



A P P E T I Z E R S

~ FROM THE SEA ~

- LOCAL ICED OYSTERS WITH CRANBERRY AND VERJUS ROUGE MIGNONETTE - 1 / 2 DOZEN
17
- YELLOW FIN TUNA TARTARE WITH QUAIL EGG AND NORI EMULSION
18
- PEEKYTOE CRAB TOASTS WITH AVOCADO AND FRENCH COCKTAIL SAUCE
18
- OVEN ROASTED LITTLENECKS WITH CORN, TOMATO, AND LINGUICA
18

~ FROM THE GARDEN ~

- GARDEN LETTUCES AND RADICCHIO WITH SHAVED AUTUMN FRUIT, PICKLED BUTTERNUT
SQUASH, TOASTED WALNUTS, AND YOGURT PARMESAN DRESSING
14
- SMOKED DUCK DRUMMETTES WITH CELERY ROOT SLAW AND POMEGRANATE
15
- SEARED FOIE GRAS WITH SWEET AND SOUR WILD BERRIES,
ELDERFLOWER, AND BITTER GREENS
20
- WOOD FIRE MARGHERITA PIZZA WITH WILD ARUGULA
16
- WOOD OVEN ROASTED BRUSSEL SPROUTS WITH HORSERADISH AND FRIED GARLIC
10
- HEIRLOOM SQUASH SOUP WITH PEPITAS, CROUTONS, AND NUTMEG CREME
16

~ HAND MADE PASTAS ~

- WHOLE GRAIN PAPPARDELLE WITH FINGERLING POTATOES,
STRING BEANS, AND GARDEN PESTO
16
- SPICY LOBSTER BIGOLI, LOBSTER AND WILD MUSHROOMS,
BOTTARGA, AND NEPITELLA
22
- CAVATELLI WITH PORK SAUSAGE, BRAISED BROCCOLI, AND PECORINO
16

~ ENTREES ~

- SEAFOOD PAELLA WITH HERBS AND GARDEN PEPPERS
35
- GRILLED LOCAL SWORDFISH WITH MARINATED SCARLETT RUNNER BEANS,
STUFFED OLIVES AND CAPER BAGNA CAUDA
36
- BUTTERMILK FRIED CHICKEN WITH BACON BRAISED SWISS CHARD,
SWEET POTATO CORN BREAD AND PICKLED WATERMELON RIND
30
- ROASTED PORK CHOP WITH CRISPY PORK BELLY,
CREAMY POLENTA, AND PLUOT MOSTARDA
39
- SLOW BRAISED SHORT RIB WITH FARRO, CAULIFLOWER,
AND CURRANT VINAIGRETTE
32
- COLD SPRING FARM BURGER WITH AGED CHEDDAR,
FRIES, CONDIMENTS, AND PICKLES
18

OUR THANKS....

*WE COULD NOT MAKE OUR WORK HERE HAPPEN WITHOUT SUPPORT
FROM OUR LOCAL FARMERS, ARTISANS, AND RANCHERS.*

HIDDEN POND GARDENS
BLACK ROCK FARM
A WEE BIT FARM

COLD SPRINGS RANCH
BROWNE TRADING
SPARROW ARC FARM

BREEZY HILL RANCH
SERENDIPITY RANCH
FIORE DI NONNO

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.