

DINNER



FIRST

DEVILED FORAGERS FARM EGGS

Foragers Farm Eggs, Dijon Mustard, Sherry Vinegar
three 7. six 14.

EGGPLANT DIP

Cilantro, Cumin, Lavash
13.

FORAGERS FARM SALAD

Sweet Gem Lettuce, Heirloom Mix, Sunflower Sprouts, Olive Dirt, Sherry Vinaigrette
11.

PROSCIUTTO AMERICANO

Filone Bread with Tomato & Basil
19.

THE CHEESE STANDS ALONE

Daily Selection
two 13. three 16. four 18. six 21.

STEAK TARTARE

Pastured Beef Tenderloin, Grapeseed Dijon Mustard, Pickled Vegetables, Toasted Brioche
21.

MARKET FISH CEVICHE

Diced Tomato & Red Pepper, Avocado, Cilantro, Jalapeño, Yuzu Vinaigrette
18.

ROASTED PUMPKIN SOUP

Acorn, Spaghetti & Butternut Nut Squash, White Onion, Sunchoke Chips, Gluten Free Croutons, Crème Fraiche
17.

SEASONAL VEGETABLE AND CHICKEN DUMPLING SOUP

Bone Broth, Chicken Dumplings, Emmer Grains, Cilantro, Shiso, Chili Oil, English Peas, Yellow & Green Beans, Cabbage, Brown Beech Mushrooms
23.

PASTA

SPAGHETTI POMODORO

San Marzano Tomato, Basil, Chili Flakes, Parmigiano Reggiano
24.

EMMER REGINETTI BOLOGNESE

Sfogliani Pasta, Lamb Bolognese, Broccoli Rabe, Brown Beech Mushrooms, Chili Flakes, Parmigiano Reggiano
26.



BUTCHER'S CUT

Marinated Mixed Fresh Herbs,
Sautéed Spinach, Roasted PeeWee Potatoes
Market Price

LONG ISLAND DUCK BREAST

Five Spice Honey Glaze, Wild Rice
Roasted Pears & Acorn Squash,
Chanterelle Mushrooms, Pomegranate Sauce
29.

ROASTED CHICKEN

Red Corn Polenta, Escarole,
Curry Pickled Mushroom Jus
29.

PORK CHOP

Berkshire Pork, Yellow & Green String Beans,
Roasted Baby Carrots & Brussel Sprouts,
Red Polenta, Apple Vinaigrette
36.



RICOTTA & MASCARPONE POTATO GNOCCHI

Roasted Butternut Squash, Broccolini,
Black Trumpet Mushroom,
Shallot Cream Sauce,
Poached Egg, Shaved Parmigiano
26.

SEASON'S HARVEST

Toasted Red Quinoa, Wild Mushrooms,
Roasted Squash & Brussel Sprouts,
Green & Yellow Beans,
Heirloom Radish, Spinach & Swiss Chard
29.



BLACK BASS A LA PLANCHA

Chanterelle Mushroom, Seared Porch
Potatoes, Cucumber Watercress Salad,
Lemon Tomato Vinaigrette
35.

WILD CAUGHT LOCAL TROUT

Brown Beech Mushrooms,
Yellow Sweet Corn, English Peas,
Heirloom Tomato, Lemon Brown Butter Sauce
36.

VEGETARIAN
CONTAINS NUTS

Executive Chef Edwin Albarracin