

MID DID DAY

HAPPY HOUR

Tuesday - Friday
11am - 6pm

DRAFT BEERS | 4

SIGNATURE COCKTAILS | 8

WINES BY THE GLASS | 8

Harken Chardonnay

Casal Garcia Vinho Verde

Podere Castorani Montepulciano

Baron La Rose Malbec

Henry Varnay

Cremant de Loire Rose

SPRITZ COCKTAILS | 10

Yuzu Spritz

Vinho Verde Spritz

Nonino Spritz

Amaro Spritz

Empress & Lime Spritz

Carpano Antica Spritz

Aperol Spritz

Campani Spritz

Jalapeno & Lime Spritz

Pomegranate Spritz

Pimms Cup

APPETIZERS

GIGANTE BEAN SOUP - andouille sausage, baby kale, parmesan | **14**

BURRATA - arugula, cherry tomato, prosciutto, 25 year aged balsamic vinegar, crostini | **21**

CAULIFLOWER FRITTO - cauliflower, basil jalapeno aioli | **18**

SALADS

SNAP PEA SALAD - ramp dressing, candied kumquats, pickled red onion, pistachio, whip ricotta | **19**

PEAR SALAD - arugula, pomegranate, walnuts, feta cheese, lemon vinaigrette | **18**

BEET SALAD - goat cheese & feta whip, hazelnuts, blood orange, citrus thyme dressing | **17**

TESSA SALAD - cucumbers, cherry tomato, dried cherries, sunflower seeds, crispy chickpeas, olives | **19**

CAESAR SALAD - baby romaine, Parmigiano, croutons, pickled red onion | **18**

ADD AVOCADO | 5

ADD CHICKEN | 8

ADD SHRIMP | 12

ADD SALMON | 15

EGGS

EGGS ANY STYLE - two eggs, hash browns, mixed greens | **13**

TESSA OMELETTE - mushroom, spinach, goat cheese, hash browns, mixed greens | **16**

THE WAKEUP CALL - burrata, soft eggs, eggplant marinara, calabrian chili, olives, sourdough | **19**

PASTA

CACIO E PEPE - linguini, pecorino, black pepper, basil crunch, parmigiano foam | **17/27**

SHRIMP SCAMPI - spaghetti, shrimp, garlic, cherry tomato, white wine, butter, parsley | **19/29**

LOBSTER DIABLO - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster | **27/37**

BOWLS

TUNA POKE BOWL - jasmine rice, mango, edamame, sesame-ginger dressing, avocado aioli | **25**

BLACKENED SHRIMP BOWL - quinoa, red onion, tomato, cucumber, tzatziki sauce | **24**

SANDWICHES

BLT & A - bagel, bacon, lettuce, tomato, avocado, garlic aioli, mixed greens | **17**

AVOCADO TOAST - harissa lemon, whole wheat, sunny side up egg, mixed greens | **17**

SHRIMP ROLL - arugula, garlic aioli, tahini coleslaw, hand cut fries | **18**

GRILLED CHEESE - fontina cheese, bacon, caramelized onions, hand cut fries | **18**

ULTIMATE BREAKFAST SANDWICH

English muffin, chicken sausage, mini omelette, tomato chutney, gruyere, harissa aioli | 18

TESSA 8OZ WAGYU BURGER - caramelized onion, applewood bacon, fontina, hand cut fries | **25**

SIDES

Fruit Bowl | 10

Sauteed Spinach | 10

Rosemary Fries | 11

Truffle Parmesan Fries | 12

TOAST Served with butter & jam | **5**

White Sourdough

Whole Wheat

English Muffin

Bagel & Chive Cream Cheese | 6

SWEETS

Cookie Plate | **13**

assorted cookies & sweets

Affogato | **10**

*vanilla ice cream,
espresso, biscotti*

DRINKS

N/A DRY BAR | 8

EASY PEASY LEMON SQUEEZY

Ginger Spiced Lemonade

MIZZ FRIZZ

Pineapple, Grapefruit,
Strawberry, Basil

THE REFRESHER

Cucumber, Pineapple, Basil

STRAWBERRY LIMEADE

Strawberry, Lime, Basil

VIRGIN HIBISCUS MULE

Hibiscus, Mint, Lime, Ginger

ON TAP | 9

FANCY PAPERS BY CIGAR CITY BREWING

Pale Ale, 6.5% Florida

JACK'S ORIGINAL

Hard Apple Cider, 5.5%
Pennsylvania

ESCORPION NEGRO BY BAJA BREWING

Dark Ale, 6.0% Mexico

MONTAUK WAVE CHASER

East Coast IPA, 6.2% New York

GAFFEL KOLSCH

Kolsch, 4.8% Germany

ESTRELLA GALICIA

Lager, 5.5% Spain

WEIHENSTEPHANER HEFE

Hefeweizen, 5.9% Germany

VELTINS PILS

Pilsner, 4.8% Germany

ALLGASH WHITE

Wheat Ale, 5.1% Maine

LA CHOUFFE

Organic Blonde Ale, 8.0% Belgium

LAGUNITAS

West Coast IPA, 6.2% California

SIGNATURE COCKTAILS | 17

MELON MIMOSA - Aelred Spirits Melon Liqueur & Campo Viejo Cava 'Brut'

