

SHARABLES

Wild Mushroom Gnocchi 13 (*Rhode Island Farm*)
rosemary demi, shaved pecorino romano

Pan Seared Foie Gras O'Larange 14 (*Lancaster Farm*)
crispy wonton, sake sesame slaw, wasabi creme

Canarian Mojo Taco 12 (*Lancaster Farm*)
braised pork belly, mango slaw, avocado cilantro creme

Short Rib Spring Roll 14 (*Hepworth Farms*)
cipollini, jicama, smoked gouda fondue, cherry peppers

Coconut Thai Chili Shrimp Cake 15 (*Norwich Farms*)
nuoc cham, charred scallion

Boulette De Viande 14 (*Eckerton Farms*)
local blend, fire roasted tomato, whipped ricotta

SEASONAL SOUP of the DAY

SALADS

Winter Harvest 12 (*Satur Farms*)
mapled greens, tart apple, pitted kalamata olives,
candied pecans, bermuda onion, maple vinaigrette

Brussel Sprout Caesar 13 (*Norwich Meadows Farm*)
toasted almonds, pomegranate seeds

Roasted Beet Salad 14 (*Taproot Farm*)
warm goat cheese, cajun peanuts, avocado,
honey balsamic

Quinoa Salad 12 (*Satur Farms*)
roasted winter squash, dried cranberries, baby kale,
candied pecans, feta, lemon EVOO

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

dinner

From Farm to Fork CHARCUTERIE & CHEESE

Duck Pate (Massachusetts) / **Wild Boar Sausage** (N Dakota) / **Grayson** (Virginia)
Bison Salami (Jansal Valley) / **Smoked Duck Breast** (Hudson Valley) /
Hooks Triple (Wisconsin) / **Cave Aged Cheddar** (New England)
with Accoutrements
2/15 • 4/24 • 6/32

MAINS

Farmhouse Ribeye* 43 (*Hudson Valley Farms*)
28 oz. bone-in ribeye, burnt broccolini, roasted rosemary fingerlings,
horseradish-bacon demi

Cedar Plank Salmon 28 (*Hepworth Farms*)
roasted winter root, sweet potato puree, honey whiskey glaze

Duroc Double Cut Pork Chop 29 (*Lancaster Farms*)
fried maple brussel sprouts, angry sweet potato,
caramelized shallot & ice wine reduction

Goat Cheese-Chive Tortelloni 26 (*Hudson Valley Farms*)
Hudson Valley sausage, broccolini, cherry peppers, garlic, tomato EVOO

Organic Lemon Pepper Cornish Hen 28 (*Murray Farms*)
parsnip puree, garlic root vegetables, roasted chestnut cream

Spicy Shrimp Ramen 32 (*Hepworth Farms*)
luscious bone broth, simmered vegetables, pork belly

Braised Root Beer Short Ribs 34 (*Hudson Valley Farms*)
slow braised short ribs, pappardelle, crisp onion, nutmeg cream

Pan seared Branzino 32 (*Norwich Meadow Farms*)
cran-apple chutney, sweet potato puree, roasted fennel

Grass-Fed Burger* 18 (*Lancaster Farms*)
pork belly, charred shallot & mushroom jam, pomme frites

VEGGIES 7

Brussel Sprouts Confit (*Hepworth Farms*)
Burnt Broccolini (*Norwich Meadows Farm*)
Roasted Local Root Vegetable (*Satur Farms*)
Parsnip Puree (*Smith's Farms*)

POTATO 6

Fingerling Potato (*Hepworth Farms*)
Sweet Potato Puree (*Norwich Meadows Farm*)
Hand Cut Pomme Frites (*Satur Farms*)

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.

*This menu item is cooked to order. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.