

TWELVE

A LA CARTE

TO SHARE

CHIPS & DIP ~ YUKON POTATO CHIPS, ONION CREAM (ADD TROUT ROE SUPPLEMENT +14)*	14
PAIN AU LEVAIN ~ CULTURED BUTTER, RAMP CONFIT	9

PLATES

SPRING-DUG PARSNIP ~ SORREL, ALMOND, HORSERADISH	16
GREEN SALAD ~ VEGAN CAESAR, CASHEW	16
FLUKE CRUDO ~ RHUBARB, BASIL, CUCUMBER*	22
ROASTED CARROTS ~ SUNFLOWER SEEDS, MUSTARD GREENS	16
MUSSELS ~ WHITE WINE, GREEN GARLIC, PEAS	22
LOBSTER ROLL ~ SERVED WARM, WITH BUTTER**	39

MAINS

ATLANTIC COD ~ ROASTED ONION, WHEY BROTH	38
GRILLED SCALLOPS ~ CELERIAC, GREEN APPLE*	42
LION'S MANE MUSHROOM ~ POMMES ANNA, PICKLED RAMP	28
DRY AGED DUCK ~ JUNIPER, LEG CONFIT, BEET JUS*	36
NEW YORK STRIP ~ SAUCE AU POIVRE, SUNCHOKE*	46

DESSERTS

HONEY CAKE ~ SPONGE CANDY, CHOCOLATE COULIS	16
ICE CREAM SANDWICH ~ ALMOND, MAPLE, ORANGE	16
RICE PUDDING ~ RHUBARB, PISTACHIO, LIME	16
BUTTERSCOTCH TART ~ CRÈME FRAÎCHE, COCOA	16

OUR PRIX FIXE MENU ~ \$90 ~ IS AVAILABLE UPON REQUEST

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

Twelve charges a 3% Kitchen Wellness Fee on every bill.

We are proud to provide all staff with comprehensive benefits including 401-K and health care.

** Limited Availability

WINES BY THE GLASS

SPARKLING

JEAN-LAURENT “BLANC DE BLANCS” CHAMPAGNE BRUT CHARDONNAY FRANCE NV	28/140
BAILLY-LAPIERRE CREMANT BRUT PINOT NOIR BOURGOGNE/FRA NV	16/64
THOMSON & SCOTT NON-ALCOHOLIC SPARKLING ROSÉ TEMPRANILLO ESP NV	14/60

WHITE

GAINZA HONDARRABI ZURI TXAKOLINA, BASQUE/ESP 2022	16/64
STEININGER GRÜNER VELTLINER KAMPTAL/AUT 2021	15/62
DOMAINE PICHOT “COTEAU DE LA BICHE” CHENIN BLANC VOUVRAY, LOIRE VALLEY/FRA 2022	14/60
CAVE DE VIGNERONS DE BUXY CHARDONNAY MONTAGNY, BOURGOGNE/FRA 2021	15/62
WOHLMUTH SAUVIGNON BLANC SÜDSTEIERMARK/AUT 2021	17/66
HUGEL PINOT BLANC ALSACE/FRA 2020	14/60
LIQUID FARM “GOLDEN SLOPE” CHARDONNAY STA. RITA HILLS, CALIFORNIA/USA 2021	26/130

ROSÉ & ORANGE

KRASNO ORANGE PINOT GRIS GORIŠKA BRA/SVN 2021	15/62
AMEZTOI “RUBENTIS” ROSÉ HONDARRABI ZURI/BELTZA TXAKOLINA, BASQUE/ESP 2023	16/64

RED

HOLLORAN PINOT NOIR WILLAMETTE VALLEY, OREGON/USA 2021	17/66
TINTERO NEBBIOLO LANGHE, PIEMONTE/ITA 2021	14/60
QUINTA DE SAES FIELD BLEND DÃO/PRT 2019	15/62
ÉRIC TEXIER SYRAH RHÔNE VALLEY/FRA 2018	17/66
CHÂTEAU HAUT COLOMBIER MERLOT/MALBEC/CABERNET FRANC BLAYE, BORDEAUX/FRA 2020	14/60
CLOS DU VAL CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA/USA 2021	28/140

HOUSE COCKTAILS

COASTLINE MARTINI TWELVE GIN, SUGAR KELP, DILL, VERMOUTH, LEMON OIL	16
TWELVE NEGRONI BARR HILL TOMCAT GIN, HOUSE VERMOUTH, CAMPARI, RAMAZZOTTI AMARO	18
TEA TIME* AVIATION GIN, EARL GREY, RASPBERRY, *YOGURT CLARIFIED	16
CHRYSANTHEMUM DOLIN BLANC, BÉNÉDICTINE, ABSINTHE	14
SPRING PRELUDE CAPPELLETTI MAZZURA APERITIVO, WHITE RUM, SPICED POMEGRANATE, SPARKLING WINE	14
SWAY WITH ME AMERICAN WHISKEY, HOUSE VERMOUTH, DRY CURAÇAO, AMARO RABARBARO	18
ESPRESSO MARTINI RUMS, AMARO, BARD COFFEE, CACAO, CINNAMON WHIP	16

ZERO-PROOF

N/A SBAGLIATO SEEDLIP, RED BITTER SODA, THOMSON & SCOTT N/A SPARKLING WINE	14
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BEER

MAINE BEER COMPANY LUNCH AMERICAN IPA DRAFT 7%	12
AUSTIN STREET PACTOLIAN GERMAN PILSNER DRAFT 5%	8
ALLAGASH CURIEUX BOURBON AGED BELGIAN GOLDEN ALE DRAFT 10.2%	14
SACRED PROFANE PALE CZECH-STYLE LAGER DRAFT 4%	9
BATSON RIVER BREWING CYROSCAPE COLD IPA DRAFT 5.6%	10
GOODFIRE BREWING Co. PRIME CITRA IPA CAN 6.5%	14
GOODFIRE BREWING Co. CHIME PILSNER CAN 5.3%	13
SHACKSBURY “CLASSIC” DRY CIDER CAN 5.2%	9
KIT NA HERE WE GO NON-ALCOHOLIC HAZY IPA CAN .5%	8