

CAVIAR

served with: brioche toast, crème fraîche, chives & chopped egg

AMERICAN STURGEON wild hackleback

The glistening black eggs from the wild hackleback sturgeon are mild and nutty. With their perfect shape, these distinct grains offer a sweet mineral flavor. Only a few rivers in America yield legally caught sturgeon, making this a rare and beautiful caviar. 65

SIBERIAN STURGEON farm raised

Nutty and rich, with delicate, grassy notes. A marvelous, large roe with a great mouth feel leaves a clean finish. This low 95 salt caviar is farm raised at America's first non-profit aquaculture center. 95

OSSETRA farm raised

Farm raised, 100% Ossetra caviar. Deep grey and gold hues attract immediate attention. These large pearls are nutty and silky on the palate, and rich and glowing to the eye. Low in salt leads to a warm and gentle finish. 190

OYSTERS

DAILY SELECTION

5 delicately briny oysters; served with horseradish cream, cocktail sauce, mignonette, lemon juice 18

TARTARES

served with herb-grilled focaccia

WAGYU strube ranch, texas

shallot, dijon, capers, quail egg yolk, tomato, fines herbes . . . 12

TUNA tsukiji market, tokyo

yuzu mayo, edamame, shiso, chile oil, crunchy garlic. 14

OYSTER kusshi, british columbia

razor clams, preserved meyer lemon, green apple, marcona almond, horseradish 18

BROCHETTES

3 pieces

WAGYU

yakitori glaze, togarashi mayo. 8

CHICKEN

smoked paprika glaze, orange-saffron aioli 5

TASMANIAN SEA TROUT

rum glaze, black garlic mustard 6

CHARCUTERIE

served on herb-grilled focaccia.

LOMO IBÉRICO dehesa cordobesa - andalucia, spain

pure Iberian cured pork loin raised on acorns, smooth red pepper flavor, smoky aftertaste 8

GUANCIALE west loop satumi - chicago, illinois

cured jowl from 100% heritage berkshire hogs, seasoned with wine, spices, salt & pepper, aged for a minimum of 3 months. 6

SPALACCIA la quercia - norwalk, iowa

cured shoulder from acorn-fed iowa berkshire pigs, aged up to 22 months. 9

CHEESE

served with herb-grilled focaccia

TRIPLE CREAM champlain valley creamery

organic cow's milk, cave-ripened organic triple cream, fluffy and buttery texture. 12

CREMONT vermont creamery

cow and goat's milk, nutty, luxuriously smooth interior. 12

GOOD THUNDER alemar cheese company

cow's milk, beer-washed, smoky and rich 12

PETITS FOURS

MARSHMALLOWS

mint, coconut

FRENCH MACARONS

pomegranate, pistachio

PETITS TARTES

valrhona chocolate, salted caramel

CHOCOLATES

72% mendiantes, passion fruit, sea salt caramel, champagne

BROWN BUTTER FINANCIERS

PEANUT BUTTER & MARSHMALLOW TAFFY

LEMON MERINGUES

CANNELES

PÂTE DE FRUIT

MAPLE SYRUP CANDIES

8 pieces 16

12 pieces. 20



VOLVÉR

SIGNATURE COCKTAILS · 12

VALENCIA 75

Spanish brandy, cava, lemon, bitters, sugar cube

BANCOCK GIBSON

gin, lemongrass, vermouth

NERO MANHATTAN

rye, amaro, bitters

TRUFFLE RUSH

bourbon, truffle, lavender, honey, lemon

BASIL CHILE SMASH

gin, lemon, basil, chile oil

BROAD & SPRUCE

rum, Licor 43, pineapple, bitters

SMOKED MARCONA OLD FASHIONED

bourbon, marcona almond bitters

MISSION MARGARITA

reposado tequila, Pedro Ximénez sherry, lime, fig

SUGAR SNAP

vodka, amontillado sherry, citrus, sugar snap peas

BEER

BALADIN NORA ITALY

round, full, spiced beer, 6.8% abv 8.45 oz. 10

SCHNEIDER EDEL WEISSE GERMANY

cloudy, golden wheat ale, 6.2% abv 16.9 oz. 8

BAHNHOF LEIPZIGER GOSE GERMANY

brewed with coriander & salt, refreshing, touch of sour, 4.6% abv 11.2 oz. 10

T SMISJE GREAT RESERVA CATHERINE IMPERIAL STOUT BELGIUM

rare, light version of stout, complex, aged in cognac barrels, 10% abv 11.2 oz. 14

ICHTEGEM'S GRAND CRU FLEMISH RED (SOUR) BELGIUM

balanced, nutty, subtle dark cherry tang, unique blend of two beers, 6.5% abv 11.2 oz. 12

