



## APPETIZERS

- HAND CUT FRIES**<sup>GF0\*</sup> *lime leaf aioli* 5
- ROCKFISH CRUDO**<sup>GF0\*</sup> *cucumber-watercress aguachile, breakfast radish, yogurt* 15
- ROYAL RED SHRIMP**<sup>GF0\*</sup> *carolina gold rice porridge, bacon braised greens* 16
- VEAL SWEETBREADS** *rum raisin aigre-doux, coconut, spring onion, kumquat* 18
- B+B MEAT BOARD\*** *duck liver mousse + pork-pistachio terrine, mustard, pickles, bread* 16
- BEEF TARTARE**<sup>GF0\*</sup> *moroccan spice, ramps, pickled asparagus, pistachio* 15

## EAT YOUR VEGGIES

- BIBB LETTUCE** *radish, herbs, falafel croutons, pickled vegetable vinaigrette* 13
- CRUDITÉS**<sup>GF0</sup> *spring vegetables, peanut-green garlic chutney* 13
- PERSIAN CUCUMBERS**<sup>GF0\*</sup> *apricots, radish, raw milk blue cheese, pink peppercorn* 14
- CHARRED ASPARAGUS\*** *hakurei turnip, orange aioli, mint, sesame* 14

## PASTAS

- PAPPARDELLE** *lamb shoulder ragu, lemon ricotta* 16/29
- SAGNARELLI** *field spinach, preserved lemon, green garlic cream, english peas* 24
- SPRING HERB CAVATELLI** *pork sausage, turnip greens+turnips, mustard butter* 25

## PLATES

- PORK LOIN+BELLY CONFIT**<sup>GF0\*</sup> *quinoa, english peas, spring onions, peanut-green garlic chutney* 29
- PAN ROASTED LAMB+BRAISED SHANK**<sup>GF0\*</sup> *escarole+radish, gremolata, mushroom, vanilla butter* 36
- BEEF HANGER STEAK\*** *pickled green tomato, bulgur, pok choi, thai herb salad* 31
- CRISPY SKIN DUCK** *duck ham crepe, english peas, field spinach, spring onion, taleggio* 33

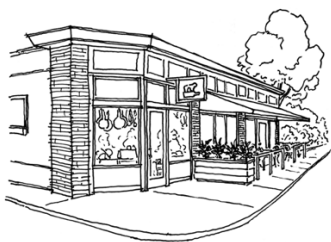


<sup>GF0</sup>These menu items can be adjusted to be made gluten-free | \* These items are served raw or undercooked.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Not all menu items are listed. Please inform your server of any food allergies or sensitivities.

23% Service Charge applied to each check in lieu of gratuities

Proprietors: Aileen Reilly + JP Taylor Jr. Executive Chef/Proprietor: Paul C. Reilly



## WINE BY THE CARAFE

GLASS	½ LITRO	LITRO
10	19	35
13	37	58
11	31	49
13	37	58
15	43	64
12	34	54
15	46	68
13	37	58
12	34	54
15	43	64
15	43	64

## SPARKLING

WHITE BLEND, *artelatio, penedes, spain n/v*

ROSÉ MERLOT BLEND, *jeio, 'cuvée rosé', veneto, italy n/v*

## ROSÉ

PINOT NOIR, *sophie bertin, loire valley, france '19*

## WHITE

GRÜNER VELTLINER, *loimer, kamptal, austria '18*

RIESLING, *schloss saarstein, mosel, germany '17*

CHENIN BLANC, *alvi's drift, western cape, south africa '19*

CARRICANTE BLEND, *firriato, 'etna bianco', sicily, italy '19*

## RED

MENCIA, *palacio de canedo, bierzo, spain '19*

MERLOT, *château guilhem, languedoc, france '19*

NEBBIOLO, *gabriele scaglione, piedmont, italy '17*

CABERNET SAUVIGNON, *treana, paso robles, ca '18*

## COCKTAILS

### YOUR OWN PEAR-SONAL JESUS 12

*vodka, pear liqueur, violet, lime*

### COMFORTLY PLUM 12

*plum wood aged rum, lemon, apertivo*

### LILLET OLIVE YOUR LOVE ON ME 14

*olive oil washed gin, lillet, cucumber, elderflower*

### STANDING IN THE PAIN 13

*milk washed bourbon, coconut, orange, nutmeg*

### OAXACAN ON SUNSHINE (TAP) 12

*mezcal, orange liqueur, lime, sparkling grapefruit*

### BURNING DOWN THE GROUSE 15

*scotch, red vermouth, aperol, bitters*

### BEHIND TWO RYES 15

*double rye, nardini amaro, white bitters*

### SERVICE CHARGE

*At least + bottle, we are committed to paying our team a fair wage.*

*As of April 2021, we will a 23% Service Charge to your final bill in lieu of gratuity. The Service Charge allows our kitchen, dishwashers, and crew to earn additional wages as the traditional tipping model has been disproportionately weighted to dining room employees. Restaurants are built on the collaboration and teamwork between the entire staff and we feel that wages and compensation should reflect that. The Service Charge also augments for the entire staff, including vacation pay and health & wellness benefits.*

*please visit our sister restaurant*

**~COPERTA~**