HIBISCUS ELDERFLOWER MOJITO - Ron Zacapa No. 23, Hibiscus Tea, Elderflower, Mint, Lime

PICKLE 'TINI - House-Infused Pickle Ketel One, Olives, Dill Pickle

SPICY LYCHEE 'TINI - Ghost Tequila, Combier Cassis, Lychee, Basil, Lime

ESPRESSO MARTINI - VDKA 6100, Espresso, Mr Black, Amarula, Trader Vic's Amaretto

GINGER BERRY MARGARITA - Corralejo Reposado, Combier Cassis, Lemon, Ginger Beer

POBLANO PLUM MEZCALITA - El Silencio Mezcal, Ume Plum Liqueur, Ancho Reyes Verde, Lime

BLOOD ORANGE G&T - Empress 1908 Gin, Maraschino Liqueur, Blood Orange, Lemon, Tonic

GARDEN MARTINI - VDKA 6100, Cucumber, Basil, Lime

SMOKIN' OLD FASHIONED - El Silencio Mezcal, High West Bourbon, Demerara, Angostura & Orange

PISTACHIO PISCO SOUR - Pisco 1615, Fabrizia Creama di Pistachio, Lime, Chocolate Bitters

LAVENDER LADY GREY - Brockman's Gin, Mademoiselle Grey Tea, Lavender, Lemon, Blueberries

YAS QUEEN - Empress 1908 Gin, Choya Yuzu Liqueur, Amaretto, Lemon

JALA BACK - Ghost Tequila, Aperol, Lemon, Elderflower

YUZU PASSIONFRUIT SIDECAR - Stravecchio Brandy, Choya Yuzu, Chinola Liqueur, Basil, Egg White

60 oz. PITCHERS	60
BLOODY MARY	MIMOSA
SANGRIA	
White Red	

WINES BY THE GLASS

SPARKLING

CREMANT DE LOIRE ROSE - Henry Varnay, Loire Valley, France NV | **15**

PROSECCO - Della Scala 'Extra Dry Brut,' Veneto, Italy NV | **14**

CHAMPAGNE - Lanson 'Le Black Label Brut,' Champagne, France NV | **26**

BLANC DE BLANCS - Empire Estate, Finger Lakes, New York NV | **15**

LAMBRUSCO - Umberto Cavicchioli & Figli, Finger Lakes, New York NV | **13**

CAVA - Campo Viejo 'Brut,' Catalonia, Spain NV | **13**

WHITE

VINHO VERDE - Casal Garcia, Minho, Portugal 2022 | **14**

GAVI DI GAVI - Marchese di Barolo 'Black Label,' Piedmonte, Italy 2018 | **16**

SAUVIGNON BLANC - Domaine Paul Buisse, Touraine, France 2020 | **18**

ALBARINO - Pazo de Lusco, Rias Baixis, Spain 2020 | **16**

GRUNER VELTLINER - Aichenberg, Niederosterreich, Austria 2020 | **15**

CHARDONNAY - Chateau du Bois de la Salle, Macon-Chainte, France 2020 | **17**

CHARDONNAY - Harken, Central Coast, California 2022 (Keg) | **15**

ROSE

GRANACHE - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2020 | **14**

RED

AGLIANICO - La Guardiense Janare 'Benevenuto,' Campania, Italy 2020 | **15**

TEMPRANILLO - Bodegas LAN Crianza, Rioja, Spain 2018 | **16**

PINOT NOIR - Boen, Sonoma County, California 2020 | **18**

PETIT SYRAH - Gehricke, Sonoma Valley, California 2019 | **17**

MALBEC - Baron La Rose, Bordeaux, France 2019 | **15**

ZINFANDEL - 'Unshackled Red' by The Prisoner, Central Coast, California 2019 | **19**

MONTEPULCIANO - Podere Castorani 'Cadetto,' Abruzzo, Italy 2017 | **15**

NEBBIOLO - Goy, d'Alba, Piedmonte, Italy 2020 | **16**

BAROLO - Terre di Bo, Piedmonte, Italy 2018 | **19**

CABERNET SAUVIGNON - No Fine Print, Napa Valley, California 2019 | **18**

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

TESSA