

DATE:

CHEF:

TO BEGIN

Bisques & Broths

Spicy Curry Butternut Squash **8.0**

Curd & Cure

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

Arugula & Greens

Fennel Apple Vinaigrette **9.5**

*** Upgrade to Entrée**

The People's Caesar

Homemade Croutons, Classic Caesar Dressing, Grana Padano **10.0**

*** Upgrade to Entrée**

Brussel Sprouts Two Ways

Shallots, Rosemary, Sherry Vinegar Reduction & Shaved Brussels, Chorizo, Sage **9.5**

Free Bird Wings

Ancho Chili Rub, Citrus Zest, Smoked Pepper Aioli **11.0**

Homemade Naan

Hummus, House Pickles, Warm Marinated Olives **10.0**

ON MAIN

Soba Noodle Bowl

Confit Heirloom Carrots, Medley of Peppers, Braised Kale, Julienne Purple Daikon In Sweet Pepper Sauce **17.0**

Buttermilk Chicken Sandwich

Creamy Vinegar Slaw & House Made Pickles. Field Greens Salad **16.0**

Hand Made Fettuccini Pasta

Crab, Confit Garlic, Roasted Turnip & Butternut Squash, Pepita-Sorrel And Nasturtium Pesto Cream
With Crab 25.0 Without 19.5

Bacon Wrapped Cheese Stuffed Meatloaf

Rosemary Mashers, Braised Turnip Greens, Apple Cider Gravy **23.0**

Marinated Hanger Steak

Gnocchi, Shallot, Braised Greens, Herb Mushroom Duxelle Cream **25.0**

Grilled Salmon

Red Lentil Curry Puree, Thai Slaw, Vegetable Quinoa Salad **24.5**

ON THE SIDE

Fries

Aged Parmesan, Fresh Herbs, House Ketchup, Ancho Aioli, Garlic Aioli **7.0**

Risotto

Goat Cheese, Roast Turnip & Radish, Braised Garlic, Roasted Mushrooms **11.0**

Squash Fritters

Vegan Sambal & Chive Aioli **9.0**

House Burger

Kinderhook Farms Beef, Aged Cheddar, House Ketchup, House Pickles, Lettuce, Tomato. Triple Cooked 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!