



AN AMERICAN BRASSERIE

SMALL PLATES

Soup du Jour • 8

4x4 Onion Soup Gratinée • 12  
4 Onions x 4 Cheeses

Daily Market Salad • 9  
Green Goddess Dressing

Freshly Fried Potato Chips • 13  
Blue Cheese Sauce

Charred Alaskan Octopus • 16  
Crispy Fingerling Potatoes, Olives,  
Local Tomatoes, Hearts of Palm, Romesco

Prince Edward Island Mussels • 13  
Charred Local Corn, Coconut Curry,  
Cherry Tomato, Crostini

Island Creek Oysters • 18  
Pink Peppercorn Watermelon Mignonette

Daily Dumplings • 7  
Sweet Chili, Scallion, Soy Sauce

Crispy Calamari • 14  
Pickled Peppers, Cajun Remoulade

SALADS

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

Pecan, Pear & Blue Cheese • 16  
Mixed Greens, Poached Pear, Spiced Pecans,  
Blue Cheese Crumbles, Craisins,  
Rhubarb Vinaigrette

BUILD A BETTER BURGER

Served with Pommes Frites and Pickles

10oz Certified Angus Sirloin Burger • 16  
Brioche Roll, Butter Lettuce, Tomato, Red Onion

\$2 Cheeses

American, Provolone, Swiss, Cheddar,  
Gorgonzola Crumbles

\$2 Add Ons

“Slider Onions”, Housemade Bacon, Avocado,  
Feather Ridge Farm Hen Egg,

\$2 Sauces

Cajun Remoulade, Garlic Aioli, Mayo,  
Blue Cheese Sauce, Sweet Soy Mayo

SANDWICHES

Tempura Soft Shell Crab • 19  
House Cucumber Kimchi,  
Sesame Sweet Soy Aioli, Hass Avocado,  
Bibb Lettuce, Sourdough Toast

Wild Hive Fried Chicken • 18  
Pickled Watermelon Rind, Tomatoes, Cheddar,  
Sweet Corn Remoulade, Portuguese Muffin

- 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 •

PASTA & NOODLES

Indonesian Stir Fried Noodles • 17  
Noodles, Trio of Cabbages, Celery, Onions,  
Sweet Soy Sauce  
add Chicken \$6, add Shrimp \$9

Pasta Ryleigh • 24  
Orecchiette Pasta, Smoked Chicken,  
Roasted Red Peppers, Roasted Garlic,  
Andouille Sausage, Sambuca Cream Sauce

Shrimp & Heirloom  
Tomato Bucatini • 26  
Summer Squash, Kale, Roasted Corn, Whipped  
House Ricotta, Confit Garlic, Basil

SIGNATURE FAVORITES

Catch of the Day • MKT

Pan Roasted Gulf of Maine Salmon • 26  
Wheatberries, Arugula, Summer Succotash,  
Green Tomato Caviar

Prince Edward Island Mussels • 25  
Charred Local Corn, Coconut Curry,  
Cherry Tomato, Crostini

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

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

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  
Adirondaack Cheddar • Cow

SIDES

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

Duck Fat & Rosemary Frites • 9  
Parmesan, Sea Salt

Local Seasonal Vegetables • 8

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

