

## 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, green apple, heirloom carrots, fermented grape vinaigrette

### **Steamed Mussels | 15**

lamb merguez, white wine, pickled ginger, fennel, toast

### **Pork Belly Tacos | 14**

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

### **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, arugula

### **Tomato Bisque | 12**

crème fraiche, brioche crouton

### **Brussel Sprouts | 9**

roasted, house-made vanilla-balsamic reduction, pancetta, shallots, garlic

## MAINS

### **Rainbow Trout | 32**

sweet corn, string beans, almonds, watercress, lemon-herb cream

### **Lobster Tortellini | 32**

mascarpone, crispy pork belly, tomato, pea puree, sazon, fine herbs, preserve lemon, jus

### **Sirloin Steak | 38**

pommes aligoté, zucchini, chickpeas, heirloom tomato, roasted garlic beurre blanc

### **Pork Tenderloin | 36**

pork fried rice, cauliflower puree, wilted greens, citrus jus

### **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, 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

### **Potato Croquette | 8**

parmesan cheese, bread crumb

### **Pork Fried Rice | 8**

carrots, egg, peas, scallions

### **Pommes Aligoté | 8**



## 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

\*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

cheese, butter, herbs

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