

DATE:

CHEF:

TO BEGIN

Bisques & Broths

Cauliflower Bisque **8.0**

Curd & Cure

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

Spiced Chimichurri Wings

Parsley & Cilantro **12.0**

Ceviche of Cod

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 **7.0**

Homemade Naan White Pizza

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

Chickpea Feta Salad

Garlic, Vinegar, Herbs **8.0**

Duck Breast

Apple Cranberry Chutney, Frisee
Salad, Root Vegetable Risotto **23.5**

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 Salmon or Steak 22.0

Herefords Farm Hangar Steak

Chimichurri, Sofrito Rice, Cuban Black
Beans with Vegetables **24.5**

Noodle Bowl

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

Grilled Salmon

Asparagus Cream & Vegetable Quinoa
Salad **21.0**

Thai Salmon Poke Bowl

Curried Rice, Avacado, Pickled Radish,
Ginger **18.5**

ON THE SIDE

Fries

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

Tempura Asparagus

Sweet Ginger Sesame &
Ancho Aioli **8.5**

Root Vegetable Risotto

Shaved Parmesan,
Beets, Parsnips **10.0**

Make Entrée 16.0

Carne Asada Tacos

Homemade Queso Fresco, Vinegar
Slaw, Avocado Crema, Shaved Radish,
Salsa Verde **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!