Organic”, Veneto, Italy</b>                    | <b>\$10.00</b> |
| <b>Pinot Grigio   Tramin, Sudtirol, Italy</b>                         | <b>\$13.00</b> |
| <b>Chardonnay   Dom.Céline &amp; Frédéric Gueguen, Chablis France</b> | <b>\$17.00</b> |

|                                                                          |                |
|--------------------------------------------------------------------------|----------------|
| <b>Chardonnay   The Fableist, Central Coast, California</b>              | <b>\$12.00</b> |
| <b>Albarino   La Cana, Vilagarcia de Arousa, Spain</b>                   | <b>\$12.00</b> |
| <b>Riesling   Marcel Hugg, Alsace, France</b>                            | <b>\$12.00</b> |
| <b>RED</b>                                                               |                |
| <b>Pinot Noir   Rickshaw, Sonoma Valley, California</b>                  | <b>\$11.00</b> |
| <b>Pinot Noir   Cherry Cove, Willamette Valley, Oregon</b>               | <b>\$14.00</b> |
| <b>Super Tuscan   Bibi Graetz, Casamatta Tuscany, Italy</b>              | <b>\$13.00</b> |
| <b>Grenache / Syrah   Piaugier Sablet, Cotes du Rhone, Rhone, France</b> | <b>\$12.00</b> |
| <b>Corvina   “San Michele,” Valpolicella Ripasso DOC, Veneto Italy</b>   | <b>\$16.00</b> |
| <b>Malbec   Catena, Mendoza, Argentina</b>                               | <b>\$12.00</b> |
| <b>Cabernet   Giapoza, Napa, California</b>                              | <b>\$12.00</b> |
| <b>Cabernet   Swanson Vineyards, Napa, California</b>                    | <b>\$19.00</b> |
| <b>Red Blend   Sean Minor, “Nicole Marie” , California</b>               | <b>\$13.00</b> |

**HALF BOTTLES** 9

|                                                                                    |                |
|------------------------------------------------------------------------------------|----------------|
| <b>Rosè   Santa Margherita Prosecco Brut, Treviso, Italy N.V.</b>                  | <b>\$33.00</b> |
| SPARKLING                                                                          |                |
| <b>Pinot Grigio   Santa Margherita, Valdadige, Italy 2021</b>                      | <b>\$26.00</b> |
| WHITE                                                                              |                |
| <b>Sancerre   Henri Bourgeois, Les Baronnes 2021</b>                               | <b>\$41.00</b> |
| WHITE                                                                              |                |
| <b>Chablis   Domaine Séguinot-Bordet 2019</b>                                      | <b>\$47.00</b> |
| WHITE                                                                              |                |
| <b>Chardonnay   Sonoma Cutrer “Russian River Ranches”, Sonoma, California 2020</b> | <b>\$24.00</b> |
| WHITE                                                                              |                |
| <b>Pinot Noir   Merry Edwards, Russian River Valley, California 2018</b>           | <b>\$65.00</b> |
| RED                                                                                |                |
| <b>Chianti   Castellare Di Castellina, Chianti Classico, 2020</b>                  | <b>\$35.00</b> |
| RED                                                                                |                |
| <b>Cabernet   Frog’s Leap “Estate”, Rutherford, Napa, California 2018</b>          | <b>\$55.00</b> |
| RED                                                                                |                |
| <b>Cabernet   The Hess Collection “Allomi”, Napa, California 2018</b>              | <b>\$33.00</b> |
| RED                                                                                |                |

**SPARKLING** 8

|                                                                                       |                 |
|---------------------------------------------------------------------------------------|-----------------|
| <b>Pinot Noir &amp; Chardonnay   Westport River Brut Cuvée, Westport, MA 2012</b>     | <b>\$62.00</b>  |
| <b>Chardonnay &amp; Pinot Noir   Veuve Clicquot Brut Champagne, Reims, France</b>     | <b>\$139.00</b> |
| <b>Chardonnay &amp; Pinot Noir   Moet &amp; Chandon Imperial Brut Epernay, France</b> | <b>\$129.00</b> |
| <b>Chardonnay   Michelle Brut, Columbia Valley, Washington N.V.</b>                   | <b>\$34.00</b>  |
| <b>Gruner Vetliner   Szigeti, Sekt Brut, Burgenland, Austria N.V.</b>                 | <b>\$42.00</b>  |
| <b>Glera   Caneva da Nani, Col Fondo, Valdobbiadene, Italy N.V.</b>                   | <b>\$48.00</b>  |
| <b>Glera   Mionetto Brut, Prosecco di Treviso D.O.C., Veneto, Italy N.V.</b>          | <b>\$35.00</b>  |
| <b>Cabernet Sauvignon Rose Sekt   Steininger, Flaschengarung, Austria 2019</b>        | <b>\$65.00</b>  |

