



AN AMERICAN BRASSERIE

SMALL PLATES

Soup du Jour • 8

4x4 Onion Soup Gratinée • 11
4 Onions x 4 Cheeses

Baby Field Greens Salad • 9
Radish, Carrot, Tomato,
Sesame Ginger Dressing

Freshly Fried Potato Chips • 13
Blue Cheese Sauce

Charred Alaskan Octopus • 16
Crispy Fingerling Potatoes,
Curry Sauce

Crispy Corn Fritters • 12
Sweet Soy Sauce, Scallions

Prince Edward Island Mussels • 13
Chilies, Green Curry, Coconut Milk,
Grilled Baguette

Seafood Tower • 48

Chilled Island Creek Oysters, Salmon Rilette,
Chilled Carolina Shrimp, Lobster Salad,
Mignonette, Sauce Louis

Atlantic Tuna Tartare Tacos • 16
Chipotle Sour Cream, Cilantro, Avocado

Chicken Dumplings • 7
Sweet Chili, Scallion Soy Sauces

Crispy Calamari • 12
Blistered Shishito Peppers, Spicy Aioli

SALADS

Chilled Lobster & Quinoa • 25
Poached Maine Lobster Meat, Quinoa, Arugula,
Tomato, Lime Vinaigrette, Radish, European
Cucumber, Cilantro, Scallions, Carrot

Grilled Sirloin Cobb • 21
Tomato, Onion, Creamy Blue Cheese Dressing,
Applewood Bacon, Roasted Tomatoes,
Avocado, Feather Ridge Farm Hen Egg

Pecan, Pear & Blue Cheese • 14
Mixed Greens, Poached Pear, Pecans,
Blue Cheese Crumbles, Craisins,
Aged Balsamic & Champagne Vinaigrette

BUILD A BETTER BURGER

Served with Pommes Frites and Pickles

10oz Certified Angus Sirloin Burger • 14
Brioche Roll, Butter Lettuce, Tomato, Red Onion
\$2 Cheeses

American, Provolone, Swiss, Cheddar,
R&G Cheesemaker's Chèvre,
Gorgonzola Crumbles

\$2 Add Ons

"Slider Onions", Sautéed Mushrooms,
Applewood Smoked Bacon, Avocado,
Feather Ridge Farm Hen Egg, Banana Peppers

\$\$\$ Add Ons

Seared Hudson Valley Foie Gras \$15,
Black Truffles \$5

\$1 Sauces

Bacon Shallot Aioli, Garlic Aioli, Mayo,
Russian, Carolina Barbecue, Spicy Mayo

PASTA & NOODLES

Indonesian Stir Fried Noodles • 16
Noodles, Trio of Cabbages, Celery, Onions,
Sweet Soy Sauce
add Chicken \$5, add Shrimp \$7

Pasta Ryleigh • 22
Orecchiette Pasta, Smoked Chicken,
Roasted Red Peppers, Roasted Garlic,
Andouille Sausage, Sambuca Cream Sauce

Hand Rolled Lobster Ravioli • 26
Champagne Sauce, Local Corn,
Roasted Tomatoes, Creamed Leeks

SIGNATURE FAVORITES

Catch of the Day • MKT

Pan Roasted Gulf of Maine Salmon • 25
Summer Harvest Succotash,
Tomato & Thai Basil Butter

Prince Edward Island Mussels • 23
Chili Curry Coconut Milk, Grilled Bread,
Pommes Frites

Chicken Gabriel • 23
Pistachios, Prosciutto, Shiitake Mushrooms,
Madeira Cream Sauce, Jasmine Rice

Slow Braised Beef Short Ribs • 27
Coconut Milk, Lime Leaves, Chilis, Lemongrass,
Palm Sugar, Jasmine Rice

Seafood Pot Pie • 27
Lobster, Mussels, Local Fish, Shrimp,
Summer Vegetables,, Puff Pastry

Steak Frites • 27
Grilled Black Angus Bavette, Pommes Frites,
Maitre d'hôtel Butter

LOCAL FARMHOUSE & ARTISAN CHEESES

1 Piece \$6 • 3 Piece Tasting \$17
Toasted Nuts, Fresh Baked Bread,
Honey, Fruit Compote

R&G Cheesemaker's Chèvre • Goat
Old Chatham
"Kinderhook Creek" • Sheep
Four Fat Fowl "St Stephen" • Cow
Berkshire Blue Cheese • Cow
Adirondack Cheddar • Cow

SIDES

Fried Brussels Sprouts • 11
Crispy Pork Belly, Sweet Sambal Glaze,
Fried Shallots

Sweet Potato Fries • 6
Brown Sugar Sauce

Fingerling Potatoes • 7
Garlic, Fresh Herbs

Duck Fat & Rosemary Frites • 8
Parmesan, Sea Salt

Stir Fried Vegetables • 6

KIDS KORNER

For Children 10 & Younger, Please
*Served with French Fries or Apple Sauce

5oz Junior Burger & Fries* • 8
Buttered Noodles • 6
Grilled Cheese & Fries* • 6

• We are more than happy to adjust any items on the menu to your dietary request, when possible •
• Gluten Free Pasta, Bread & Burger Rolls are Available •

