

JUNE 2018

SOUPS

FISHERMAN'S STEW 17.
atlantic halibut/scallops/charred tomato broth

BEET & CELERY ROOT SOUP 11.
goat cheese spuma/truffle oil

SALADS

12 INGREDIENT CHOPPED SALAD 12.

RSK FARM'S MESCLUN GREENS 8.
shallot vinaigrette/herbs

RSK FARM ARUGULA SALAD 13.
*blackberries/local goat cheese/
red onion/pistachios*

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

STARTERS

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

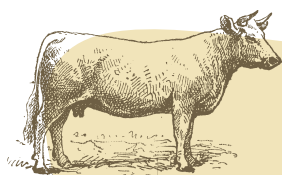
RICOTTA GNUDI 13. APP / 26. MAIN
fresh tomato puree/pinenuts/parmesan

HEIRLOOM TOMATO 'TARTARE' 10.
endive/balsamic/anchovy emulsion

CHAMOMILE CURED ARCTIC CHAR 14.
chive cream/toasted housemade peasant bread

CRISPY FRIED CLAMS 13.
caperberry remoulade/lemon

WOOD GRILLED OCTOPUS 16.
housemade chorizo/almond romesco



SPECIALTIES

CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE 22.
carrot/celeriac/squash/kale/beets/quinoa/wheatberries/curried apple jus

HOUSEMADE RIGATONI BOLOGNESE 25.
braised Snowdance Farm Tamworth pork/sugar snap peas/parmesan

WILD MUSHROOM RISOTTO 14. / 28.
pecorino romano/truffle oil

PAN ROASTED ARCTIC CHAR 27.
celery root puree/broccolini/pickled red onion/mushroom fumet

ROAST ATLANTIC HALIBUT 35.
israeli couscous 'tabbouleh'/plum tomato broth

GRILLED TAMWORTH PORK LOIN 30.
parsnip puree/lacinato kale/rosemary

OVEN ROASTED SNOWDANCE FARM CHICKEN 26.
spaghetti squash/cipollini onions/cardamom jus

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



SIDES

**FRENCH FRIES | GRILLED BROCCOLINI | MASHED POTATOES
ROASTED FINGERLING POTATOES | SAUTEED LACINATO KALE**

All sides \$7