

Poison Heart



COCKTAILS • 13

FREEZER MARTINI
gin, vermouths
twist | olive | onion

FREEZER SAZ
rye, demerrera, bitters

CELEBRITY SKIN
mezcal, centerbe,
pineapple, falernum

NO MORE PAIN
overproof rum, thai tea,
coconut cream, nutmeg

DANIELLA
amaro, dr. pepper, twist

AFTER MIDNIGHT
nitro espresso martini

FLOWERS & FIRE
fennel, cocchi, salers,
sparkling wine

WINE

HOUSE

red(ish) or white • 10

MORE

crémant du jura • 14

rosé pet nat • 13

provence rosé • 12

muscadet • 12

gamay • 13

BEER

DRAFT

maine peeper pale ale • 9
bitburger pils • 7

crooked stave sour • 8

n/a blueberry-jasmine
kombucha • 8

CAN

stillwater saison • 7

anxo cider • 6

highlife • 5

ADD A HOUSE SHOT • 6

SNACKS

CERIGNOLA OLIVES* • 5

**SALT & VINEGAR
PEANUTS*** • 4

TINNED SARDINES • 16

CHEESE BOARD • 21

noblette brie (PA)

aged appalachian
tomme (VA)

hootenanny gouda (PA)

ADD SAUCISSON • 5



CHILLED

OYSTERS

1/2 DOZEN • 18
brigantine, nj

SHRIMP

COCKTAIL • 13
house special sauce

MUSSEL TOASTS • 10
fennel herb salad

CRISPY

OYSTERS • 16
house special sauce

SHRIMP • 10
spicy agrodolce

ZUCCHINI* • 10
herby pistou

PUT IT ON A GOLD ROLL + 4
add waffle fries + 3

MUSHROOMS* • 10
trumpets, herb aioli

WAFFLE FRIES* • 8
raclette wiz

PATTY MELT

SGL • 15 | DBL • 18
raclette, brioche,
cornichon aioli
ADD WAFFLE FRIES + 3

SWEET

LILLET CRÈME BRULÉE • 8
ESPRESSO • 4

