

Nina May

BAR MENU



SPRING BLOOM COCKTAILS

Perfect Spritz 9 <i>aperol, st-germain, prosecco, soda, grapefruit bitters</i>	Rhubarb Collins 16 <i>vodka, aperol, rhubarb, lemon, seltzer</i>
Cucumber Basil Smash 15 <i>gin, cucumber, lime, basil</i>	Seasonal Margarita 14 <i>tequila, agave, lime, seasonal fruits</i>

COCKTAILS

BRIGHT + CRISP

Nina May GT..... 14
gin, mediterranean tonic, seasonal fruit

This is Greyhound..... 14
vodka, lime, grapefruit, honey

Beet Cocktail..... 15
gin, velvet falernum, lime, beet juice, mint

SMOKEY + SPICY

From Oaxaca with Love..... 14
jalapeño-infused mezcal, lime, house amaro blend, orgeat, lime

Heat from Mexico..... 14
tequila, lime, spicy syrup, rose water

RICH + POWERFUL

It's My Jam..... 14
grappa, apricot preserve, basil, lemon

NM Old Fashioned..... 15
rye whiskey, cane sugar, angostura bitters, dash of aperol

COMFORT DRINKS

Prohibition Punch..... 16
bourbon, dark rum, port, lemon juice

The Terence Espresso Martini..... 15
vodka, espresso, cane syrup, orange essence

NON-ALCOHOLIC COCKTAILS..... 10

Cucumber Sparkler *cucumber, basil, lime juice, seltzer*

Grapefruit Honey *fresh squeezed grapefruit juice, honey, lemon*

0% Espresso Martini *g-street espresso, cane sugar, orange essence*

WINE *by the glass*

SPARKLING

Prosecco, Zardetto *Italy, NV*..... 12

Cava, Rose, Biutiful *Spain, NV*..... 14

Brut, Simonet Blanc de Blancs *France, NV*..... 12

WHITE

Pinot Grigio, Zenato *Venezia, Italy, 2020*..... 12

Sauvignon Blanc, Taking Root *Moldova 2022*..... 13

Sauvignon Blanc, Les Fumees Blanches *France 2021*... 15

Riesling, Clean Slate *Mosel, Germany, 2019*..... 12

Chardonnay, Origin *California, 2021*..... 14

Chardonnay, MacRostie *Sonoma 2019*..... 16

Rose, Chloe *California 2022*..... 13

RED

Cabernet Sauvignon, Tupa *Argentina 2020*..... 13

Pinot Noir, Grayson Cellars *California, 2021*..... 14

Malbec, Bodega Piedra Negra *Argentina, 2020*..... 15

ProCouPatz, Vino Budimir *Serbia, 2019*..... 14

Primitivo, Botromagno *Puglia, Italy, 2022*..... 15

Cotes du Rhone, Chateau de Saint Cosme *2020*..... 15

Cabernet Sauvignon, Vinum Cellars *California, 2020*..... 15

BEER

Stella Artois Lager.....7

Stella Artois 0%.....7

Goose Island IPA.....8

Silver Branch Dr. Juicy IPA.....9

Black Flag Vanilla Porter.....9

Annabel LeeWhite - Wheat Beer.....8

Devils Backbone - Vienna Lager.....9

Nina May

DINNER MENU



CHEF'S CHOICE

PER PERSON—59

We invite you to try this unique, seasonal dining experience. This menu is designed to be shared, so we ask for a minimum of two people to participate. A la carte options are available.

Roasted Matheson Oysters

jonah crab butter, garlic bread crumbs,
house made hot sauce—22

Cucumber and Radish Salad

purple mizuna, rice crisp, garlic chili crunch—17

Little Neck Clams on the Half Shell

xo sauce, caramelized sunchokes, winter radishes—25

Ricotta + Mortadella Agnolotti

chervil pesto, pecorino cheese, toasted pistachios—24

Lemon + Thyme Roasted Pennsylvania Chicken

dumplings, dill, carrots, chicken jus —31

Moon Valley Farm Carrot Cake

carrot-yogurt coulis, goat cheese mousse—12

SNACKS

Parker House Rolls

w/ green garlic butter, onion crunch—16

PA White Kidney Bean Falafel

pickled ramps, garlic toum, herb salad—14

Leek and Cheese Croquettes

creme fraiche ranch, taleggio, lemon—15

ADD CAVIAR - 30

Radicchio Wrapped Veal Polpette

capers, parsley, toasted pinenuts—18

SHARED PLATES

Roasted Cauliflower + Mint Zaatar

tahini vinaigrette, candied olives, golden raisins—19

Heirloom Carrot Cavatelli

brown butter, caramelized onions, toasted walnuts—23

Mustard Glazed Rack of Lamb

mustard chimichurri, romesco sauce, garlic labneh—25

Smoked Chimney Rainbow Trout Fillet

fingerling potatoes, cilantro chimichurri, ndujan—25

MAINS

Autumn Olive Pork Chop

red onions, pickled badger beets, charcuterie sauce—39

Fennel Glazed Duck

dry aged duck breast, duck leg, scallion waffle—69

Pan Roasted Maryland Rockfish Fillet

parsnip puree, roasted mushrooms,
champagne cream—37

Karma Broccoli + Cheddar Risotto

local cheddar, burgundy broccoli, lemon preserve—27

DESSERTS

Chocolate Pot de Creme

honeycomb, italian meringue, toasted hazelnuts—12

Sticky Toffee Pudding

butterscotch pecan crumble, vanilla ice cream,
honey plumbs—12

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