

SOUPS

FISHERMAN'S STEW 18.
*american red snapper/scallops
charred tomato broth/pepper confit*

WATERMELON GAZPACHO 10.
seedless grapes/cucumber/red onion/almonds

SALADS

12 INGREDIENT CHOPPED SALAD 12.

MESCLUN GREENS 8.
shallot vinaigrette/herbs

ARUGULA & GOAT CHEESE SALAD 14.
toasted pistachios/strawberries

ROASTED BEET 'TARTARE' 12.
capberberries/micro-arugula/white truffle oil

STARTERS

HOUSEMADE CHARCUTERIE 22.
*chicken liver pate/garlic & pork terrine/
grass-fed pastrami/pickled red onions
capberberries/grilled housemade bread*

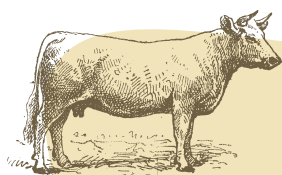
HOUSEMADE GNUDI 13. APP / 26. ENTREE
fresh tomato puree/toasted pignoli/parmesan

CRISPY FRIED CLAMS 14.
capberry remoulade/lemon

MEXICAN STREET CORN 9.
cilantro/queso fresco/lime/chipotle aioli

WOOD GRILLED OCTOPUS 16.
housemade chorizo/almond romesco

BURRATA & SETH'S TOMATOES 15.
aged balsamic/celtic sea salt/micro basil



SPECIALTIES

CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE 22.
roasted carrots/zucchini/cannellini beans/couscous/kale/beets/quinoa

HOUSEMADE RIGATONI 'BOLOGNESE' 26.
braised beef short rib/garlic/roasted tomatoes/parmesan

MIGLIORELLI FARM ZUCCHINI RISOTTO 14. APP / 28. ENTREE
pecorino romano/lemon zest/mint

ROAST AMERICAN RED SNAPPER 30.
Davenport corn 'chowder'/roasted cherry tomatoes/tarragon

PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT 28.
compressed watermelon/RSK Farm wax beans/coriander, lime & jalapeno emulsion

OVEN ROASTED SNOWDANCE FARM CHICKEN 26.
lacinato kale/cipollini onions/soubise/cardamom jus

WOOD GRILLED HANGER STEAK 34.
roasted fingerling potatoes/fresh peas/smoked tomato butter

SLOW BRAISED BEEF SHORT RIBS 35.
roasted celery root/plum tomato confit/truffled bordelaise



SIDES

MASHED POTATOES | FRENCH FRIES
LACINATO KALE | FINGERLING POTATOES

All sides \$7