



DINNER MENU

STARTERS & SALADS

SMOKED PORK & BLACK BEAN CHILI {	\$6
ROMAINE { caesar dressing, rustic croutons, pecorino cheese, add white anchovies \$1.....	\$7
CENTRAL GREENS { artisan greens, carrots, cucumber, tomato, goat cheese, balsamic vinaigrette.....	\$7
SOBA NOODLE { chilled buckwheat noodles, shredded cabbage, sweet peppers, pea shoots, carrots, scallions, toasted sesame seeds, crispy wontons, sesame-ginger dressing	\$10
VEGETABLE & SOBA NOODLE STIR FRY { seasonal vegetables, sesame, ginger, japanese seasoning..	\$14

SALAD ADDITIONS

AVOCADO \$2 ALL NATURAL CHICKEN BREAST \$6 SALMON \$9 SEA SCALLOPS \$12

ENTRÉES

SALMON { wood fire grilled, maple bacon onion jam	\$24
COD { pan-seared, celery root puree, lemon-cream sauce.....	\$23
SEA SCALLOPS { wood fire grilled, miso glaze, sweet soy sauce	\$29
CHICKEN PARMESAN { basil-tomato sauce, mozzarella & grana padano cheeses	\$19
BRAISED BEEF SHORT RIB WELLINGTON { puff pastry, spinach, mushroom duxelle, cabernet sauce.	\$29
RIB EYE STEAK { wood fire grilled, smoked garlic sauce	\$29
CRISPY LONG ISLAND DUCK { five spice-ginger duck sauce.....	\$34
BRAISED LAMB POT PIE { sweet potato, peas, carrots, celery, onion, crimini mushrooms, rosemary, garlic, flaky pie crust, roasted butternut squash, no additional sides.....	\$24
SEARED HUDSON VALLEY FOIE GRAS { add to any entrée	\$18

CHOOSE TWO ENTRÉE SIDES

BRAISED RED CABBAGE
 ROASTED BUTTERNUT SQUASH
 SPICY BROCCOLI & BELL PEPPERS, GARLIC CHILI OIL
 ROASTED SESAME BRUSSEL SPROUTS, SWEET SOY SAUCE
 MASHED YUKON GOLD POTATOES
 HAND CUT FRIES

SANDWICHES

SMOKED PULLED PORK GRILLED CHEESE { gruyere, cheddar, smoked gouda, sourdough, mcintosh apple-butter dip	\$14
HOT PASTRAMI { grilled onions, gruyere swiss, yellow mustard, dill pickles, potato bun	\$12
SMOKED TEXAS BRISKET { onion, pickled jalapeno, dill pickles, bulls-eye bbq sauce, potato bun.....	\$14
ROAST TURKEY { aged vermont cheddar, bibb lettuce, tomato, onion, dijon mustard, mayo, toasted multigrain	\$10
PANKO FRIED CHICKEN CUTLET { bacon, aged vermont cheddar, bibb lettuce, tomato, onion, chipotle-lime aioli, potato bun	\$12
PORTOBELLO MUSHROOM { choice of aged vermont cheddar, blue cheese, american or gruyere swiss, bibb lettuce, tomato, onion, dill pickles, potato bun	\$10
BLACK ANGUS BURGER { choice of aged vermont cheddar, blue cheese, american or gruyere swiss, bibb lettuce, tomato, onion, dill pickles, potato bun	\$11
PASTRAMI BURGER { black angus burger, hickory smoked pastrami, grilled onions, gruyere swiss, yellow mustard, dill pickles, potato bun	\$19
ADD APPLEWOOD SMOKED BACON, PORTOBELLO MUSHROOMS AND/OR AVOCADO { each	\$2
ADD GRILLED ONIONS {	\$1

ALL SANDWICHES INCLUDE YOUR CHOICE OF SIDE: HAND CUT FRIES, KALE-BEET SLAW, CORN TORTILLA CHIPS OR CENTRAL GREENS SALAD

GLUTEN FREE SANDWICH ROLLS ARE AVAILABLE FOR AN ADDITIONAL \$2

*MANY INGREDIENTS MAY NOT BE LISTED ON THE MENU. PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS. WE WILL DO OUR BEST TO PREPARE ANY ITEM GLUTEN FREE.
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MENUS ARE SUBJECT TO CHANGE DAILY BASED ON AVAILABILITY OF INGREDIENTS