

# BRUNCH

WE ARE CRAFTSMEN. TO US, EVERYTHING MATTERS. EVERY MOMENT, EVERY DISH, EVERY GLASS, EVERY PERSON. WE SOURCE AND PREPARE HERITAGE PRODUCTS FROM RESPONSIBLE PEOPLE DEDICATED TO SUSTAINABILITY, INTEGRITY AND QUALITY.

## OYSTERS

We are committed to the sustainability of fish and shellfish stocks world wide. We constantly strive to source the freshest products from companies that are like minded. We take care to select only the finest oysters that are cultivated and harvested in certified and sustainable growing areas. Every oyster is hand shucked to order. Please ask your server about today's selections.

## APPETIZERS / SMALL PLATES

Bacon and Bourbon   house cured & smoked bacon, bourbon infused cherries <b>GS</b> . . . . .	21 <sup>95</sup>
Calamari   Thai sauce, carrots, cilantro, fresno peppers, scallions . . . . .	18 <sup>95</sup>
Tuna Poke*   Ahi tuna, fresh ginger, fresnos, seaweed, avocado, wonton crisps . . . . .	27 <sup>95</sup>
Shrimp Chimichurri   garlic, fresh herbs, toasted baguette . . . . .	21 <sup>95</sup>
Steak Tartare*   certified black angus filet, cornichon, capers, chives, pickle relish aioli quail egg, crispy shallots, toasted brioche . . . . .	26 <sup>95</sup>
6Smith Chicken Wings   house blend dry rub, bleu-cheese sauce . . . . .	19 <sup>95</sup>
Beef Cheek Nachos   Blaser's sharp cheddar, grilled jalapeño, house pickled red onion fresh cilantro, spicy cilantro crema . . . . .	18 <sup>95</sup>
Triple Dip French Fries   béarnaise, truffle aioli, curry ketchup . . . . .	12 <sup>95</sup>
Baby Back Ribs   honey-Sriracha glaze, jicama slaw <b>GS</b> . . . . .	18 <sup>95</sup>

## STARTERS / SIDES

Bread Is Life   French baguette, honey ricotta, soft butter, green chimichurri . . . . .	11 <sup>95</sup>
House-made Guacamole & Corn Tortilla Chips   salsa roja, cilantro, jalapeno . . . . .	16 <sup>95</sup>
Add fresh Maine lobster . . . . .	16
Loaded Mac & Cheese   Blaser's sharp cheddar, Nueske's bacon, panko . . . . .	13 <sup>95</sup>
Cup O Soup and Small Mixed Greens Salad . . . . .	16 <sup>95</sup>
Small Greens Salad   carrots, fennel, tomato, balsamic vinaigrette <b>GS</b> . . . . .	11 <sup>95</sup>
Clam Chowder   little neck clams, bacon, potatoes . . . . . cup 9 <sup>95</sup> bowl 16 <sup>95</sup>	
Chili   short rib, tomato, poblano, onion, Blaser's sharp cheddar sour cream, tortilla strips . . . . . cup 8 <sup>95</sup> bowl 14 <sup>95</sup>	
Tomato Soup   <b>GS</b> . . . . . cup 6 <sup>95</sup> bowl 10 <sup>95</sup>	

## BRUNCH

Monkey Bread   house-made brioche dough, cinnamon, bourbon caramel, bacon crumbles toasted candied pecans . . . . .	13 <sup>95</sup>
Guava Yogurt Parfait   fresh berries, kiwi, mint, homemade granola <b>GS</b> . . . . .	15 <sup>95</sup>
Deviled Eggs   smoked paprika, fried shallots & cornichons <b>GS</b> . . . . .	12 <sup>95</sup>
Sunrise Bowl   tropical fruit, fresh berries, kiwi, granola, sorbet, chia pudding <b>GS</b> . . . . .	23 <sup>95</sup>
Honey Ham Benedict   English muffin, poached eggs, hollandaise & greens salad . . . . .	21 <sup>95</sup>
Lobster Benedict   garlic-herb roasted Maine lobster tail, eggs benedict Florentine with toasted garlic spinach on toasted English muffin, greens salad . . . . .	34 <sup>95</sup>

