

Our Farms

Arethusa
Snow Hill
Simpaug
Henny Penny
Holbrook
Marble Valley
Hudson Valley Harvest

Tasting Menu
7 course | 105
beverage pairing | 135

Lunch Tasting Menu
2 course | 20
3 course | 25

Wednesday Night
Tasting Menu
4 course | 40

STARTERS

Baby Arugula | 14
strawberry, santa claus melon, radish, goat cheese, white balsamic vinaigrette
Chicory Salad | 13
endive, escarole, frisee, hard-boiled egg, candied bacon, honey-mustard vinaigrette
Farm Greens | 14
english pea, fava beans, green apple, heirloom carrots, fermented grape vinaigrette
Steamed Mussels | 15
lamb merguez, white wine, pickled ginger, fennel, toast
Cauliflower Tacos | 14
roasted, buffalo sauce, lettuce, smoked tomato, shaved celery, herb-blue cheese
Spanish Octopus | 16
charred, pickled onions, squid ink, chorizo marmalade, daikon, salsa verde
Scallops | 16
pan seared, crispy leeks, charred tomato cous cous, nectarine chutney, watercress nage
Carrot Soup | 12
crème fraiche, english pea
Brussel Sprouts | 9
balsamic roasted, pancetta, shallots, garlic

MAINS

Rainbow Trout | 32
fava beans, white beans, almonds, watercress, charred orange beurre blanc
Lobster Tortellini | 32
ricotta, crispy pork belly, tomato, pea puree, sazon, fine herbs, preserve lemon, jus
Ribeye | 40
pommes aligoté, mushrooms, fermented cabbage, peaches, horseradish butter
Pork Tenderloin | 36
hoisin glaze, sweet potato hash, rainbow swiss chard, bourbon-raspberry demi
Roasted Chicken | 29
artisan stoneground grits, kale, chicken-dijon jus
Fluke | 36
charred-candied fennel, potato croquette, red radish, kohlrabi puree, orange-tarragon jus
Moroccan Lentils | 28
coconut-curry, baby carrots, garam masala golden raisins, green apple, pine nuts
Classic Burger | 17
grass fed beef patty, special sauce, lettuce, american cheese, tomato, onion
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

Potato Croquette | 8
parmesan cheese, bread crumb, chives
Sweet Potato Hash | 8
caramelized shallots, pancetta, scallion
Crispy Chickpea | *8*
lime, tandoori bbq spice

Executive Chef Zachariah Campion

*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