

# AUTUMN MENU

## STARTERS

### **BOSTON BIBB SALAD**

RED ONIONS, GRATED AGED GOAT'S CHEESE  
ROASTED GARLIC AND SHALLOT 'CAESAR' DRESSING 12

### **SMOKED SALMON**

ARUGULA, LEMON VINAIGRETTE  
HOUSE PICKLED ASPARAGUS  
PUMPERNICKEL TOAST 14

### **PICKLED BLUEBERRY & GOAT CHEESE**

HOUSE PICKLED BLUEBERRIES, AGED GOAT'S CHEESE  
TOASTED ALMONDS, CHAMPAGNE VINAIGRETTE  
MESCLUN GREENS 12

### **CRISPY DUCK CONFIT**

PUMPKIN-POTATO GNOCCHI  
CREMINI, SHIITAKE AND OYSTER MUSHROOMS  
CARAMELIZED CIPOLLINI, SAGE 15

### **STEAMED PEI MUSSELS**

CHERVIL, TARRAGON, PARSLEY  
WHITE WINE, GARLIC, SHALLOT  
BAGUETTE 14

## FOR THE TABLE

### **PICKLE PLATE**

HOUSE MADE SEASONAL PICKLES  
GARLIC AND DILL SPEARS, MOM'S DILLY BEANS  
BREAD AND BUTTER PICKLES, BLUEBERRIES 14

### **LOCAL ARTISAN CHEESE PLATE**

SELECTION OF THREE ARTISAN CHEESES  
CROSTINI, SEASONAL COMPOTE 16

### **CHARCUTERIE PLATE**

CHEF'S SELECTION OF HOUSE MADE CHARCUTERIE  
HOUSE PICKLES, WHOLE GRAIN MUSTARD  
PICKLED RAMPS, CROSTINI 21

EGGS: THUNDERHILL, KATHY BLACKSHAW, TEMPLE FARM  
PRODUCE: RED BARN, SKY FARM, MIGLIORELLI FARM  
RED HOOK FARM, WIGSTEN FARM, LUCAS FARM  
TEMPLE FARM, BIG ROCK FARM, RED DEVON GARDEN  
CHEESE: COOPERSTOWN CHEESE CO, SPROUT CREEK FARM  
COACH FARMS, FOUR BROTHERS, GREEN MOUNTAIN CHEESE CO.  
BONNIEVIEW FARM, TWIG FARM, LAZY LADY FARM  
DAIRY: HUDSON VALLEY FRESH  
HONEY: HUMMINGBIRD RANCH  
SEAFOOD: GADALETOS  
POULTRY: NORTHWIND FARM

*EXECUTIVE CHEF: SARA LUKASIEWICZ*

## **MAIN COURSE**

### **HAND MADE CAVATELLI WITH CREAMY BUTTERNUT SQUASH**

CREMINI, SHIITAKE AND OYSTER MUSHROOMS  
WILTED ARUGULA, PECANS, TOMA CELENA  
SM 13 LG 19

### **AUTUMN TAGLIATELLE**

CREMINI, SHIITAKE AND OYSTER MUSHROOMS  
CARAMELIZED ONIONS, KABOCHA SQUASH  
HOUSE SMOKED BACON, CURED LEMON ZEST  
SM 15 LG 23

### **SOUTHERN FRIED**

#### **BUTTERMILK BRINED BABY CHICKEN**

BLACK PEPPER HONEY DRIZZLE  
BACON BRAISED COLLARD GREENS  
MASHED POTATOES 26

### **FISH AND CHIPS**

BEER BATTERED LINE CAUGHT HADDOCK  
HAND CUT FRENCH FRIES, HOUSE MADE TARTAR SAUCE  
COLESLAW, LEMON WEDGE 24

### **TEMPLE FARM HAMBURGER**

DRY AGED, GRASS FED GROUND BEEF  
FRENCH FRIES, HOUSE MADE SESAME SEED BUN  
ROASTED GARLIC AIOLI, LETTUCE, TOMATO COMPOTE 13  
ADD EDEN CHEESE OR CHEDDAR 1.50

### **STEAK FRITES**

CHEF'S CHOICE, DRY AGED SEARED STEAK  
HAND CUT FRENCH FRIES, COMPOUND BUTTER  
RED WINE REDUCTION 32

### **BRAISED BEEF SHORT RIBS**

SPRING BROOK RACLETTE GRATIN  
SAUTÉED BLACK KALE, CARAMELIZED ONION  
RED WINE BRAISING JUS 28

### **PAN ROASTED PORK LOIN**

SAGE SPAETZLE, HOUSE SMOKED HAM  
WILTED SAVOY CABBAGE  
BOURBON-HAM JUS 27

### **MARKET SEAFOOD**

CARAMELIZED FENNEL, BLACK KALE  
CANNELLINI BEANS, PARSLEY  
TOMATO AND FENNEL PUREE MARKET PRICE

LAMB: HERONS ROOST, NORTHWIND FARM

BEEF: TEMPLE FARM— 100% GRASS FED

NORTHWIND FARM— GRASS FED, CORN FINISHED

FOLLY FARM—100% GRASS FED

KINDERHOOK FARM—100% GRASS FED

PORK: MEILI FARM, NORTHWIND FARM

*GENERAL MANAGER; RICHARD ROMANO*

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