

SUPERFOLIE

restaurant week

monday thru friday, 1/19-1/30

FEATURE COCKTAIL 15.

brown butter old fashioned

knob creek bourbon, bitters, demerara, sea salt

FIRST

tuna crudo blood orange, black olive, verjus

marinated leeks toasted hazelnuts

cod fritters saffron aioli

warm cabbage salad roast garlic dressing, sage breadcrumbs

tartare tartine hand-cut beef, aioli, fried sourdough

SECOND

chicken crepinette polenta & braised greens

steamed mussels tarragon butter broth

spicy merguez sausage stewed chickpea, green harissa

THIRD

chocolate mousse chantilly

blood orange granita vanilla custard

cheese du jour apple cider jam

espresso + 4.5

BY THE GLASS

vin de table sauvignon blanc [US] grenache rosé [FR] zinfandel [US] 11.

bubbles

via de la plata, cava, macabeo blend [Extremadura, ES] 16.

naboso, brut nature opera, müller thurgau blend [Bratislava, SK] 17.

white ll orange

chevarin, le soufflé, melon de bourgogne [Loire, FR] 14.

vineyard project 006, terraces, riesling blend [Mosel, DE] 16.

clos lentiscus, clar, xarel-lo blend [Catalonia, ES] 17.

red

intellego, kedungu, cinsault blend [Swartland, SA] 16.

gaspard, cabernet franc [Loire, FR] 17.

zero proof

leitz, ein-zwei-zero, sparkling riesling [Johannisberg, DE] 13.

st. agrestis, phony negroni [New York, US] 12.

COCKTAILS

freezer martini vodka, vermouths, twist or olive 14.

army navy gin, lemon, orgeat 15.

tinto de verano red wine, grapefruit soda, dehydrated lemon 13.

espresso martini vodka, rival bros. cold espresso, fleur de sel 16.

draft negroni gin, campari, poli vermouth 13.

apricot sazerac cognac & rye, brown butter, absinthe rinse 15.

DRAFT

old speckled hen nitro pale ale 7.

maine beer co. lunch ipa 8.

BOTTLES & CANS

arcobrau bavarian lager 7.

space cadet bière blonde 8.

