

SHARABLES

Crispy Pork Belly 13 (*Hatefield Farms, PA*)
braised cabbage, grilled peach jam

Fluke Crudo 14 (*Long Island, NY*)
watermelon radish, citrus champagne glaze,
truffle crema

Lobster Dumplings 14 (*Maine*)
lobster, scallions, wakame, sesame soy

Crispy Curried Cauliflower 14
(*Ocean Mist Farm, PA*) mint yogurt truffle creme

Charred Pulpo 14 (*Eckerton Hill Farm, PA*)
fingerling potato, red onion, capers, kalamata olives

BBQ Short Ribs 13 (*Merrick County Farm, NE*)
grilled street corn, tomato confit

SOUP of the DAY

SALADS

Farmhouse Salad 13 (*Davenport Farms, NY*)
local grilled asparagus, snap peas, corn,
watermelon radish, lemon zest vinaigrette

Roasted Beet & Goat Cheese 14 (*Satur Farms, NY*)
charred shallots, fennel vinaigrette,
fried goat cheese medallions

Baby Kale Caesar 13 (*Satur Farms, NY*)
grilled filone, parmesan tuille

The Twisted Wedge 14 (*Hepwort Farms, NY*)
baby bib lettuce, cucumber, pickled tomato,
apple-wood smoked bacon, toasted sunflower seeds,
house made bleu cheese dressing

ADD: **Chicken 6 / Steak 9 / Shrimp 10**

dinner

From Farm to Fork CHARCUTERIE & CHEESE

Speck (Italy) / **Saucisson Espellete Pepper** (France) / **Sweet Capicola** (Italy)
Prosciutto Di Parma (Italy) / **Burrata** (Brooklyn, NY)
St. Stephens Brie (Stephentown, NY) / **Tomme Cheddar** (Georgia)
with Accoutrements
2/15 • 4/24 • 6/32

MAINS

Pork Medallions 25 (*Hatfield Farm, PA*)
mango chutney, sweet potato wedges, local cauliflower

East End Striped Bass 28 (*Long Island, NY*)
crispy fennel, olives, heirloom tomato, cherries, basil purée

28 Day Dry Aged Sirloin* 40 (*Tama, IA*)
smashed potato, bone marrow, demi

Lobster Pardelle 28 (*Maine*)
lobster, snap peas, chives, chenin blanc

Organic Chicken 24 (*Murray Farms*)
shallots, asparagus, crushed potato with scallions

Cavatelli Toscano 24
fennel sausage, baby kale, roasted tomato, garlic broth

American Lamb* 38 (*Superior Farms*)
roasted root vegetables, rosemary au jus

Pastured Raised Grass-fed Burger* 18 (*Creakstone*)
candied bacon cherry confit, pomme frites

VEGGIES 7

Roasted Root Vegetables

Crispy Brussels Sprouts / Lardo / Shallot

Roasted Wild Mushrooms / Herbs Provençal

POTATO 6

Sweet Potato Wedges

Pomme Frites

Herb Infused Fingerling Potatoes

Family Farm to Family Feast

Our menu is based on taste
inspired by farmers, fishermen,
and the artisan food producers.
Farm to table spirit and our
dedication to country and
comfort food is the universal
language to bring us together.