



Cheese & Charcuterie
 house made jams, nuts, fruit and bread
 Two ~12 Four ~18 Six ~22 All ~ 40

Cheese: English Stilton, Cow Tipper, St. Andre, Tennessee Whiskey, Fratelli Pinna Brigatine

Meats: House Smoked Duck, Chicken Sausage, Prosciutto de Parma, Soppressata, 'Nduja

Foie

Starters

Grilled Quail (GF) 200, 103

micro herb salad, apricot mostarda, mango purée, Gras Barbecue~12

Hudson Valley Foie Gras 414, 416

brioche, lemon mascarpone, roasted sunflower seeds, chili honey ~17

Truffle Crab Mac & Cheese 300, 402

Fusilli, jumbo lump crab, truffle Mornay, old bay butter crumbs~13

Curried Cauliflower (V, GF) 224, 304

almonds, dried cranberries, coconut curry sauce ~9

Escargot 302, 417

Bourbon mushroom espagnole, crispy garlic chips, crostini ~12

Braised Octopus (GF) 702, 405

crispy chick peas, caramelized onion puree, 'Nduja, charred tomatoes, black salt, parsley oil ~14

Crispy Brussel Sprouts (V, GF) 301, 500

fresh herbs, golden raisins, root beer gastrique ~10

Half Dozen Local Oysters (GF) 4, 102

on the half shell, paddlefish caviar, lemon crème fraîche, sel Gris *or* grilled, spinach, bacon, parmesan~14

Soups & Salads

Soup du Jour

chef's daily creation ~ 6/8

Krazy Kat's Crab Bisque 414, 406

jumbo lump crab, chive crème fraîche ~7/9

French Mushroom Soup (VO) 608, 220

crouton, provolone, Gruyère ~6/8

Hearts of Romaine 102, 505

Kalamata olive tapenade, grilled focaccia, shaved parmesan, white anchovy, Parmesan dressing ~6/10

Field Greens Salad (VO,GF) 206, 410

roasted beets, goat cheese, pickled red onions, mesclun greens, spiced almonds, white balsamic vinaigrette ~6/10

Chopped Salad 100, 218

romaine, frisée, grape tomatoes, cucumber, smoked bacon, avocado, red onion, focaccia croutons, creamy garlic dressing ~8/12

Burrata Salad (GF) 302, 100

Boston lettuce, crushed avocado, prosciutto, tomato, aged balsamic, extra virgin olive oil, black salt ~9/13

Add a Protein to any Salad: Chicken ~5 Crab Cake ~12 Filet Mignon ~10 Smoked Salmon ~6 Shrimp ~7

*Numbers next to each item denotes suggested wine pairings

Entrées

Jumbo Lump Crab Cake (GF) 304, 406

sweet potato purée, haricot vert, lemon basil aioli~22/34

Arctic Char (GF) 410, 404

spiced carrot purée, cipollini onions, broccolini, red wine-lobster jus~22/30

Scallops a la Lyonnaise (GF) 214, 306

frisée, caramelized onions, smoked bacon, fingerling potatoes, hedgehog mushrooms, sherry-thyme vinaigrette~24/32

Chilean Sea Bass (GF) 204, 413

Coconut basmati, baby bok choy, ginger Darjeeling broth~26/36

Bone in Ribeye (GF) 1202, 1506

roasted marble potatoes, pickled blackberries, stilton mousse, roasted shallot jus~40

Jurgielewicz Farm Peking Duck (GF) 206, 1601

crisp skin breast, confit leg & thigh, pomme purée, broccolini, thyme jus~34

Rack of Lamb 604, 507

crispy eggplant, celery root purée, rosemary honey, red currant demi~23/32

Espresso Rubbed Venison Loin (GF) 706, 901

exotic mushroom risotto, crispy Brussel sprouts, port syrup, chive pistou~24/33

Boneless Short Ribs (GF) 512, 1105

pomme purée, swiss chard, natural jus ~29

Black Rice Bowl (VO, GF) 609, 104

avocado, pickled red onions, crispy chick peas, tofu, sno pea shoots, carrot, 8 minute egg~18/26#

Sides ~8

Roasted Exotic Mushrooms

Pomme Purée

Crispy Brussels Sprouts

Marble Potatoes, Stilton Fondue

Executive Chef Dan Tagle Sous Chef Corey Baunchalk

Children's menu available upon request.

(GF) ~ Gluten Free (V) ~ Vegan/Vegetarian (VO) ~ Vegetarian Only

Please note that kitchen equipment and prep area are shared with non-gluten free items. Many dishes can be modified to accommodate dietary restrictions. Please ask your server.

Join us for our

3 course prix fixe menu Sunday thru Thursday~\$35

Weekend Brunch 8-2

Consuming raw or undercooked meat, poultry, eggs, shellfish, or seafood may increase your risk for food borne illness. Ask about our private dining rooms and conference center for private functions

#