

# DINNER

## WINES BY THE GLASS

### white wines

dmne casagnoles gros manseng 9  
avanti pinot grigio 8  
bishop's peak chardonnay 10  
winter selection

### red wines

codice temperanillo 9  
rutini malbec 12  
st esprit cote du rhone 10  
winter selection

## BREW

sam smith lager 6  
pinkus pilsner 7  
wolaver's nut brown 5  
st pete's selection 7.5  
belgian selection 15

## FLY COCKTAILS

lavender gimlet 12  
bombay sapphire gin  
lavender infusion

jezebel 10  
stoli oranhj, cranberry  
goldschlager

dirty martini 12  
provencale  
rain organic vodka  
barnier olives

vanilla manhattan 10  
vanilla single batch  
bourbon

raenfall 8  
apple, cranberry  
lavender  
(non alcoholic)

## APPETIZERS

soup of the day 9

baby lettuces 10  
orange gelee, pear, cashew,  
pickled onion

roasted beets + porcini 11  
Israeli cous cous, microgreens

## DELICACIES

seaweed bouillabaisse 10  
raw primavera, hollandaise

creamy polenta 12  
avocado, blackbeans, tempura  
smoked dulse

hon shemeji calamari style 15  
tomato olive stew

## MAIN PLATES

cornmeal crusted tofu 19  
neo v mac and cheese

poached French trumpet 22  
mushroom risotto  
granache sauce

handmade gnocchi 18  
barnier olives, confit garlic  
roasted pepper, lentil puree

pizza of the day 17

portabella pull 20  
potato galette + braised greens

## CHEF

magdiale wolmark