SOUTHERN TIER 2X IPA NEW YORK, US

brewed with 4 varieties hops & 3 types malt, rich & complex hop, 8.2% abv 12 oz. 10

HITACHINO NEST XH BROWN ALE JAPAN

rich, brown ale matured in sake cask, 8% abv 11.2 oz. 16

LEFT HAND MILK STOUT COLORADO, US

roasted malt & coffee notes, creamy sweet stout, 6% abv 12 oz. 8

ST FEUILLIEN SAISON FARMHOUSE ALE BELGIUM

flavorful, medium bodied saison, 6.5% abv 11.2 oz. 8

WINES BY THE GLASS

SPARKLING

Bailly Lapiere Crémant de Bourgogne Rosé, Burgundy, France NV 14

Segura Viudas Brut Cava, Penedés, Spain, NV. 10

Domaine Gasnier La Cravantine Cravant-les-Coteaux Rosé, Chinon, Loire, France NV 20

Bele Casel Extra Dry Spumante Prosecco, Veneto, Italy NV 16

Iron Horse Wedding Cuvée Blanc de Noir, Green Valley, Sonoma, CA 2009 28

Juvé y Camps Milesimé Reserva Cava, Penedés, Spain 2010 22

CHAMPAGNE

Nicolas Feuillatte Brut Réserve, Epernay, NV 24

Ployez-Jacquemart Extra Brut Rosé, Montagne de Reims, NV 35

Diebolt-Vallois Brut Tradition, Cramant, NV. 38

WHITE

Albariño, Bodegas Fillaboa, Rias Baixas, Galicia, Spain 2011 14

Chardonnay, Domaine de Roally, Viré-Clessé, Burgundy, France 2011 24

Chardonnay, Talbott Sleepy Hollow Vineyard, Logan, Santa Lucia, CA, 2012 18

Parellada/Macabeo/Chardonnay/Malvasia, Can Feixes Seleccio, Penedés, Spain, 2012 14

Pinot Grigio, Allegrini, Corte Giara, Italy, 2012. 10

Premstal/Callet, Anima Negra Quibia, Mallorca, Spain, 2011. 16

Riesling, Robert Eymael Mönchhof, Mosel, Germany, 2011 16

Sauvignon Blanc, Domaine Reverdy-Ducroux, Beauroy, Sancerre, Loire, France 2012 14

ROSÉ

Château Pas du Cerf Grenache/Cinsault, Sarl, Côtes de Provence, France, 2012. 14

Régis Bouvier Pinot Noir, Marsannay, Burgundy, France 2012 18

RED

Bordeaux, Château La Bourrée, Côtes de Castillon, France, 2011 18

Cabernet Sauvignon, Twenty Bench, Napa, CA 2012. 20

Cabernet Sauvignon/Merlot/Cabernet Franc, Oliver Conti Turó Negro, Empordà, Spain, 2009. 14

Cabernet Franc, Domaine Cousin-Leduc Pur Breton, Anjou, Loire, France, 2012 22

Dolcetto, San Fereolo Valdiba, Dogliani, Piedmonte, Italy, 2011 20

Grenache/Syrah/Mourvèdre, Château Beauchêne Premier Terrior, Côtes du Rhône, France, 2010 18

