

Appetizers

Jerusalem Artichoke Salad

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

Potato-Leek Soup

potato crisps, herb oil, chive (v,GF) 12

Mushrooms on Toast

sauteed wild mushrooms, grilled focaccia, Pernod cream,
cured egg yolk (v) 15

Chicken Liver Parfait

burnt orange puree, candied pecans, focaccia croutons, pickled
grapes 15

Soup de Poisson

rouille, crouton 18

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)

Hudson Valley Cheese - 15 year cheddar (cow, very sharp)

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

House Charcuterie - Mangalitsa lardo, country pork terrine

Olli Salami - calabrese, fennel

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.