

STARTERS

SHRIMP TOAST 12

kombu aioli, chilli oil, chives

WHIPPED RICOTTA 10

brown butter, honey, sage, toasted hazelnuts, served with bread

CROQUETTES 12

Mozzarella, sautéed leeks, potato, jalapeño, parm. (4pc)

CRISPY POTATOES 10

with spicy dill aioli

MAPLE ROAST SQUASH 16

lime yogurt, chilli crisp, fennel, apple, cilantro

SALADS+BOWLS

CAESAR SALAD 16

Romaine, garlicky croutons, caesar dressing, pickled red onions, dill, parmesan.

Add bacon \$4

Add chicken schnitzel \$7

LITTLE GEM SALAD 14

Gem leaves and fennel, herb tahini dressing, roasted walnuts, blue cheese, dill.

BROCCOLINI FARRO 17

Charred broccolini, farro, pickled cabbage, arugula, salsa macha, Aji verde.

Good Thanks

374 GRAHAM AVE, BROOKLYN

BURGERS

(add fries or salad for \$3)

GOOD THX BURGER 14

American cheese, caramelised onion lettuce, house cucumber pickles.
- double patty + 5

FRIED CHICKEN SANDWICH 14

Harissa aioli, slaw, house cucumber pickles.

SHRIMP SANDWICH 14

Garlic herb aioli, shredded lettuce, american cheese, house cucumber pickles

SIDES

Sourdough + curry butter 5
fries 8

Charred broccolini 8

\$10 HAPPY HOUR

M-F 4:30-6:30

All burgers
cocktails and wines

ENTREES

BRAISED SHORT RIB 28

Beef jus, potato puree, chimmichuri

FISH N' CHIPS 24

Beer battered cod, romesco sauce, malt vinegar mayo

PORK SAUSAGE PASTA 22

lumanche, pork and fennel sausage, vodka sauce, parmesan, chives.

CHICKEN PARM 24

House pomodoro sauce, mozzarella, parmesan basil



DESSERT

STICKY DATE PUDDING

caramel sauce and creme fraiche

BERRY CRUMBLE

stewed berries, oatmeal crumble
vanilla ice cream

WINE WEDNESDAY

1/2 price BTLS of wine

BUBBLES

ECHEVERRIA 'Miao'
Pet-Nat CHL (15|58)

CAROLINA GATTI 'Bolle Corsare'
Prosecco, Veneto, ITA (52)

JEAN-PIERRE BAUDOIN | 'Cuvee Prestive'
Champagne FR | 85

WHITE

AGNES E RENE MOSSE 'Magic of Ju-ju'
Loire Valley, FR (16|56)

FLOREZ WINES 'Trayzure'
Sauv Blanc, Santa Cruz, CA (75)

LISE AND BERTRAND JOUSSET
Chenin Blanc, Loire, FR (70)

02Y 'Trompe L'euile'
Jura, FR | 105

RED

TERRA VITA VINUM 'Large Soif!'
Cab Franc/Cab Sav Blend, Anjou FR (14|52)

PIERRE-OLIVIER BONHOMME 'Le Telquel'
Gamay, Loire, FR (15|54)

KUNOH WINES 'Casablanca'
Pinot Noir, South Island NZ (56)

AGNES E RENE MOSSE 'Bissou'
red blend, Loire Valley, FR (60)

LOUIS-CLAUDE DESVIGNES
'Cote du Py' Gamay, Morgon, FR (95)

Good Thanks

374 GRAHAM AVE, BROOKLYN

SKIN CONTACT

CLOS MOURRES 'Rose'
Languedoc/Rhone Valley, FR (15|52)

KUNOH WINES 'Gerbera'
South Island, NZ (15|55)

JOE SWICK 'The Flood'
Gurwertztraminer blend, Oregon, US (65)

LE CHAT HAUNT 'Tsituri'
Sauvignon Blanc, Loire Valley, FR (75)

LAURENT BANNWARTH
Muscat 2019, Vin D'alsace, FR (65)

BEER

(add house amaro/whiskey for \$6)

NARRAGANSETT, Rhode Island 6
EBBS BREWING, Winter IPA, Brooklyn 8

KIRIN JAPANESE LAGER, Japan 7
GRIMM, 16oz, Double IPA, Brooklyn 12

SIGNATURE COCKTAILS

MARTINI FOR YOUR HEALTH 15
Celery infused vodka, Brennevin Aquavit,
olives, celery bitters

HOT FUZZ 16
Hibiscus infused Borosso mezcal,
pineapple, lime, egg white

BAHAMA OLD FASHIONED 15
Elijah Craig, Giffard banana liqueur,
angostura bitters

BRIGHT EYES 15
Cucumber juice, lime, serrano infused
tequila, passionfruit liquor

GOOD THANKS NEGRONI 15
Plymouth sloe gin, London dry gin,
Carpano Antica, St Agrestis Inferno

BUSINESS HOURS 15
Walker Bourbon, Remy 1738 Cognac,
cointreau, our sherry blend

GT ESPRESSO MARTINI 15
House espresso, vodka, Mr Black Liqueur

—— 0% ABV ——

St AGRESTIS PHONY NEGRONI 8
Brooklyn Amaro producers

HIBISCUS FIZZ 10
yuzu, pineapple hibiscus syrup, angostura
bitters