

first

ROOT VEGETABLE SOUP 10

Duck Rillettes, Crouton, Thyme

PAN SEARED SCALLOPS 13

Wild Mushroom Cream, Wilted Arugula, Walnut & Thyme Gratin

HOUSE CURED SALMON BELLY 11

Wild Caught Alaskan Coho cured with Gin, Crème Fraiche, Arugula, Preserved Lemon, Juniper Vinaigrette, Rye Crisp

"CLAM CHOWDER" 12

Steamed Littlenecks, Sweetgrass Farms Bacon, Roasted Celery, Onion, Fingerling Potato, Cream, Crusty Bread

ESCARGOTS À LA BOURGUIGNONNE 9

Garlic and Parsley Butter, Crusty Bread

CHARCUTERIE PLATE 20, serves 2

Cured and Smoked Meats, Whole Grain Mustard, Pickled Vegetable, Olives

farm fresh sides

ROASTED OYSTER MUSHROOMS Lacinato Kale, Butternut Squash Seed Oil **8**

ROASTED SUNCHOKES Baby Swiss Chard, Butternut Vinaigrette **6**

ROASTED SPAGHETTI SQUASH Toasted Walnuts, Fresh Herbs **6**

YUKON GOLD AND WHITE TRUFFLE MASHED POTATO 6

ROASTED CAULIFLOWER & SWEET POTATO HASH 6

ALAMBRIA SPRINGS BABY CARROTS Apricot and Mint **6**

ALAMBRIA SPRINGS WINTER SQUASH RISOTTO Fried Sage **7**

Please inform your server of food allergies before ordering as some ingredients may not be listed. Eating raw or under cooked proteins may harm your immune system.

Welcome

WINTER OFFERINGS

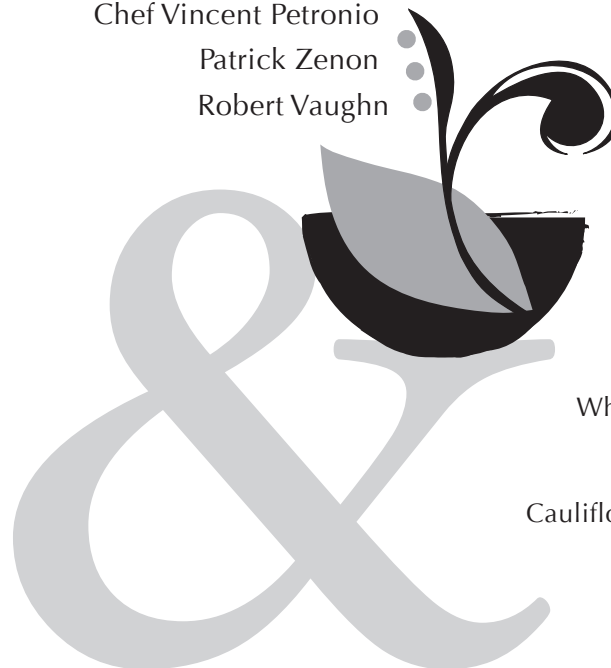
by Chef Tim Hardiman

Chef Steve Arbogast

Chef Vincent Petronio

Patrick Zenon

Robert Vaughn



Thanks

FOR SUPPORTING LOCAL FARMS AND BUSINESSES.

ASK YOUR SERVER ABOUT OUR LIST OF LOCAL FARM PARTNERS.

NO SEPARATE CHECKS PLEASE.

AGED FLAT IRON STEAK OR AGED FILET MIGNON 29 OR 32

Cognac and Green Peppercorn Cream, Yukon Gold and White Truffle Mashed Potato, Baby Carrots & Cauliflower

*Add Pan Seared Scallops to any steak or entrée **10**

CRESCENT FARMS ROAST DUCK A L'ORANGE 29

Beet & Turnip Galette, Roasted Lacinato Kale

WEST AFRICAN SEAFOOD GUMBO 33

Clams, Shrimp, Smoked Scallops, and Peekytoe Crab, Okra, Bell Peppers, Eggplant & Rice

LUCKI 7 FARMS PORK CHOP 29

Savory Cranberry Bread Pudding, Spaghetti Squash, Marsala & Walnut Brown Butter

GRILLED YELLOWFIN TUNA 29

Hudson Canyon ~ Montauk, NY

White Bean Puree, Roasted Sunchokes, Swiss Chard, Butternut Vinaigrette

MEADOWOOD FARMS GRILLED LEG OF LAMB 31

Cauliflower and Sweet Potato Hash, Fig & Caraway Gastrique, Lentil Persillade

"CHICKEN & BISCUITS" 24

Jones Family Farm Roast Chicken, Sweet Potato Biscuit, Roasted Carrots & Pearl Onions, Sweet Pea Pesto

BLEU CHEESE TART 20

Meadood Farms "Linklaen" Cow's Milk Bleu, Hazelnut & Caramelized Shallot, Galvin Farms

Roasted Oyster Mushroom, Acorn Squash, Arugula

VEGAN RISOTTO 20

Alambria Springs Winter Squash Risotto, Fried Sage, Farm Fresh Vegetables

House salad and bread are included with entrée. Greens are from Three Goat Farm, Clinton. Bread is from Five Corners Café, Old Forge. Butter is from Kriemhild Dairy, Hamilton.