

DINNER

-SNACKS-

OYSTERS <i>irish point of PEI, cocktail, cucumber & wasabi mignonette</i>	six/\$18 nine/\$25
DUCK FAT FRENCH FRIES <i>house fries, fresh herbs, parmesan cheese, garlic aioli</i>	\$12
CHARCUTERIE & LOCAL CHEESE BOARD <i>grilled bread & accoutrements</i>	\$22
WARM BREAD & BUTTER <i>rupert rising ciabatta, grilled scallion & miso butter</i>	\$6
CIDER BATTERED CHEESE CURDS <i>local curds, warm pepper jelly</i>	\$12

-SMALL-

NASHVILLE STYLE HOT SOFT SHELL CRAB <i>herbed bread sauce, sweet pickles, tabasco</i>	\$15
GREEN GODDESS SALAD <i>local chevre, lemon honey, castelfranco radicchio, celery</i>	\$12
MAUI STYLE AHI POKE <i>avocado, wonton crisps, housemade sriracha, furikake</i>	\$16
BABY BEETS & FRESH HERBS <i>smoked bleu cheese, lavender, pistachios, buckwheat</i>	\$11
CUCUMBER PANZANELLA <i>creme fraiche, chive oil, pink peppercorn, grilled sourdough</i>	\$11
GRILLED ASPARAGUS <i>house ricotta, truffle, cured egg yolk</i>	\$13
BURRATATINI <i>preserved lemon-parsley gremolata, onion & anchovy emulsion, toast</i>	\$12
GREEN TOMATO CAPRESE <i>marinated green tomato, stracciatella, sauce verte</i>	\$13

-LARGE-

GRILLED NY STRIP <i>rosti potato, wilted local spinach, chimichurri</i>	\$28
CLAMS & TAGLIATELLE <i>manilla clams, white wine, calabrian chili, lemon, herbs</i>	\$24
CHICKEN AND WAFFLES <i>semolina thyme waffle, fire roasted jalapeño maple syrup</i>	\$24
PORCINI TRUMPET <i>grilled oyster mushrooms, wilted spinach, smoked bottarga</i>	\$22
GRILLED CAULIFLOWER <i>crispy parmesan polenta, watercress, pepita muhammara</i>	\$19
GRASS FED DOUBLE CHEESEBURGER <i>melted onions, fries or side salad</i>	\$15

ADD bacon \$2.5, sunny side egg \$2, kimchi \$1.5, avocado \$2.5

Proud to Support: Littlefield Farms, Juniper Hill Farm, R&G Cheesemakers, Lot 32 Farm, St. Croix Farm, Hudson Valley Seafood, Island Creek Oysters, Rupert Rising Bakery, La Belle Farm, Nettle Meadow Creamery, Leaning Birch Farm, Featherbed Lane Farm, Adventures in Food, Fresh Take Farm