

appetizers

grilled quail
brussels sprouts, pearl onions, cherries
14

hudson valley foie gras
lady apples, sherry, almond biscotti
24

crab crepe
fennel, celery, bloody mary sorbet
16

calamari
tomato fondue, gribiche
12

“prawns and grits”
anson mills grits, tasso ham
14

tasting of charcuterie
grape mustard, cornichons
15

artisan cheese plate
honeycomb, almonds, greens
14

soup and salad

add chicken 7 add steak 12 add prawns 9 add salmon 9

mixed field greens
sherry vinegar, goat cheese
9

wilted spinach
bacon, pecans, blue cheese
9

frisee and confit egg
bacon, mustard vinaigrette, fennel
11

caesar
young romaine, white anchovies
9

shrimp bisque
preserved lemon, saffron
cup 4.5 bowl 9

pizza

margherita
paula's mozzarella, basil, balsamic
12.5

duck confit
shallots, tomatoes, goat cheese
14

short rib
manchego cheese, mushrooms, agave
18

sandwiches

chicken gremolata
broccoli sprouts, asparagus, garlic aioli
11

house cured salmon blt
watercress, tomato, neuskes bacon
15

homestyle burger
white cheddar, gruyere, or jack
11

pork tenderloin
arugula, mustard, horseradish pickles
11

second floor blue burger
grilled onions, blue cheese, pancetta
14

pasta, quiche, and risotto

wild mushroom risotto
carnaroli rice, porcini oil, parmigiano-reggiano
17

duck confit ravioli
goat cheese, tomato vinaigrette, celery root
16

quiche lorraine
caramelized onions, tomato, spinach salad
12

tomato fettuccine with chicken
roasted peppers, olives, garlic
16

mains

shrimp omelette
asparagus, morels, parmigiano-reggiano
17.5

skatewing
almonds, raisins, capers, celeriac
22

scottish salmon
saffron paella, chorizo, crabmeat
23

day boat scallops
pearl onion, couscous, beet chips
25

fire roasted chicken
loaded country potatoes, haricot verts
19

pork tenderloin
polenta, coffee, braised carrots
24

duck breast
confit, apple basmati, mustard greens
27

new york strip

sautéed mushrooms, pommes frites, veal jus

31

filet

pomme puree, asparagus, truffle jus

34