

DINNER

SNACKS

- MAPLE & BACON ROASTED ALMONDS
{8}
- HOUSE-MADE PICKLES
{4}
- CORNBREAD
with MAPLE-CHILE BUTTER
{7}
- CHICKEN LIVER MOUSSE
with PICKLED GRAPES
{12}
- POPOVERS
with HONEY & SEA SALT
{4}

EAST COAST OYSTERS

ICED *

- DAILY SELECTION
with GRAPEFRUIT MIGNONETTE
{3.25 each}

BARBECUED

- with* BACON & GREEN ONIONS
{3.75 each}

ROASTED

- with* GREEN CHILE BUTTER
{3.75 each}

SIDES

- FRENCH FRIES
{7}
- ROASTED MARKET VEGETABLES
with LEMON & HERBS
{8}
- BROCCOLINI & PARSNIP GRATIN
with TOASTED BREADCRUMBS
& PECORINO ROMANO
{8}
- BUTTERMILK WHIPPED POTATOES
{8}

FIRST COURSE

- SWEET POTATO SOUP**.....13
SPICED CRÈME FRAÎCHE, PICKLED RAISINS & RYE CROUTONS
- MARKET GREENS SALAD**.....13
MUSTARD GREENS, PEARS, RADISH, PUMPKIN SEEDS & SHALLOT VINAIGRETTE
- GREEN GODDESS SALAD**.....15
LITTLE GEM LETTUCES, ENDIVE, BLUE CHEESE, AVOCADO & BACON
- SQUASH TART**.....15
HOUSE-MADE BUTTERMILK RICOTTA, BROWN BUTTER & POMEGRANATE MOLASSES
- HOUSE-CURED BACON**.....13
WHISKEY POACHED FIGS & BLACK GARLIC
- ROASTED WILD BOAR RIBS**.....15
MARBLE POTATO SALAD & SOUR CHERRY MUSTARD
- BEER-STEAMED MUSSELS**.....18
CHERRY PEPPERS, CELERY LEAVES, GREEN OLIVES & GRILLED COUNTRY BREAD

SECOND COURSE

- WARM LAMB SALAD ***.....26
ROASTED CAULIFLOWER, FRIED CAPERS, OLIVE CROUTONS & SOFT-BOILED EGG
- PAN-ROASTED WHOLE BROOK TROUT**.....29
ROASTED BROCCOLINI & CHARRED MEYER LEMON VINAIGRETTE
- MARKET VEGETABLE BOWL**.....18
HEIRLOOM GRAINS, BEET TAHINI, FETA & ZA'ATAR
- LASAGNA**.....24
EGGPLANT, SQUASH, KALE, TOMATO SAUCE & BUTTERMILK RICOTTA
- DUCK MEATLOAF**.....30
VANILLA-PARSNIP PURÉE, BRAISED ESCAROLE & CRISPY SHALLOTS
- BUTTERMILK FRIED CHICKEN**.....28
CHEDDAR WAFFLES & SAVOY CABBAGE SLAW
- GRILLED FLAT IRON STEAK ***.....32
CRISPY FINGERLINGS, HERB SALAD, POBLANO BUTTER & BEEF JUS
- MUSHROOM-BARLEY VEGGIE BURGER**.....16
HOUSE-MADE BREAD & BUTTER PICKLES, SAVOY CABBAGE SLAW & FRENCH FRIES
Add cheddar.....2
- BURGER ***.....19
GRILLED ONION, DILL PICKLES, NEW YORK STATE CHEDDAR & FRENCH FRIES

EXECUTIVE CHEF BRUCE DILLON

{ 20% gratuity will be added to parties of 8 or more }

MONDAY NIGHT \$40 THREE COURSE MENU ★ TUESDAY NIGHT FREE CORKAGE
BUTTERMILK CHANNEL TOTE BAGS \$18 ★ KINDNESS & SALT COOKBOOK \$35

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness