

DINNER



SMALL PLATES

POTATO SOUP 7
crème fraîche - bacon

GARDEN SALAD 10
artisan greens - chef's selection of seasonal fruit, nuts, and cheese -
chive vinaigrette

FALL SALAD 10
honey roasted apple - ruby romaine - white cheddar -
cranberry - cinnamon roasted pistachio - apple vinaigrette

SQUASH SALAD 12
house cured prosciutto - butternut squash - whipped chèvre

SMOKED SALMON 12
artisan greens - granola crumble - whipped feta - preserved lemon

WARMED BURRATA 14
roasted delicata squash - pecan struesel - bacon vinaigrette

GNOCCHI 13
sweet potato - ricotta - honey-lime tahini cream -
maple cashew crumble

KING CRAB TAGLIATELLE 15
lemon - butcher's pepper - fresh herbs

CRAB CAKE 15
jumbo lump - artisan greens - kohlrabi - creole remoulade -
chimichurri

BUTTERMILK CHICKEN 12
panko - white cheddar polenta - jalapeno apple cider gastrique -
green tomato

BEEF TARTARE 15
shallot - caper - cured yolk - grilled rustic white bread

FOIE GRAS 18
seared Hudson Valley foie gras - cornbread - brandy jus -
granny smith apple

CHARCUTERIE small 25 | large 40
assorted house meats and cheeses with accompaniments

LARGE PLATES

HEN 24
eichner farm chicken - cornbread montpellier - medjoul date -
corn butter - wheat berries - chorizo sage emulsion

SCOTTISH SALMON 27
sunchoke - sun-dried tomato - confit garlic

STRIPED BASS 27
cape gooseberry - english pea - farro - chipotle cream - bok choy

CRAB CAKES 30
jumbo lump - haricots verts - kohlrabi - frisée - chimichurri -
creole remoulade

PORK LOIN 28
pan seared - pablano-bacon-lime bread pudding -
savoy cabbage - mango habanero yogurt

MANHATTAN STRIP 32
hay smoked - aligot potatoes - roasted onion - wild mushrooms -
veal jus

ELK 32
molasses glazed spiced carrots - walnut lime coriander crumble

SHORT RIB 28
red wine braise - butternut squash - brown butter - tempura bacon -
confit yolk - celery root - wild mushrooms

BUTTER BURGER 16
house ground brisket - american - lettuce - tomato - onion -
garlic fries

KING CRAB TAGLIATELLE 25
lemon - butcher's pepper - fresh herbs

GNOCCHI 20
sweet potato - ricotta - honey-lime tahini cream -
maple cashew crumble

VEGETARIAN 23
daily preparation

SIDES

YUKON POTATO PURÉE 10

BRUSSELS SPROUTS 8
bacon - dates - apple cider vinaigrette

Executive Chef - Aaron Allen
Sous Chef - Brett Sanders

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.