

DATE:

CHEF:

TO BEGIN

Bisques & Broths

Garlic Soup with Croutons **8.0**

Curd & Cure

A Mix of Farm Cheese and Hand Made
Charcuterie **13.5**

Spiced Chimichurri Wings

Parsley & Cilantro **12.0**

Whitefish Ceviche

Citrus, Cilantro, Red Onion **11.0**

Caesar Salad

House Made Croutons &
Grana Padano **9.5**

Thai Cabbage & Carrot Salad

Peanut Mirin Vinaigrette, Sesame,
Chopped Peanuts **9.0**

Homemade Naan White Pizza

Root Vegetable, Roast Mushrooms,
Ricotta, Goat Cheese **8.5**

Chickpea Feta Salad

Garlic, Vinegar, Herbs **6.0**

ON MAIN

Duck Breast

Apple Cranberry Chutney, Frisee
Salad, Root Vegetable Risotto **24.5**

Buttermilk Chicken Sandwich

Creamy Slaw, Garlic Aioli, House Made
Pickles. Field Greens Salad **16.0**

Hand Made Fettuccini

Fried Cauliflower, Broccoli, Grana
Padano, Basil Parsley Pesto **18.0**

Add Scallops or Steak 22.0

Herefords Farm Hangar Steak

Root Vegetable Hash, Potato Gnocchi,
Mushroom Fromage Blanc Cream **24.5**

Noodle Bowl

Dashi Broth, Grilled Zucchini &
Squash, Pickled Daikon, Rice Cakes,
Mushrooms, Sous Vide Egg **21.5**

Seared Scallops

Spiced Basmati, Grilled Asparagus,
Curry Vinaigrette **23.0**

ON THE S

Fries

Aged Parmesan, Fresh Herbs, House
Ketchup, Buffalo Blue Aioli,
Garlic Aioli **7.0**

Tempura Vegetables

Sweet Ginger Sesame &
Ancho Aioli **8.0**

Root Vegetable Braised Lamb Risotto

Shaved Parmesan,
Beets, Parsnips **10.0**
Make Entrée 16.0

Ground Pork Sausage Tacos

Apple Cilantro Slaw &
Cumin Crema **10.0**

House Burger

Kinderhook Farms Beef, Aged
Cheddar, House Ketchup, House
Pickles, Lettuce, Tomato. Confit Fries
14.5

Royale (Add Candied Bacon,

Buttermilk Onion Ring,
Garlic Aioli) **17.0**

*Ask your server about making dishes gluten free, vegetarian or vegan. We have gluten free buns!