

Appetizers

Jerusalem Artichoke Salad

sunchokes three ways, shaved celery, pickled grapes, toasted
pinenuts, cabernet verjus (v,N,GF) 11
w/ Bayley Hazen Blue 13

Roasted Sweet Potato Soup

bosc pear, espelette pepper, tarragon, spiced pepitas (V,GF,s) 12

Mushrooms on Toast

sauteed wild mushrooms, grilled focaccia, Pernod cream,
cured egg yolk (v) 14

Hudson Valley Foie Gras Torchon

Chicken liver parfait, brioche crouton, burnt orange puree,
candied pecan 18

Thai Green Curry Mussels

Bang's Island mussels, coconut milk, Thai basil, grilled
focaccia (s,GF w/o bread) 16

Local Cheese and Meat Plate

candied nuts, house made pickles, mostarda, smoked paprika honey
choice of 3, 4 or 5 for 19, 23 or 27

Sugar House Creamery - Dutch Knuckle, Moon Cake (cow)

Four Fat Fowl - St. Stephen (cow)

Lively Run Farm - Finger Lakes Gold (goat)

Nettle Meadow - Kunik (cow)

Chaseholm Farm - Nimbus (cow), Ewe's Blue (sheep)

Jasper Hill Farm - Bayley Hazen Blue, Vault No 5 Cheddar (cow)

House Charcuterie - Mangalitsa lardo, country pork terrine

Mace Chasm Salami - Saucisson, Soppressata, Hunter

House made focaccia \$5

No Substitutions

Please alert your server of any food allergies

v = vegetarian
V = vegan
GF = gluten free
S = spicy
s = kinda spicy
N = contains nuts

Please let your
server
know if you
require separate
checks when you
order.