**WHITE WINE** 24

|                                                                                                        |                 |
|--------------------------------------------------------------------------------------------------------|-----------------|
| <b>Rosè Grenache/Syrah   Aimé Roquesante, Côtes De Provence, France 2022</b>                           | <b>\$39.00</b>  |
| <b>Sauvignon Blanc   Merry Edwards, Russian River Valley, California 2021</b>                          | <b>\$89.00</b>  |
| <b>Sauvignon Blanc   Substance Vineyard Collection, Sunset Vineyard Ancient Lakes, Washington 2020</b> | <b>\$62.00</b>  |
| <b>Sauvignon Blanc   Pere &amp; Fils Fournier, Sancerre, France 2022</b>                               | <b>\$69.00</b>  |
| <b>Sauvignon Blanc   Domaine Du Salvard, Cheverny, France 2022</b>                                     | <b>\$49.00</b>  |
| <b>Sauvignon Blanc   Villa Maria, Marlborough, New Zealand 2022</b>                                    | <b>\$45.00</b>  |
| <b>Chenin Blanc   Anjou En Chenin, Loire, France 2019</b>                                              | <b>\$62.00</b>  |
| <b>Trebbiano   Ca Dei Frati Lugana Brolettino, Lugana, Italy 2021</b>                                  | <b>\$58.00</b>  |
| <b>Pinot Grigio   Attems, Venezia Giulia, Italy 2020</b>                                               | <b>\$45.00</b>  |
| <b>Pinot Grigio   Cantina Le Monde, Friuli Grave D.O.C., Italy 2021</b>                                | <b>\$44.00</b>  |
| <b>Pinot Grigio   Santa Margherita, Valdadige, Italy 2021</b>                                          | <b>\$49.00</b>  |
| <b>Vermentino   La Spinetta, Tuscany, Italy 2022</b>                                                   | <b>\$46.00</b>  |
| <b>Albarino   Leirana, Rias Baixas, Spain 2022</b>                                                     | <b>\$65.00</b>  |
| <b>Grechetto   Primo d'Anfora, Argillae Umbria, Italy 2018</b>                                         | <b>\$82.00</b>  |
| <b>Soave   Pieropan, Classico, Italy 2021</b>                                                          | <b>\$61.00</b>  |
| <b>Riesling   Trimbach, Alsace, France 2020</b>                                                        | <b>\$52.00</b>  |
| <b>Riesling   Steininger Steinhaus Reserve, Kamptal, Austria 2019</b>                                  | <b>\$75.00</b>  |
| <b>Chardonnay   Olivier Leflaive, Puligny Montrachet, France 2019</b>                                  | <b>\$169.00</b> |

|                                                                      |                 |
|----------------------------------------------------------------------|-----------------|
| <b>Chardonnay   Louis Latour, Mersault, France 2019</b>              | <b>\$181.00</b> |
| <b>Chardonnay   Kumeu River Estate, Kumeu, New Zealand 2015/2020</b> | <b>\$69.00</b>  |
| <b>Chardonnay   Duckhorn Vineyards, Napa Valley, California 2022</b> | <b>\$59.00</b>  |
| <b>Chardonnay   Sanford, Santa Rita Hills, California 2018</b>       | <b>\$67.00</b>  |
| <b>Chardonnay   Jordan, Russian River Valley, California 2021</b>    | <b>\$75.00</b>  |
| <b>Chardonnay   Cakebread, Napa, California 2022</b>                 | <b>\$86.00</b>  |

