

## 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

### **Maine Lobster Scampi | 32**

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

### **Grass Fed Short Rib | 38**

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

### **Long Island Black Bass | 32**

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

### **Berkshire Pork Chop | 30**

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

### **Amish Roasted Chicken | 29**

artisan stoneground grits, kale, chicken-dijon jus

### **North Atlantic Golden Snapper | 35**

tomato bouillabaisse, roasted cauliflower, kale, golden potato, 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 – CT

Snow Hill – NY

Fossil – NJ

Horseshoe – CT

Marble Valley – NY

Hudson Valley Harvest – NY

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

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