

# DINNER

-SNACKS-

<b>OYSTERS</b> <i>savage harbor blonde of PEI, cocktail sauce, apple-bourbon mignonette</i>	six/\$18 nine/\$25
<b>DUCK FAT FRENCH FRIES</b> <i>house fries, fresh herbs, parmesan cheese, garlic aioli</i>	\$12
<b>CHARCUTERIE &amp; LOCAL CHEESE BOARD</b> <i>grilled bread &amp; accoutrements</i>	\$22
<b>WARM BREAD &amp; BUTTER</b> <i>rupert rising wood fired ciabatta, smoked maple butter</i>	\$6
<b>ROASTED BRUSSEL SPROUTS</b> <i>bacon, charred onion, honey, cognac, buttered hazelnuts</i>	\$13

-SMALL-

<b>CIDER BATTERED CHEESE CURDS</b> <i>local curds, warm pepper jelly</i>	\$12
<b>MUSSELS MARINIERE</b> <i>wilted fennel, chorizo, white wine, garlic cream, herbs, toast</i>	\$16
<b>BUTTER BRAISED MUSHROOM TARTINE</b> <i>arugula &amp; pistachio pesto</i>	\$12
<b>AHI TUNA CRUDO</b> <i>ponzu sauce, sesame toasted panko, charred avocado, cilantro</i>	\$16
<b>LOCAL ROMAINE WEDGE SALAD</b> <i>chorizo, cotija cheese, crispy shallot, herb vinaigrette</i>	\$13
<b>PORK BELLY BAO BUNS</b> <i>asian pickles, five spiced hoisin, jalapeno, ponzu dipping sauce</i>	three/\$12
<b>BLISTERED SHISHITO PEPPERS</b> <i>smoked onion puree, guajillo chile, citrus</i>	\$9
<b>GOLD BEET CARPACCIO</b> <i>creme fraiche, elderberry, marcona almond, greens</i>	\$12

-LARGE-

<b>PAN SEARED WILD SALMON</b> <i>sweet potato, kohlrabi, smoked maple &amp; young ginger dashi</i>	\$32
<b>LA BELLE FARM DUCK BREAST</b> <i>braised baby carrots, swiss chard, mushroom jus</i>	\$29
<b>GRILLED PRIME NY STRIP STEAK</b> <i>pomme lyonnaise, marinated kalette, bordelaise</i>	\$36
<b>ROASTED SQUASH AND FARROTO</b> <i>creamed farro, acorn squash, delicate squash</i>	\$19
<b>WILD KEY WEST SHRIMP &amp; GRITS</b> <i>jalapeno béchamel, tasso ham, hominy grits, scallion</i>	\$28
<b>GRASS FED DOUBLE CHEESEBURGER</b> <i>melted onions, fries or side salad</i>	\$15

**ADD** *bacon \$2.5, sunny side egg \$2, kimchi \$1.5, avocado \$2.5*

-SPECIAL-

## RESTAURANT WEEK - \$30 *(does not include tax or gratuity)*

*Choose 1 Red Small Plate, Choose 1 Red Large Plate, and One Dessert Selection From Below*

<b>BROWNIE SUNDAE</b> <i>dark chocolate rye brownie, rye caramel, pecan</i>	\$8
<b>COCONUT RICE PUDDING</b> <i>mango sorbet, miso caramel, puffed rice</i>	\$8

*Proud to Support: Littlefield Farms, Juniper Hill Farm, R&G Cheesemakers, Lot 32 Farm, St. Croix Farm, Hudson Valley Seafood, Hilltop Acres Farm, Rupert Rising Bakery, La Belle Farm, Nettle Meadow Creamery, Leaning Birch Farm, Featherbed Lane Farm, Adventures in Food, Fresh Take Farm, E&L Prime Mushrooms, Saratoga Olive Oil Co., Chaseholm Farm Creamery*