## RED WINE 44

|                                                                                    |                 |
|------------------------------------------------------------------------------------|-----------------|
| <b>Gamay   Laurent Perrachon, Morgon Cote du Py, France 2021</b>                   | <b>\$50.00</b>  |
| <b>Pinot Noir   Nielson by Byron, Santa Maria Valley, California 2020</b>          | <b>\$48.00</b>  |
| <b>Pinot Noir   Failla, Sonoma Coast, California 2021</b>                          | <b>\$76.00</b>  |
| <b>Pinot Noir   MacMurray, Russian River Valley, California 2021</b>               | <b>\$53.00</b>  |
| <b>Pinot Noir   McKinlay, Willamette Valley, Oregon 2021</b>                       | <b>\$61.00</b>  |
| <b>Pinot Noir   Ken Wright Cellars, Willamette Valley, Oregon 2022</b>             | <b>\$67.00</b>  |
| <b>Pinot Noir   Pascal Prunier-Bonheur, Meursault, France 2020</b>                 | <b>\$69.00</b>  |
| <b>Pinot Noir   Hubert Lignier "Grand Challot", Pommard, France 2020</b>           | <b>\$99.00</b>  |
| <b>Pinot Noir   Bitouzet-Prieur, Volnay, France 2019</b>                           | <b>\$126.00</b> |
| <b>Sangiovese   Antinori "Peppoli", Chianti Classico D.O.C.G., Italy 2021</b>      | <b>\$57.00</b>  |
| <b>Sangiovese   Frescobaldi "Nipozzano", Chianti, Italy 2019</b>                   | <b>\$73.00</b>  |
| <b>Sangiovese   Terrabianca "Campaccio", Tuscany, Italy 2019</b>                   | <b>\$79.00</b>  |
| <b>Sangiovese   La Fiorita, Brunello Di Montalcino D.O.C.G., Italy 2018</b>        | <b>\$127.00</b> |
| <b>Nebbiolo   Pecchenino "Botti", Langhe, Italy 2021</b>                           | <b>\$54.00</b>  |
| <b>Barbera   Vietti Barbera di Asti D.O.C.G. "Tre Vigne", Piedmont, Italy 2021</b> | <b>\$45.00</b>  |
| <b>Rhone   Domaine du Vieux Lazaret, Châteauneuf-du-Pape, France 2020</b>          | <b>\$76.00</b>  |
| <b>Syrah   J.L. Chave Selection "Silene", Crozes-Hermitage, France 2021</b>        | <b>\$62.00</b>  |
| <b>Grenache   Quo, Aragon, Spain 2018</b>                                          | <b>\$30.00</b>  |
| <b>Tempranillo   Numanthia Toro Termes, Valdafinjas, Spain 2019</b>                | <b>\$65.00</b>  |
| <b>Monastrell   Juan Gil, Jumilla, Spain 2020</b>                                  | <b>\$44.00</b>  |
| <b>Zinfandel   Seghesio, Sonoma, California 2021</b>                               | <b>\$63.00</b>  |

|                                                                                 |          |
|---------------------------------------------------------------------------------|----------|
| Corvina   Cesari, Amarone della Valpolicella Classico, Veneto, Italy 2017       | \$98.00  |
| Malbec   Trivento “Golden Reserve”, Mendoza, Argentina 2020                     | \$51.00  |
| Malbec   Luca, Uco Valley, Mendoza, Argentina 2019                              | \$72.00  |
| Merlot   Chateau Ste. Michelle “Indian Wells”, Columbia Valley, Washington 2019 | \$46.00  |
| Merlot   Trefethen, Napa, California 2019                                       | \$72.00  |
| Merlot   Keenan, Napa Valley, California 2018                                   | \$89.00  |
| Merlot   Blackbird Vineyards “Arise”, Napa, California 2014                     | \$96.00  |
| Bordeaux   Chateau d'Angludet "La Reserve", Margaux, France 2017                | \$91.00  |
| Bordeaux   Chateau Teynac, Saint-Julien, France 2016                            | \$91.00  |
| Red Blend   Brancaia “TRE”, Italy 2021                                          | \$44.00  |
| Red Blend   Prisoner Wine Co. “Saldo”, California 2019                          | \$72.00  |
| Touriga Franca   Esporão, Murças Reserva, Douro, Portugal 2013/2016             | \$71.00  |
| Carignan   Chateau Musar, Bekaa Valley, Lebanon 2016                            | \$107.00 |
| Cabernet Franc   Domaine De Pallus, “Les Pensees de Pallus” 2017                | \$63.00  |
| Cabernet Franc   El Enemigo, Mendoza, Argentina 2019                            | \$59.00  |
| Cabernet Sauvignon   Trig Point, Alexander Valley, California 2021              | \$57.00  |
| Cabernet Sauvignon   Darioush, Napa, California 2020                            | \$185.00 |
| Cabernet Sauvignon   Frog’s Leap “Estate”, Rutherford, Napa, California 2019    | \$119.00 |
| Cabernet Sauvignon   Honig, Napa, California 2018                               | \$85.00  |
| Cabernet Sauvignon   Jordan, Alexander Valley, California 2018                  | \$135.00 |
| Cabernet Sauvignon   Raymond Reserve, Napa, California 2019                     | \$79.00  |
| Cabernet Sauvignon   Silver Palm, California 2021                               | \$45.00  |
| Cabernet Sauvignon   Stags’ Leap “Artemis”, Napa, California 2020               | \$153.00 |

