
Bottled Beer

Kolsch, Brauerei Heinrich
Reissdorf, Germany
\$14

Witbier, Allagash White Ale
Portland, Maine
\$15

Lunch IPA, Maine Beer Company
Freeport, Maine
\$18

Tripel, Tripel Horse
River Horse Brewing Company, New Jersey
\$16

Trappist Ale, Trappistes Rochefort 6
Brasserie de Rochefort, Belgium
\$18

Non-Alcoholic, Einbecker Brauherren
Einbecker Brauhaus AG, Germany
\$12

Salmon

“Le Bernardin” Salmon Rillettes with Toast
\$32

Smoked Organic Scottish Salmon with Traditional Garnish
\$42

Oysters

East Coast Variety
\$6.00/ea.

Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives
Extra Virgin Olive Oil
\$52

Scallop

Scallop Ceviche; Chives, Preserved Lemon
Extra Virgin Olive Oil
\$36

LB Lobster Roll

Warm Lobster and Black Truffle Bun
\$54

Hamachi

Hamachi-Flying Fish Roe Tartare
Ginger-Wasabi Vinaigrette
\$35

**Consuming raw or undercooked meats, poultry, seafood
shellfish or eggs may increase your risk of foodborne illness.
If you have a food allergy, please notify us.*

Cocktails

MLC

Vida Mezcal Joven, Lime, Makrut Lime Leaf Agave, Makrut-Scented Salt
\$25

51st Street Manhattan

Michter's Rye, Dry Vermouth, Amaro Averna, Bénédictine
Angostura Bitters
\$27

Velvet Grove

ALB Vodka, Chambord, Cassis, Faretti Biscotti Liqueur, Raspberry
\$24

Trois-Rivières

Clement Rhum Agricole, Passionfruit Nectar
Cocchi Vermouth di Torino, Calamansi
\$25

Gilded Hook

Greenhook Old Tom Gin, Cocchi Vermouth, Dopo Teatro Vermouth Amaro
Luxardo Maraschino
\$25

Cap Chevalier

Avua Cachaça Amburana, Giffard Pineapple
Clement Mahina Coco Rhum
\$25

Dalloway Sour

Great Jones Bourbon, Amaro Sibilla
Chamomile, Rose, Honey, Lemon
\$24

Madeira

Verdelho, Special Reserve, Savannah, Rare Wine Co.
\$45

Malmsey, Special Reserve, New York, Rare Wine Co.
\$45

Port

Smith-Woodhouse, Late-Bottled Vintage, 2011
\$26

Taylor Fladgate, 20 Year Tawny
\$40

Dessert Cocktails

Yule Nog

Brugal 1888 Dark Rum, Varnelli Caffè Moka, Faretti Biscotti Liqueur
Orgeat, Nux Alpina Walnut
\$25

Midtown Express

Bruichladdich Port Charlotte 10 Year Scotch, Varnelli Caffè Moka
Giffard Vanille de Madagascar
\$28

Montserrat

Jameson Irish Whisky, Giffard Banane du Brésil, Dolin Dry Vermouth
\$24

Dessert Wines

Beerenauslese, Alois Kracher
Neusiedlersee, Austria 2021
\$26

Vin Santo, Bianco dell'Empolese, Fattoria di Piazzano
Tuscany, Italy 2010
\$30

Non-Alcoholic Cocktails

Hibiscus & Ginger
Hibiscus, Ginger, Lime, Orange, Soda
\$16

Thyme Lemonade Spritz
Thyme, Lemon, Soda
\$16

The Garden Cooler
Cucumber, Lime, Mint, Dill, Ginger
\$16

Champagne Wine by the Glass

Paul Laurent, Cuvée du Fondateur, Épernay, Brut NV
\$25

Guiborat, Grand Cru Blanc de Blancs, Téthys, Extra Brut NV
\$40

Louis Roederer, Collection 245, Reims, Brut NV
\$55

Rosé Wine by the Glass

“Cuvée des Commandeurs”, Château de Peyrassol
Côtes de Provence, France 2023
\$21

White Wine by the Glass

Sauvignon Blanc, Bergwein, Weingut Gross
Südsteiermark, Austria 2022
\$17

Albariño, Lagar de Pintos
Rías Baixas, Spain 2023
\$24

Chablis, Côte de Bréchain, Domaine Testut
Burgundy, France 2023
\$26

Grüner Veltliner, Alte Reben, Sohm & Kracher
Weinviertel, Austria 2023
\$21

Riesling, Trocken, Schieferkristall, Karthäuserhof
Mosel, Germany 2021
\$24

Rioja Blanco, La Bastid, Olivier Rivière
Rioja, Spain 2022
\$25

Chardonnay, Lingua Franca, Avni
Willamette Valley, Oregon 2022
\$25

Meursault, Domaine Vincent Latour, Clos des Magny
Burgundy, France 2023
\$60

Red Wine by the Glass

Pinot Noir, Tyler Winery
Santa Rita Hills, California 2022
\$23

Nuits-St-Georges, David Duband
Burgundy, France 2022
\$38

Rioja Reserva, Cune, C.V.N.E.
Rioja Alta, Spain 2019
\$24

Barbaresco, Castello di Verduno
Rabaja, Piedmont, Italy 2020
\$40

Châteauneuf-du-Pape, Françoise Roumieux, Clos du Calvaire
Rhône, France 2022
\$32

Cabernet Sauvignon, Hardin
Napa Valley, California 2023
\$29

Pessac-Léognan, Château Larrivet Haut-Brion
Bordeaux, France 2015
\$40