Orange Suzette Pancakes   three fluffy buttermilk-orange pancakes, orange-yuzu marmalade, homemade whipped cream, real maple syrup . . . . .	19 <sup>95</sup>
Maple Brandy French Toast Bread Pudding   Texas toast - vanilla & brandy bread pudding, maple syrup caramel, strawberry coulis, fresh berries, whipped cream . . . . .	22 <sup>95</sup>
Chicken & Waffles   crispy buttermilk fried chicken, andouille sausage, Nueske's bacon Belgian waffle, velvety French maple-black pepper gravy . . . . .	24 <sup>95</sup>
Chimichurri Steak & Eggs   marinated flank steak, cheesy fries, Chimichurri sauce 2 eggs your way . . . . .	36 <sup>95</sup>
Huevos Rancheros   blue corn tortillas, Tamarind beef short rib, refried black beans, queso fresco, avocado, tomatillo sauce, sunny side up eggs . . . . .	25 <sup>95</sup>

## SALADS

Customize your salad and add a protein

CHOOSE A PROTEIN | Fried Egg 2 | Marinated Tenderloin Tips\* 13  
Garlic Herb Shrimp 11 | Organic Atlantic Salmon Fillet\* 13 | Grilled Chicken Breast 7

La Flaquita   iceberg, grilled corn, black beans, pickled peppers, avocado, mousse queso fresco, cilantro, tortilla strips, chipotle lime dressing . . . . .	21 <sup>95</sup>
The Wedge   iceberg, heirloom tomato, egg, Nueske's bacon, bleu cheese, red onion, bleu cheese dressing <b>GS</b> . . . . .	21 <sup>95</sup>
Roasted Vegetable   roasted Butternut squash, roasted beets, goat cheese, arugula, spicy pecans, salted pepitas, frisee, maple vinaigrette, balsamic <b>GS</b> . . . . .	22 <sup>95</sup>
6 Smith "Bibimbap"   brown rice, spicy garlic aioli, pickled carrot, pickled daikon, cucumber, red radish, cabbage, avocado, jalapeno <b>GS</b> . . . . .	22 <sup>95</sup>
Caesar   romaine, croutons, parmesan crisp, caesar dressing . . . . .	18 <sup>95</sup>

## BURGERS / SANDWICHES

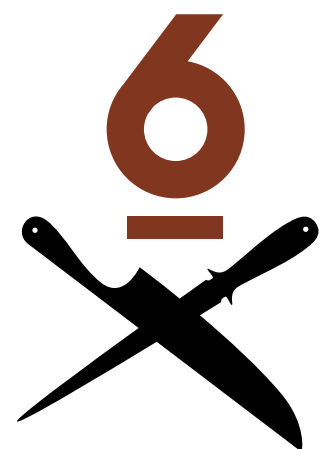
Choose fries, coleslaw, side salad | Gluten free buns available upon request

Breakfast Burger*   2 all beef patties, American cheese, Sriracha aioli, fried egg, Nueske's bacon, lettuce, onion, tomato, toasted brioche bun . . . . .	23 <sup>95</sup>
Venison & Kobe "Juicy Lucy"*   smoked gouda, jalapeño, oyster mushrooms, bacon and caramelized onion, tarragon aioli, lettuce, tomato, onion, cooked medium rare toasted pretzel roll . . . . .	26 <sup>95</sup>
Chilled Lobster Roll   tarragon aioli, celery, lettuce, toasted brioche roll. . . . .	34 <sup>95</sup>
Chili Rubbed Chicken Sandwich   Mahon cheese, avocado, Sriracha aioli, lettuce, tomato, red onion, toasted brioche bun . . . . .	21 <sup>95</sup>
Sammy's Cubano   shaved ham, Nueske's bacon, pulled pork, Swiss cheese, honey-cayenne mustard, house pickles, tomato escabeche, toasted Hoagie roll . . . . .	24 <sup>95</sup>

## ENTREES

Choose house-cut fries, coleslaw, side salad | Gluten free buns available upon request