KID'S MENU 7

|                           |         |
|---------------------------|---------|
| Pasta                     | \$10.00 |
| with butter or Pomodoro   |         |
| Grilled Cheese            | \$10.00 |
| shoestring fries or fruit |         |

|                                                          |                |
|----------------------------------------------------------|----------------|
| <b>Grilled Chicken</b>                                   | <b>\$10.00</b> |
| sauteed broccoli                                         |                |
| <b>Mac &amp; Cheese</b>                                  | <b>\$10.00</b> |
| <b>Crispy Chicken Tenders</b>                            | <b>\$10.00</b> |
| shoestring fries or fruit                                |                |
| <b>Blackbird Farms Burger</b>                            | <b>\$10.00</b> |
| served with or without cheese, shoestring fries or fruit |                |
| <b>Kid's Breakfast (Only Available At Brunch)</b>        | <b>\$10.00</b> |
| scrambled eggs, bacon, sausage                           |                |

DESSERTS 6

|                                                                                |                |
|--------------------------------------------------------------------------------|----------------|
| <b>vanilla creme brulee</b>                                                    | <b>\$12.00</b> |
| Gingerbread cookie                                                             |                |
| <b>chevre cheesecake</b>                                                       | <b>\$12.00</b> |
| cranberry compote, vanilla seed, citrus Chantilly                              |                |
| <b>carrot cake</b>                                                             | <b>\$12.00</b> |
| Creme fraiche gelato, Sultana emulsion                                         |                |
| <b>Flourless Chocolate Tart</b>                                                | <b>\$12.00</b> |
| Candied orange, bourbon vanilla bean gelato, miso caramel sauce                |                |
| <b>Pistachio Gelato Sundae</b>                                                 | <b>\$12.00</b> |
| Brown butter cinnamon toast crunchies, salted chocolate sauce, chantilly cream |                |
| <b>Gelato &amp; Sorbet</b>                                                     | <b>\$3.00</b>  |
| Call for Chef's weekly selections                                              |                |

SINGLE MALTS 11

|                          |                |
|--------------------------|----------------|
| <b>Chivas Regal</b>      | <b>\$14.00</b> |
| <b>Glenlivet 12 Yr</b>   | <b>\$13.00</b> |
| <b>Glenlivet 15 Yr</b>   | <b>\$16.00</b> |
| <b>Glenkinchie 12 Yr</b> | <b>\$13.00</b> |
| <b>Macallan 12 Yr</b>    | <b>\$14.00</b> |
| <b>Macallan 18 Yr</b>    | <b>\$65.00</b> |
| <b>Laphroaig 10 Yr</b>   | <b>\$16.00</b> |
| <b>Lagavulin 16 Yr</b>   | <b>\$17.00</b> |
| <b>Oban 14 Yr</b>        | <b>\$18.00</b> |

|                                      |         |
|--------------------------------------|---------|
| Glenmorangie “the Nectar D’or” 12 Yr | \$16.00 |
| Talisker 10 Yr                       | \$14.00 |

**BLENDED SCOTCH** 2

|                         |         |
|-------------------------|---------|
| Johnnie Walker Black    | \$15.00 |
| Johnnie Walker Platinum | \$35.00 |

**AMERICAN WHISKEY** 5

|                           |         |
|---------------------------|---------|
| Gentleman Jack            | \$12.00 |
| Sazerac Rye               | \$12.00 |
| Jack Daniels              | \$11.00 |
| Whistle Pig Homestock Rye | \$18.00 |
| Whistle Pig 10 yr         | \$20.00 |

**BOURBON** 7

|                          |         |
|--------------------------|---------|
| Blantons                 | \$32.00 |
| Basil Hayden             | \$16.00 |
| Crown Royal              | \$13.00 |
| Four Roses Single Barrel | \$14.00 |
| Woodford Reserve         | \$12.00 |
| Knob Creek               | \$14.00 |
| Maker’s Mark             | \$14.00 |

**DESSERT WINE** 5

|                         |         |
|-------------------------|---------|
| Sandeman’s Ruby         | \$9.00  |
| Cockburn 10 Yr Tawny    | \$10.00 |
| Fonseca Bin 27          | \$12.00 |
| Taylor Fladgate 10 Yr   | \$16.00 |
| Steindorfer Cuvee Klaus | \$15.00 |

**COGNAC** 4

|                         |                |
|-------------------------|----------------|
| <b>Hennessy VS</b>      | <b>\$12.00</b> |
| <b>Hennessy VSOP</b>    | <b>\$19.00</b> |
| <b>Courvoisier VSOP</b> | <b>\$16.00</b> |
| <b>Remy Martin VSOP</b> | <b>\$16.00</b> |

**DIGESTIVO** 4

|                                   |                |
|-----------------------------------|----------------|
| <b>Amaro Averna</b>               | <b>\$11.00</b> |
| <b>Tuaca</b>                      | <b>\$11.00</b> |
| <b>Jacopo Poli Moscato Grappa</b> | <b>\$15.00</b> |
| <b>Amaro Montenegro</b>           | <b>\$11.00</b> |