

DATE:

TO BEGIN

Bisques & Broths

Cuban Black Bean **8.0**

The People's Board

Finocchio Salami, Chorizo, Triple Cream, Chevre Goat, House Pickles, Toasted Banquette **13.5**

Wings

Chefs Whim **12.0**

Thai Salmon Poke

Avocado, Pickled Radish, Ginger, Curried Basmati Rice **12.0**

Caesar Salad

House Made Croutons & Grana Padano **9.5**

Warm Polenta Cakes

Crumbled Goat Cheese & Basil Pesto **10.0**

Homemade Naan Pesto Pizza

Parsley Pesto, Shaved Parmesan, Caramelized Shallot, Herbed Ricotta **8.5**

Mixed Greens Salad

Berry Vinaigrette, Chevre Goat, Spiced Cashews, Walnut Oil **9.0**

ON MAIN

Thai Crab Cakes

Curried Basmati Rice, Grilled Asparagus, Sambal Lime Aioli **21.0**

Buttermilk Chicken Sandwich

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

Hand Made Fettuccini

Cacio e Pepe with Pecorino, Grana Padano, Black Pepper **18.0**

Add Salmon or Steak 22.0

Spanish Lomo "Steak"

Spanish Romesco, Sofrito Rice, Cuban Black Beans with Grilled Vegetables **24.5**

Somen Ramen Bowl

Savory Broth, Grilled Vegetables, Pickled Daikon, Abalone Mushrooms, Rice Cakes, Sous Vide Egg **21.5**

Add Pork Belly or Chicken 26.5

Lamb Korma

Coconut Milk, Israeli Couscous, Grilled Squash and Garlic Naan **24.0**

Fries

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

Tempura Asparagus

Sweet Ginger Sesame & Ancho Aioli **8.5**

Grilled Steak Tacos

Homemade Queso Fresco, Cabbage Apple Slaw, Salsa Verde **10.0**

Thai Cabbage & Carrot Salad

Peanut Mirin Vinaigrette, Sesame, Chopped Peanuts **6.5**

Chickpea Feta Salad

Garlic, Vinegar, Herbs **8.0**

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**

CHEF:

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