

# Belly

## SALADS

STEAK HOUSE WEDGE \$14

THICK CUT BACON, HARD BOILED EGG, TOMATO, ONION, OLIVE, BLUE CHEESE

FRIED GOAT CHEESE \$15

PANKO CRUSTED CHEVRE, BABY GREENS, CRANBERRY, TOASTED ALMOND

HOUSE SALAD \$11

BABY GREENS, TOASTED ALMOND, ONION, SHREDDED CHEESE

## SANDWICHES

BELLY BURGER \$14

CHEDDAR CHEESE, PICKLED ONION, LETTUCE, PICKLE, BELLY SAUCE

FANCY HAM & CHEESE \$16

SOUSLOGE, PIT HAM, JAM, GRUYERE, WHOLE GRAIN MUSTARD, MAYO

## SMALL PLATES

OYSTERS \$4 EACH

MIGNONETTE, COCKTAIL SAUCE, LEMON

FLASH FRIED YUKONS \$8

SAFFRON AIOLI, SHAVED PARM, CRACKED PEPPER, SEA SALT

BELLY FRIES \$6

SERVED WITH BELLY SAUCE

ROASTED SQUASH \$12

WHITE SAUCE, CANDIED HAZELNUTS, SAGE BROWN BUTTER, TARRAGON

WARM OLIVES \$7

CITRUS, FENNEL, THYME, GARLIC

GRILLED OCTOPUS \$17

CHILI OIL, CHARRED LEMON, SEA SALT

WHIPPED RICOTTA TOAST \$10

LEMON OIL, SOUSLOGE, SEA SALT

CHICKEN PICCATA \$17

PANKO CRUSTED, CAPERS, BUTTER, LEMON, PARSLEY

FILET AU POIVRE \$26

CRACKED PEPPER, CREAM, ROASTED GARLIC

GRILLED SCALLOPS \$30

POTATO PAVÉ, PARSLEY GARLIC BUTTER, SHAVED SHEEP'S MILK CHEESE

WILD MUSHROOM LASAGNA \$18

BLUE OYSTER, ITALIAN OYSTER, BLACK TRUMPET, RED SAUCE

CRUDO \$17

CURRY, COCONUT MILK, SHALLOT, CILANTRO, GINGER, LIME

MEATBALLS \$15

GROUND PORK, PARMESAN, RED SAUCE

STEAK TARTAR \$19

BEEF TENDERLOIN, DIJON, SHALLOT, CAPERS, FLAKE SALT, HORSERADISH, GRILLED SOUSLOGE

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## BEER \$4

LOGBOAT BOBBER LAGER  
LOGBOAT SHIPHEAD GINGER WHEAT  
LOGBOAT SNAPPER IPA  
LOGBOAT STORMIN' NORMAN GOLDEN ALE  
LOGBOAT MAMOOT  
BUDWEISER  
BUD LIGHT

## WHITE WINES

CAVA (SPARKLING) SEGURA VIUDAS BRUT NV (SP) \$9  
SAUVIGNON BLANC POLKA "AYLIN" 2022 (CHILE) \$9  
MACON-VILLAGES CHARDONNAY 2021 (FRANCE) \$13.50  
PAZO CILLEIRO ALBARINO 2021 (SPAIN) \$10.50  
ART OF EARTH CHARDONNAY (MENDOZA) \$8

## RED WINES

CABERNET SAUVIGNON IRONSTONE 2021 (CA) \$9  
MICHELE CHIARLO "LE ORME" BARBERA D'ASTI (ITALY) \$9  
KOHLER & RUPRECHT PINOT NOIR (GERMANY) \$12.50

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## THE STANDBYS

### BOULEVARDIER \$11

RIEGER'S 6 COLUMNS, CAMPARI, CARPANO ANTIQUA  
ABV 33%

### MANHATTAN \$11

CASK & CREW RYE, CARPANO ANTIQUA, ANGOSTURA  
ABV 32%

### MARTINI \$11

ROKU/TITO'S, CARPANO DRY, ORANGE BITTERS  
ABV (GIN): 35%  
ABV (VODKA) 33%

### OLD FASHIONED \$11

RIEGER'S 6 COLUMNS, DEMERARA, ANGOSTURA  
ABV 38%

## FEATURED COCKTAILS

### DAISY \$13

REVELTON MULBERRY GIN, ORANGE PEEL LIQUEUR, LEMON, CLUB SODA  
ABV 36%

### JUSCHU \$13

LA GRITONA, LIME, HONEY, ANGOSTURA  
ABV 23%

### ADMIRAL \$14

GLENFIDDICH 12YR, SHERRY CASK SCOTCH, LIME, SIMPLE, ABSINTHE, ORANGE BITTERS  
ABV 18%

## THE OGS

### DEVIL IN A DRESS \$13

AMARO NONINO, ST-GERMAIN, LIME, SIMPLE, SPICED STRAWBERRY SYRUP  
ABV 14%

### PINK VENOM \$12

YUZU GIN, APEROL, LEMON, MAGNOLIA BERRY SYRUP, CAVA  
ABV 18%

### RYE BYE BYE \$12

CASK & CREW RYE, CYNAR, ORANGE PEEL LIQUEUR  
ABV 34%

### I THINK WE SHOULD TALK (MP)