

STARTERS

Baby Arugula | 14

melon, radish, goat cheese, candied walnuts, white balsamic vinaigrette

Spanish Octopus | 16

charred, pickled onions, squid ink, chorizo marmalade, salsa verde

Organic Baby Kale Salad | 15

marinated cucumbers, tomato, basil, feta, lime, peanut brittle

Three Sister Salad | 15

coco beans, corn, zucchini, greens, black truffle aioli, citrus supremes

Pork Belly Tacos | 16

homestyle BBQ, black beans, red cabbage slaw, flour tortilla

Smoked Salmon Rillettes | 15

hard boiled eggs, crispy capers, garlic marinated onions, fig gastrique, toast

Scallops | 17

tabbouleh, shaved radish, melon compote, chartreuse cream

Roasted Butternut Squash Soup | 12

spiced pumpkin seeds, feta

Brussel Sprouts | 10

crispy, sriracha buttermilk ranch, bacon gremolata

MAINS

Lobster Scampi | 32

tagliatelle, pickled onion, garlic, red pepper flakes, parmesan cheese, guanciale

Frenched Short Rib | 38

creamy polenta, broccoli rabe, sundried tomato relish, pine nuts, braised reduction

Black Bass | 32

pumpkin puree, mexican street corn, baked japanese eggplant, thyme-cider beurre blanc

Pork Chop | 30

cauliflower puree, marinated local mushrooms, confit beets, mushroom jus

Roasted Chicken | 29

artisan stoneground grits, kale, chicken-dijon jus

Tile Fish | 35

tomato bouillabaisse, roasted cauliflower, kale, pomegranate, herb oil

Smoked Farro | 28

cabbage, carrot puree, sweet and spicy pepper relish, warmed pear

Classic Burger | 17

grass fed beef patty, special sauce, lettuce, american cheese, tomato, onion, brioche roll

50-50 Burger | 17

50% dry-aged grass-fed beef & 50% bacon patty, brioche roll

Get it "Stacked" with a Fried Egg, Sriracha Aioli & VT Cheddar | +3

SIDES

Mexican Street Corn | 8

chili powder, lime juice, cilantro, queso fresco

Creamy Polenta | 8

cream, parmesan cheese

Broccoli Rabe | 8



Our Farms

Arethusa
Snow Hill
Simpaug
Horseshoe
Marble Valley
Hudson Valley Harvest
Fossil Farm

Tasting Menu

7 course | 105

Beverage pairing | 135

Lunch Tasting Menu

2 course | 20

3 course | 25

Wednesday Night

Tasting Menu

4 course | 40

Executive Chef Zachariah Champion

*Although super tasty, eating raw or undercooked foods can mess ya' up. but hey! "you take a chance getting up in the morning, crossing the street, or sticking your face in a fan" ~Frank Drebin

red

pepper flakes, pine nuts
