

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 merquez, white wine, pickled ginger, fennel, toast

Pork Belly Tacos | 15

chunky bbg, 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

Our Farms

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

SANDWICHES|MAINS

Lobster Melt | 18

maine lobster salad, bacon, parmesan aioli, caramelized onion, toasted brioche **Tuna Salad | 15**

albacore tuna, old bay aioli, tomato, american cheese, arugula, whole wheat wrap Fried Mozzarella Sandwich | 14

house-made mozzarella, roasted garlic marinara, balsamic reduction, hoagie roll Pickled Peach Grilled Cheese | 15

white peaches, pepper relish, tomato, gouda cheese, 7 grain bread

Chicken Sandwich | 16

thick cut bacon, lettuce, buttermilk ranch, provolone, red onion, portuguese bun **Hot Pastrami Sandwich | 16**

pickles, spicy dijon, cheese fondue, melted shitake, marble rye

Rainbow Trout | 32

white beans, sweet corn, string beans, almonds, watercress, lemon-herb cream **Moroccan Lentils | 28**

coconut-curry, baby carrots, garam masala golden raisins, green apple, pine nuts **Fluke | 36**

Charred-candied fennel, potato croquette, red radish, kohlrabi puree, orange-tarragon jus Classic Burger | 17

grass fed beef patty, special sauce, american cheese, lettuce, 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

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



LUNCH