

## 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**

# lunch

## 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

## BETWEEN the BREAD

**Grass-fed Burger\* 16**  
sweet onion bacon cherry jam, pomme frites

**Roasted Root Quinoa Burger 14**  
local roasted vegetables, lemon basil aioli

**Turkey Avocado BLT 14**  
spring valley farm sliced turkey, bib lettuce, tomato,  
smoked bacon, avocado aioli

**Pastrami Reuben 14**  
braised red cabbage, greyuere, tomato horseradish cream, marble rye

**Montauk Lobster Roll 17**  
lobster, candied bacon, lemon zest, brioche

**Fish Tacos 16**  
local striped bass, apple brussel slaw, pineapple mojo

**Homestead 15**  
grilled & roasted vegetables, mixed greens, balsamic dressing

**Fossil Chicken 14**  
country fried chicken, nappa - arugula slaw, homemade bourbon BBQ sauce

**Farm to Steak 18**  
grilled steak, shaved asparagus, bleu cheese crumbles,  
caramelized onions, balsamic glaze

## VEGGIES 7

**Roasted Root Vegetables**

**Crispy Brussels Sprouts / Lardo / Shallot**

**Roasted Wild Mushrooms / Herbs Provencal**

## 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.

\*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.