



Tuna Tartare* 15

Benne Seed, Shiso, Peanut Curry Crunch

Lamb Suya Kebab 16

House-Made Kimchi, Za'atar Yogurt, Roti

Shrimp & Pork Dumplings 14

Harlem Curry, Portuguese Sausage, Plantain Chip

Roti* 16

Eggplant Date Purée, Spinach Chutney, Beet Hummus,
Sunny Up Egg

Piri Piri Clams 12 1/2 dz / 20 1dz

Fennel, Asian Pear, Thai Basil

Collard Green Salad 12

Adzuki Beans, Cucumbers, Cashews, Coconut Dressing

Kohlrabi 15

West African Peanut Sauce, Concord Grapes, Thai Basil

Mushroom Yassa 12

Pistachios, Dijon, Onion, Aleppo

Con'Con 15

Jollof Sticky Rice, Eggplant Curry, Cilantro

Salmon Noodles 28

African Nectar Broth, Bok Choy, Edamame, Rice Noodles

Pan-Roasted Scallops 33

Hominy Stew, Braised Pork, Cilantro Pistou

Afropot 62

King Crab, Prawns, Cassava, Clams, Mussels, Chinese Pork Sausage

Tamarind Jerk BBQ Chicken 32

Soy-Braised Greens, Cauliflower Purée

Cornmeal Crusted Whole Trout 42

Purple Yam, Papaya Escovitch, Brussels Sprouts Leaves, Brazil Nuts

Bone-In Beef Short Rib 75

Wok Millet, Hoisin BBQ, Roti, Black Beans

It Was All A Dream... 390

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Ask your server about "Between Harlem and Heaven", Chef JJ's cookbook, available for purchase.

HOUSE COCKTAILS 14

M & T

Gin, Celery, White Tea, Lemon, Tonic

Wait Wait

Bourbon, Plantain, Lemon, Ginger, Bitters

Malka

Mezcal, Yuzu, Cinnamon, Green Apple, Saffron

Mortimer & Mauve

Rye, Vermouth, Chai, Ginger

South by Eastside

Tequila, Green Tea Shochu, Cucumber, Shiso, Lime, Honey

Fundamental

Vodka, Charred Pineapple, Lime, Ancho Chili

Get On Back

Irish Whiskey, Applejack, Sherry, Amaro, Bitters

Whirlwind

Scotch, Peanut, Concord Grape, Lemon, Egg White

Mack *zero proof*

Seedlip Garden, Grapefruit, Lemon, Yellow Pepper, Soda

Baby Blues

Cognac, Lavender, Vermouth, Bergamot, Almond, Lemon, Egg White

No Say

Mezcal, Coconut, Pineapple, Lime, Lemongrass, Bitter

Mar(Tiny) 7

Vodka, Dry Vermouth, Garnishes

WINES BY THE GLASS

SPARKLING

Brut Rosé 11

Filipa Pato, Beiras, Portugal NV

Champagne Brut Reserve 20

Nicolas Feuillatte, Champagne NV

Prosecco 11

Jeio, Valdobbiadene Brut, Veneto, Italy NV

RED

Cabernet Sauvignon 16

Bishop's Peak, Paso Robles, California 2016

Pinot Noir 16

RouteStock, Route 116, Sonoma Coast, California 2015

Cabernet Franc 14

Domaine Phillippe Alliet, Chinon, France 2017

Syrah 14

Allain Graillet, Syrocco, Rabat-Casablanca, Morocco 2015

ROSÉ

Rosé 14

Lokē, Côtes de Provence, France 2017

WHITE

Chardonnay 15

Raeburn, Russian River Valley, California 2016

Viognier 12

Silk Bush, South Africa 2017

Assyrtiko 14

Santo Winery, Santorini, Greece 2017

Pinot Gris 16

Mouton Noir, OPP Other People's Pinot Gris, Willamette Valley, Oregon 2015

Sauvignon Blanc 15

Noel et Jean-Luc Raimbault, Loire, Sancerre, France 2017

BEER

BOTTLED

Bell's Oberon Ale 9

Wheat Ale, MI, 5.8% abv

Heineken 7

Pilsner, DE, 5% abv

Downeast 7

Cider, NY, 5.1% abv

Brooklyn Bel Air 9

Sour Ale, NY, 5.8% abv

Butternuts Porkslap 8

Pale Ale, NY, 4.1% abv

DRAFT

Slyfox Pikeland Pils 8

Pilsner, PA, 4.9% abv

Captain Lawrence "Liquid Gold" 9

Belgian Ale, NY, 6.5% abv

Flying Dog Snake Dog 9

IPA, MD 7.1% abv

CLASSIC COCKTAILS 14

Aperol Spritz

Cosmopolitan

Espresso Martini

Aviation

Negroni

Tom Collins

Daiquiri

Tommy's Margarita

Manhattan

Old Fashioned

Penicillin

Whiskey Sour (*opt. egg white*)