

STARTERS

SHRIMP TOAST 12
kombu aioli, chives

WHIPPED RICOTTA 10
brown butter, honey, sage, toasted
hazelnuts, served with sourdough

CROQUETTES 12
Mozzarella, sautéed leeks, potato, parm.
(4pc)

CRISPY POTATOES 12
Kipflers, truffle oil, herb aioli

MAPLE ROAST SQUASH 16
lime yogurt, chilli crisp, puffed rice,
cilantro

SALADS+BOWLS

CAESAR SALAD 17
Romaine, garlicky fried breadcrumbs,
pickled red onions, dill, parmesan.
Add chicken schnitzel \$7

LITTLE GEM SALAD 16
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, fried
shallots.

Good Thanks

374 GRAHAM AVE, BROOKLYN

BURGERS

(add fries or salad for \$3)

GOOD THX BURGER 15
American cheese, caramelised onion
lettuce, house cucumber pickles,
dill special sauce
- double patty + 4

FRIED CHICKEN SANDWICH 16
Harissa aioli, slaw, house cucumber
pickles.

SHRIMP SANDWICH 15
Garlic herb aioli, shredded lettuce,
american cheese, house cucumber pickles

SIDES

Sourdough + curry butter 5
fries and dill aioli 6
Charred broccolini 10

\$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, fries, malt vinegar
tartar sauce

PORK SAUSAGE PASTA 22
Rigatoni, pork and fennel sausage, vodka
sauce, parmesan, chives.

CHICKEN PARM 24
House pomodoro sauce, mozzarella,
parmesan basil



DESSERT

STICKY DATE PUDDING 12
caramel sauce and creme fraiche

CHOC MOUSSE 12
'Bad Habits' pumpkin pie ice cream,
whipped cream + oat crumble

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'oeile'
Sylvaner, Pinot Gris, Gewürztraminer,
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

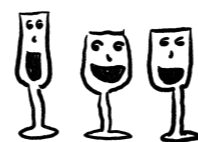
SKIN CONTACT

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)



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 16
Celery infused vodka, Brennevin Aquavit,
olives, celery bitters

HOT FUZZ 16
Hibiscus infused Borosso mezcal,
pineapple, lime, aquafaba

BAHAMA OLD FASHIONED 16
Elijah Craig, Giffard banana liqueur,
angostura bitters

BRIGHT EYES 16
Cucumber juice, lime, serrano infused
tequila, passionfruit liquor

GOOD THANKS NEGRONI 16
Plymouth sloe gin, London dry gin,
Carpano Antica, St Agrestis Inferno

BUSINESS HOURS 16
Walker Bourbon, Remy 1738 Cognac,
cointreau, our sherry blend

GT ESPRESSO MARTINI 16
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