

THE TREEMONT

SNACKS

- Deviled Hen Egg | Duck Confit | Pickled Mustard Seeds 5
- Cherrystone Clam Ceviche | Salsa Verde 6
- Chick Pea Fritters | Spiced Yogurt | Pepperonata 7
- Marinated Olives | Seasonal Pairings 6
- Spiced Marcona Almonds 4

LAND

- Spring Vegetable Salad | Young Lettuce | Pineapple 9
- Foie Gras Terrine | Sea Buckthorn | Macadamia | Brioche | Rhubarb 16
- Parsnip + Vanilla Soup | Creme Fraiche | Nameko Mushroom 8
- Nettle + Ricotta Gnudi | Castelmagno | Brown Butter | Golden Raisins 12

SEA

- Six-hour Cured Cobia | Black Rice | Red Beet Vinaigrette | Cilantro 13
- Long Fin Tuna | Celery | Horseradish | English Cucumber | Cherry Belle Radish 14
- Day Boat Scallops | Almond | Sourdough | Romesco 13
- Escargots à la Georges Perrier 14

ENTREES

- Chicken | Pumpernickel | Fingerling Potatoes | Asparagus | English Peas 21
- Pacific Halibut | Manila Clams | Fava Beans | Fennel | Sorrel 24
- Veal Tenderloin | Green Olive | Fermented Barley | Wild Onions 26
- Parisian Gnocchi | Morel Mushrooms | Fiddlehead Ferns | Ivory Sauce 19
- Beef Short Rib | White Grits | Heirloom Carrots | Roasted Grape Vinaigrette 25

FOR TWO

- Fish du Jour **MP**
- Dry Aged Berkshire Pork Chop, 24oz **46**
Spring Onion, Pork Jus

SIDES

- Roasted Mushrooms | Onion Soubise 8
- Peanut Potatoes | Preserved Lemon 6
- Rainbow Chard | Roasted Garlic 6
- Charred Beets | Aigre-Doux 6
- Clay Baked Sunchokes | Marjoram 7
- Fermented Cauliflower | Sumac 6

BEER

Oskar Blues – Dale’s Pale Ale (12oz cans)	5
<i>American Pale Ale - Lyons, Colorado</i>	
Firestone Walker – Union Jack (12oz btls)	8
<i>India Pale Ale - Paso Robles, California</i>	
Duvel Moortgat – Maredsous 6 – Blonde (11.2oz btls)	8
<i>Belgian Pale Ale - Breendonk-Puurs, Belgium</i>	
Great Lakes – Edmund Fitzgerald (12oz btls)	6
<i>American Porter - Cleveland, Ohio</i>	
Sierra Nevada – Stout (12oz btls)	6
<i>American Stout - Chico, California</i>	
Yard’s Brewing Co. Extra Special Ale (ESA) (12oz btls)	7
<i>Strong Bitter ESB - Philadelphia, Pennsylvania</i>	
Hacker-Pschorr – Weisse (16.9 btls)	8
<i>German Hefe Weisse - Munich, Bavaria</i>	
Kostritzer – Schwarzbier (16.9 cans)	7
<i>Schwarzbier - Bad Kostritz, Germany</i>	
Sly Fox – Pikeland Pils (12oz cans)	6
<i>German Style Pilsner - Pottstown, Pennsylvania</i>	
Brooklyn Brewery Lager (12oz cans)	5
<i>American Amber Lager - Brooklyn, New York</i>	
Miller High Life (12oz btls)	4
<i>American Lager - Milwaukee, Wisconsin</i>	
Rodenbach – Grand Cru (750ml)	25
<i>Sour Ale - Roeselare, Belgium</i>	

WINE BY THE GLASS

SPARKLING

Ugni Blanc – Marquis de la Tour Vin Mousseux Brut	10
<i>Loire Valley, France</i>	
Chardonnay, Chenin Blanc – Bouvet Brut NV	13
<i>Loire Valley, France</i>	

WHITE

Picpoul de Pinet – Domaine Guillaume Cabrol 2012	11
<i>Languedoc, France</i>	
Riesling – Schloss Glück 2012	12
<i>Rheinhessen, Germany</i>	
Sauvignon Blanc – Domaine de la Potine 2012	10
<i>Touraine, France</i>	
Torrontes – Crios de Susana Balbo 2012	12
<i>Salta, Argentina</i>	
Chardonnay – Rickshaw 2012	14
<i>Mendocino & Sonoma Coast, California</i>	

RED

Barbera d’Asti – Roberto Ferraris 2012	11
<i>Piedmont, Italy</i>	
Grenache + Syrah – Domaine Pélaquié 2011	9
<i>Côtes du Rhône, France</i>	
Zinfandel – The People’s Wine Co. ‘The People’s Zin’ 2011	11
<i>California, USA</i>	
Cabernet Sauvignon – Domaine de la Citadelle 2012	13
<i>Rhone, France</i>	
Malbec – Jean-Marie Sigaud ‘La Bête Noire’ 2012	12
<i>Cahors, France</i>	

COCKTAILS

Final Problem	10
<i>Rum, House Ginger + Lime Cordial, Soda</i>	
Twisted Lip	11
<i>Vodka, Orange Curacao, Lemon, House Grenadine, Sparkling Wine</i>	
Silver Blaze	14
<i>Tequila, Mezcal, Aperol, Cynar, Vermouth</i>	
Noble Bachelor	12
<i>Bourbon, Avena, Demarara, Orange + Lemon Twists</i>	
The Five Orange Pips	12
<i>Gin, Monbazillac, OJ, House Grenadine</i>	
Engineers Thumb	10
<i>White Wine, Melon, Thai Basil</i>	

REFRESHMENTS

Solitary Cyclist	6
<i>House Grenadine, House Ginger + Lime Cordial, Soda</i>	
Beryl Coronet	6
<i>Pineapple Syrup, Lemon, Soda</i>	
Musgrave Ritual	6
<i>House Melon Syrup, Lemon</i>	