Malbec, Fabre Montayou Reserva, Mendoza, Argentina, 2012 12

Monastrell, Enrique Mendoza La Tremenda, Alicante, Spain, 2010. 15

Nebbiolo, Paitin, Langhe, Piedmonte, Italy, 2010. 20

Pinot Noir, Chad, Carneros, CA, 2012 18

Pinot Noir, Domaine de Reuilly, Loire, France, 2010 20

Tempranillo, Ostatu Reserva, Rioja Alavesa, Spain, 2008. 30

CHAMPAGNE

3104 Dom Pérignon, Oenothèque, 1996 875

3041 Dom Pérignon, 2000 250

3030 Gosset, Brut Grand Millésime, 2000 365

3200 Jacquesson, Cuvée No. 737, Extra Brut, Vallee de la Marne, NV 240

3105 Krug, Grand Cuvée, NV 525

3401 Louis Roederer, Cristal, 2002 725

3051 Moët & Chandon, Grand Vintage, 2004 185

3020 Moutardier, Cuvée Carte d'Or Brut, NV 135

3040 Nicolas Feuillatte, Brut Réserve, NV 125

3080 Philipponnat, Grand Blanc Brut, Mareuil sur Aÿ, 2004 272

3102 Philipponnat, Clos des Goisses, Mareuil sur Aÿ, 2002 645

3106 Veuve Clicquot, La Grande Dame, 2004 450

3090 Veuve Fourny et Fils, Grande Réserve, Brut Premier Cru, Vertus, Côte des Blancs, NV 160

GROWER CHAMPAGNE

3502 Bérèche et Fils, Brut Réserve, Ludes, NV 135

3070 Bruno Paillard, Brut Première Cuvée, NV 200

3202 Diebolt-Vallois, Brut Tradition, Cramant, NV 155

3107 Diebolt-Vallois, Fleur de Passion Brut Blanc de Blancs, Cramant, NV 425

3021 Paul Clouet, Brut Bouzy, NV 135

3503 Gaston Chiquet, Blanc de Blancs d'Aÿ, Montagne de Reims, NV 215

3023 Lelarge-Pugeot, Premier Cru Brut Tradition, Montagne de Reims, NV 144

3050 Paul Goerg Brut Blanc de Blancs Premier Cru, Vertus, Côte des Blancs, NV 125

3403 Pierre Gimonnet et Fils, Paradoxe, Marne, Côte des Blancs, 2006 285

3120 Ployez-Jacquemart, Extra Quality Brut, Montagne de Reims, NV 144

3000 Theirry Triolet, Brut, Côtes de Sezanne, NV. 118

ROSÉ CHAMPAGNE

3091 Dom Pérignon, Rosé, 2000. 925

3402 Louis Roederer, Brut Rosé, 2007. 285

3300 Philipponnat, Brut Réserve Rosé, Mareuil sur Aÿ, NV. 188

3063 Veuve Clicquot, La Grande Dame Rosé, 1998 850

GROWER ROSÉ CHAMPAGNE

3500 Bruno Paillard, Brut Rosé Première Cuvée, NV 275

3302 Diebolt-Vallois, Brut Rosé, Cramant, NV. 185

3303 Henri Billiot, Brut Rosé, Montagne de Reims, NV 190

3501 Paul Goerg Brut Rosé Premier Cru, Vertus, Côte des Blancs, NV 185

3082 Pierre Gimonnet et Fils, Rosé de Blancs, Valle de Marne, NV. 270

3062 Ployez-Jacquemart, Extra Brut Rosé, Montagne de Reims, NV 144

3092 R. Dumont de Fils, Brut Rosé, Aude, NV 148

3072 René Geoffroy, Rosé de Saignée, Valle de Marne, NV. 250

AMERICAN SPARKLING

3071 Iron Horse, Wedding Cuvée Blanc de Noir, Green Valley, California, 2009. 135

3400 Roederer, Brut, Green Valley, California, NV 105

3061 Wölffer, Noblesse Oblige Rosé, Long Island, New York, 2009 130

INTERNATIONAL SPARKLING

3010 Domaine Collin, Crémant de Limoux, Brut Cuvée Tradition, Limoux, Languedoc-Roussillon, France, NV. 50

3001 Franck Peillot, Montagnieu Brut, Bugey, Savoie, France, NV 88

3081 Bailly Lapiere, Crémant de Bourgogne, Brut Réserve, Burgundy, France, NV. 65

3052 Bailly Lapiere, Crémant de Bourgogne, Brut Rosé, Burgundy, France, NV 70

3031 Bailly Lapiere, Crémant de Bourgogne, Blanc de Noir, Burgundy, France, NV 70

3011 Domaine Barmès Buecher, Crémant d'Alsace, Wettolsheim, Alsace, France, 2011 64

3021 Domaine Gasnier, Brut Méthode Traditionnelle, La Cravantine, Cravant-les-Coteaux, Chinon, Loire, France, NV 75

3002 Château Moncontour, Brut Rosé, Crémant de Loire, Loire, France, NV 65

3012 Patrick Bottex, La Cueilie, Méthode Ancestrale, Bugey-Cerdon, Savoie, France, NV. 85

3022 Juvé y Camps, Brut Rosé, Cava, Penedés, Spain, NV 64

3093 Juvé y Camps, Gran Reserva Brut, Cava, Penedés, Spain, 2007 168

3301 Juvé y Camps, Milesimé Reserva, Cava, Penedés, Spain, 2007 88

3032 Segura Viudas, Brut Reserva, Cava, Penedés, Spain, NV. 65

3042 La Spinetta, Bricco Quaglia, Asti, Piedmont, Italy, 2012. 90

3013 Scarpetta, Timido Rosado Spumante, Friuli, Italy, NV 88

3043 Bele Casel, Extra Dry Spumante, Montello e Colli Asolani, Caerano S. Marco, Veneto, Italy, NV 58

3053 La Collina, Lunaris Secco, Emilia Romagna, Italy, 2011. 70

3083 Királyudvar Tokaji Pezsgő Henye Brut, Tokaj, Hungary, 2007 125

3073 Bründlmayer, Sekt, Langenlois, Austria, 2008. 125

3033 Weingut Ratzenberger, Sekt Brut, Kloster Furstental, Bacharach, Mittelrhein, Germany, 2008 100