



DINNER MENU

August 22 nd - August 25 th, 2019

SMALLER PLATES

- Chilled Yellow Corn & White Bean Soup** *Davoren Farms Cilantro, Sea Salt, Crème Fraiche* 10
- San Damiano Farms Baby Green Salad** *Broccoli Rabe, Meyer Lemon Vinaigrette, Cherries, Feta Cheese* 9
- Sashimi of Tuna** *Compressed Strawberries, Edamame, Wasabi Greens, Cucumber* 18
- Spanish Octopus** *Romesco Sauce, Succotash, Grilled Radicchio, Lemon Zest* 17
- MD Crab Cake Bites (4)** *Old Bay Aioli, Pickled Celery, Grilled Pineapple* 21
- Pork Belly Tacos (2)** *Gochujang, Chicharron, Baby Cilantro* 13
- Davoren Farms Shishito Peppers** *Miso Aioli, Lemon Zest* 10

PLOUGHMAN'S BOARD

Baguette, Pickles, Mustard SM-14/ LG-28

Black Wax Cheddar *Adirondack, NY | Cow's Milk*

Aged Gouda *Deansboro, NY | Cow's Milk*

Tosceno Dry Sausage, Country Pork Pâté & H.V. Sausage Company

RAW BAR

- East Coast Oysters** *Mignonette, Cocktail Sauce, Lemon, Sea Beans* 3.50 ea
- Shrimp Cocktail** 4 ea

ENTREE

- Grilled 16oz Bone-In Ribeye** *Baby Bok Choi, Marbled Potatoes, Garlic Scapes, Veal Jus* 58
- Long Island Duck Breast** *H.V. Foie Gras, Local Rhubarb & Strawberry, Asparagus, Duck Jus* 36
- Maine Lobster Risotto** *Yellow Corn, Fines Herbes, Squash Blossoms* 19/ 38
- Atlantic Cod** *Heirloom Tomatoes, Butter Beans, Chorizo, Lemon & Herbs* 35
- House made Squid Ink Pappadelle** *Maine Sea Scallops, Davoren Farms Charred Tomatoes & Snap Peas* 34
- Maine Lobster Roll** *House Made Brioche & House Cut Old Bay Fries or Baby Greens* 24
- Valley Wagyu Beef Burger** *Valley Fries or Salad, House Made Brioche, LTO, Pickle* 22
- ADD Cheese +1 / ADD Bacon +2 / ADD Fried Egg +3 / ADD H.V. Foie Gras +12

SIDES

- House Cut French Fries** 7 **Maitake Mushrooms** 8
- Asparagus** 8 **Davoren Farms Italian Beans** 6

Executive Chef Vincent MocarSKI

Please: No menu substitutions. Split checks 2 ways only. 20% gratuity for parties of 6 or more.