

F O R T D E F I A N C E

Cafe ★ Bar

The Collines
Tom Collins
gin and fizzy lemonade
Cucumber Collins
Sumo Collins (24 oz.)

The Dagger
created for the premiere of Verdi's *Macbeth* at the Metropolitan Opera; a bitter, citrusy Hendrick's gin drink on the rocks

Breuckelen Corpse Reviver
from the Savoy Cocktail Book, 1930; with Breuckelen Gin made in Sunset Park

Barbados Buck
our Dark and Stormy; from the British Club, Bridgetown, Barbados, 1930

St. John's Martini
Plymouth gin, dry vermouth, orange bitters, and a twist

Maurice
a slightly bitter perfect Manhattan, created for Avery Glasser of Bittermens Spirits

Criterion
named after the Red Hook Criterion, an international bike race; featuring the Milanese amaro Rabarbaro Zucca

King Bee
Comb Vodka (made from honey in Port Chester, NY) infused with Darjeeling tea, with lemon and cava

Colonial Cooler
our version of the Pimm's cup; from the Sandakan Club, British North Borneo, 1926

Charbonneau Way
featuring rye whiskey and Bittermens Amère Sauvage, a gentian liqueur made in Brooklyn

Diablo
Siembra Azul tequila, ginger, lime, and black currant

Hot Helpers

Koffie Van Brunt
aged rum, dark cherry liqueur, coffee, and cream

Irish Coffee
coffee, Powers whisky, and cream. The best you'll have.

Kentucky Nightcap
bourbon, steamed milk, and nutmeg

Hot Toddy
Powers Irish whiskey, lemon, and spices

BEERS ON TAP: \$ 6

Sixpoint Otis Oatmeal Stout

Abita Restoration Pale Ale

Reissdorf Kolsch

Greenport Harbor Black Duck Porter

Sixpoint Bengali Tiger IPA (in 16 oz. can)

Growlers (64 oz.) \$18 + \$10 for growler

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9

12

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Oysters on the half shell

. 2.75/ea.

half dozen 16.50

Deviled egg. 3

Chicken liver pâté. 7

Pickled herring. 8

with horseradish creme fraiche and seven-grain toast

Little Gem lettuces 7

with shallot vinaigrette

Escarole salad. 9

with roasted sunchoke, goat cheese, and freekah

Roasted beets 9

with fennel, pistachios and grapefruit

Braised pork tongue salad. 12

with white beans and arugula

Grilled littleneck clams. 12

with fava greens and garlic toast

Braised chicken. 22

with pig's trotters, prunes, and dandelion greens

Lamb shoulder chop 25

with puntarelle and spring onions

Grilled black sea bass. 23

with cauliflower, mussels, leeks, and black olives

Calf heart with ramps 17

and roasted potatoes

Buttermilk pie. 7

Chocolate cardamom cake. 7

Saxelby Cheesemongers selections: \$8/each

Pearl: soft cow/goat milk cheese with a bloomy rind and a honey-like sweetness, Seal Cover Farm, Maine

Rupert: raw cow milk cheese, similar to Gruyere and Comté, from Consider Bardwell, VT

Winnemere: a raw cow's milk cheese from Jasper

A 20% gratuity will be added to parties of 6 or more.