Half steak Frites*   aged top sirloin, béarnaise, truffle aioli, house-cut French fries <b>GS</b> Add some bling: Egg 2   Oscar 18   American 10	32 <sup>95</sup>
Brick Pressed Bell & Evans Chicken   roasted heirloom carrots & onions, Fingerling potatoes, beurre monte, parmesan cheese . . . . .	36 <sup>95</sup>
Pan Seared Organic Atlantic Salmon*   Yukon Gold potato puree, sweetcorn and roasted red pepper succotash <b>GS</b> . . . . .	39 <sup>95</sup>



# WINE

## WHITES

Dumenil "Jany Poret"   Champagne, France	30/125
Poggio Costa   Prosecco, Italy	13/52
Huber Hugo   Sparkling Rose, Austria	15/70
Dr. Hermann   Riesling, Germany	13/52
Otto's Constant Dream   Sauvignon Blanc, Marlborough, New Zealand	15/60
Domaine Daulny   Sancerre, France	20/90
La Minuette   Rose, Pays D' Oc, France	15/60
Rottensteiner   Pinot Grigio, Alto Adige, Italy	17/68
Saintsbury   Chardonnay, Sonoma, California	18/72
Rombauer   Chardonnay, Carneros, California	25/100

## CORAVIN SELECTIONS

Goldeneye   Pinot Noir, Anderson Valley, California, 2020	28
Orin Swift 8 Years in the Desert   Red Blend, Napa Valley, California 2020	30
Roger Perrin   Chateaufneuf du Pape, Rhone Valley, France, 2018	34
Peju   Cabernet Sauvignon, Rutherford, Napa, California, 2021	32
Caymus   Cabernet Sauvignon, Napa, California, 2020	40

# BOOZE

## GIN

### OLD SCHOOL

Pegu Club   Ford's, dry curacao, simple, lime, Angostura & orange bitters.	16
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### NEW SCHOOL

Wa Dah Tay   Malfy Rosa, Campari, grapefruit, pink peppercorn syrup	16
Toni Basil   Roku, basil lime cordial	16

## VODKA

### OLD SCHOOL

Cosmopolitan   Effen Yuzu, Cointreau, lime, cranberry	16
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### NEW SCHOOL

Coffee For Your Head   Tito's, Du Nord Cafe Frida, espresso	18
Water Lily   Stoli Oranj, thyme syrup, St. Germain, grapefruit, lemon	
French sauvignon blanc.	17

## WHISKEY

### OLD SCHOOL

Old Fashioned   High West Double Rye, demerara, house bitters	18
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### NEW SCHOOL

Paper Plane   Buffalo Trace, Amaro Nonino, Aperol, lemon	16
Jackson Heights   Whistle Pig Piggyback rye, Cardamaro, sweet vermouth	
Dashfire Bayleaf bitters, Fee Cardamom bitters.	19

# BEER

## DRAUGHT

Bell's Two Hearted   American IPA, 7%, Kalamazoo, MI	8
Fulton Lonely Blonde   Blonde Ale, 4.8% - Minneapolis, MN	7
Fulton Hop Kingdom   Hazy IPA, 6.5%, Minneapolis, MN	8
Guinness   Irish Stout, 4.2%, Dublin, Ireland	8
Coors Light   Lager, 4.2%, Golden, COz.	6
Pacifico   Pilsner, 4.5%, Mexico.	7
Modist   Dreamyard, New England/Hazy IPA, 7.1%, Minneapolis, MN	9
Paulaner   Seasonal, 5.8%, Munich, Germany	8
Luce Line   Foggy Bottom, Hazy IPA, 6.8% Plymouth MN	9
Summit EPA   Extra Pale Ale, 5.2%, St. Paul, MN	7
Delirium Tremens   Belgium Strong Ale 8.5%, East Flanders, Belgium	12
Limited Edition Craft Beer   please ask you server about tonight's rarities	MP

