

To Share is to Love...

Dinner



The Chef's Menu
LET THE KITCHEN DECIDE

MONDAY'S 35. pp
three course prix fixe,
no corkage fee
beverage pairing 15. pp

TUESDAY-SUNDAY 65.
5PM-8PM
whole table participation
five courses, chef's choice
beverage pairing 25. pp

Ploughman

A TRIBUTE TO THE PLOUGHMAN'S LUNCH WITH SEASONAL ACCOMPANIMENTS, BREAD & CRACKERS

- CHEESE PLATE*** CULTURED AND AGED 16
 - x old chatham sheepherding co, camembert, ny
 - x lively run, finger lakes gold, goat, ny
 - x reverie creamery, alpine porter, cow, ny
- CHARCUTERIE*** CRAFTED, CURED AND SMOKED IN HOUSE 16
 - x paprika smoked pork sausage
 - x duck pâté & pistachios
 - x pork, duck & black garlic pâté
- CHOOSE ONE MEAT OR CHEESE** WITH CRACKERS 8
- THE FEAST*** A CHEESE & MEAT BOARD COMBO 28

Fisherman

SUSTAINABLY SOURCED FISH AND SEAFOOD

- CRISPY CALAMARI & CHICKPEAS*** 14
pickled peppers & red onions, scallions, aioli
- CRAB CAKE** 14
celery root remoulade, spicy aioli
- SALMON CAESAR SALAD*** 24
pan roasted salmon, romaine, cucumber, cherry tomatoes, croutons, pecorino crisps

Butcher

NYS PASTURE RAISED & GRASS-FED MEAT

- PORK BELLY OR TOFU FRIED RICE BOWL*** 20
sesame seeds, scallions, fried egg, spicy mayo, peanuts
- HOUSE GROUND BEEF BURGER & FRIES*** 17
caramelized onions, cheddar, pickle, whole grain mustard, flax & sesame brioche
- HOUSE PASTA** 22
roasted pork shoulder, cocoa pasta, parsnips, kale, tomato ragu pecorino
- GRILLED PORK CHOP*** 26
brussels sprouts, grilled polenta, chimichurri sauce
- SEARED DUCK BREAST*** 26
charred onion vinaigrette, snow peas, shiitakes mushrooms
- GRILLED MARKET STEAK*** 29|45
8oz or 16oz, herb butter, steak sauce, house cut fries, garlic aioli
- BUTTERMILK FRIED CHICKEN*** 18|24
two piece or four piece fried chicken, cornmeal crust, house cucumber pickles, honey hot sauce, seasonal slaw & hush puppies

Baker

DAILY BREADS MADE IN HOUSE USING NYS FLOURS

- MUSHROOM FLATBREAD** 15
truffled cauliflower sauce, dill ricotta, shiitake mushrooms, pumpkin seeds
- BACON & PICKLE FLATBREAD** 15
garlic oil, house bacon, sweet pickles, pickled red onions, shtayburne cheddar cheese
- BREADS, CRACKERS & BUTTER*** 5
apple cider sourdough, daily bread, & gluten free buckwheat raisin crackers

Farmer and Forager

SEASONAL VEGETABLE FOCUSED DISHES

- CREAMY TOMATO SOUP** 7
cheddar cheese pâte à choux
- POUTINE*** 8|14
fries, bone marrow beef gravy, cheese curds
- KALE SALAD*** 9|15
pickled red onions, croutons, house bacon, feta cheese, buttermilk herb dressing
- MIXED GREEN SALAD*** 8|14
chickpeas, crispy quinoa, mixed seeds, pickled pears, cider vinaigrette, sprouts
- ROASTED CAULIFLOWER SALAD*** 12
field greens, walnut crusted goat cheese, radish, dried cranberries, parsley vinaigrette
- VEGGIE BURGER & FRIES*** 16
chickpea, lentil & sesame seed patty, cheddar, tzatziki sauce, cucumber, red onion, brioche

Classic Sides

- CREAMY GNOCCHI CASSEROLE** 12
ricotta gnocchi & spinach
- ROASTED BRUSSELS SPROUTS*** 9
apple cider caraway glaze
- SWEET POTATO GRATIN*** 9
black garlic, cheddar
- HAND-CUT FRIES*** 7
rosemary, garlic aioli
- MAC & CHEESE*** 10
baby shells or gluten free penne, creamy shtayburne cheddar cheese sauce, panko crumbs