# ZERO PROOF

## ADAPTOGENIC & WINE

Three Spirit Nightcap   Not So Old Fashioned- bright spices, dried citrus, adaptogens.	13
Hiyo   Watermelon Lime, adaptogens, natural nootropics.	12
De Soi   Purple Lune Botanical Elixir Tart Cherry, vanilla oak, ashwagandha	12
Kin Euphoric   Spritz- Gently Caffeinated, hibiscus, citrus, ginger, watermelon ice cube	12
Red & White Wine   Gruvi Red Blend or Buzzkill Sauvignon Blanc.	13
Surely   Sparkling Brut- crisp, dealcoholized wine, California	13

## REDS

Valravn   Pinot Noir, Sonoma Coast, California	20/80
Colene Clemens   Pinot Noir, Chehalem Mountains, Oregon	23/92
Land of Saints   Merlot, Santa Barbara County, California	16/65
G. D. Vajra "Langhe Rosso"   Nebbiolo, Piedmont, Italy	14/56
La Posta "Paulucci"   Malbec, Mendoza, Argentina	15/60
Poggio Anima   Sangiovese, Italy	14/56
Domaine de Durban "Beaumes de Venise Rouge"   GSM, France	18/72
Justin   Cabernet Sauvignon, Paso Robles, California	20/80
Land of Saints   Cabernet Sauvignon, Santa Ynez Valley, California	22/92

## BOOZY BRUNCH

Bottomless Mimosa   sparkling white wine, fresh orange juice	26
Peach Bellini   natural peach puree, brut, simple syrup	13
Breakfast Old Fashioned   Bulleit Bourbon, white rum, dark rum	
maple-cinnamon-brown sugar syrup, bitters, 50 cent pancakes, bacon.	16
Bloody Mary   Tito's vodka, homemade bloody mary mix, house pickles, spicy rim.	15

## WTF

### NEW SCHOOL

It's Britney, B*tch   Grey Goose vodka, French rose, house dragon fruit syrup.	17
Blueberry Yum-Yum   Ford's, gin Aperol, blueberry syrup, watermelon ice cube	18

### ZERO PROOF

The Italian Twist   Lyre's Italian Spritz, house tonic, soda water, fresh orange	13
Ginger Garden Grove   Tenneyson Black Ginger, pineapple, lime, cilantro	14
NA Espresso Martini   Lyre's Coffee Originale & White Cane, espresso, bitters	13

## TEQUILA

### OLD SCHOOL

Paloma   Campo Bravo, grapefruit, lime, simple syrup	15
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### NEW SCHOOL

Hombre Sandia   Hornitos plata, mint simple, watermelon, lime.	17
Tequila Old Fashioned   Altos Olmeca anejo, amaretto, demerara, orange bitters	18

## RUM

### OLD SCHOOL

Hurricane   Cruzan Gold & Silver, Chinola Passion Fruit, orange, lemon, lime, grenadine	
Fee Molasses bitters	17

### NEW SCHOOL

Slow Ride   Bacardi Anejo Cuatro, lemon, lime, vanilla, Fee Cardamom bitters.	16
Pineapple Express   Cihuatan Jade, pineapple lemon cordial, soda	15

## BOTTLES & CANS

Budweiser   Lager, 5%, St. Louis, MO	6
Bud Light   Lager, 4.2%, St. Louis, MO	6
Miller Lite   American Pilsner 4.2%, Milwaukee, WI	6
Michelob Ultra   Lager, 4.2%, St. Louis, MO	6
Coors Banquet   American Lager, 5%, Colorado.	6
Castle Danger   Cream Ale, 5.5%, Two Harbors, MN	8
War Pigs Foggy Geezer   IPA, 6.8%, Munster, IN	8
Socialable Training Wheels   Raspberry Cider 6.3%, Minneapolis MN	11

## N/A

Athletic Brewing Lite   light malt, refreshing, 25 calories, Strafford, CT	7
Athletic Brewing Rotating Selection   ask your server	7
Heineken 0.0   Lager, 69 calories, Netherlands.	7

## HANDCRAFTED MOCKTAILS

Poms Away   pomegranate, orange, lime, charged water	6
Island Green   pineapple lemon cordial, basil lime syrup, charged water	7
Cool Water   watermelon juice, mint syrup, charged water	7
Pep in your Step   pink peppercorn syrup, grapefruit juice, charged water.	7
Freshly Squeezed Lemonade	6