



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
Dashi Miso Fingerling Potatoes,
Yonos' Sambal Caviar, Bok Choy,
Pickled Enoki Mushrooms

Prince Edward Island Mussels • 13
Golden Delicious Apple, Coconut Curry,
House Smoked Bacon, Crostini

Island Creek Oysters • 18
Blood Orange Mignonette

Daily Dumplings • 7

Crispy Calamari • 14
Pickled Peppers, Cajun Remoulade

SALADS

Grilled Sirloin Cobb • 21
Blue Cheese Crumbles, 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,
Champagne 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

Pulled Pork Sandwich • 19
Local Apple Mostarda, New York Cheddar,
House Barbecue Sauce
Cider Pickled Onion Rings, Portuguese Muffin

Wild Hive Fried Chicken • 18
House Pickles, Tomatoes, Cheddar, Bibb,
Cajun 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 Buccatini • 26
Winter Squash, Kale, Roasted Fennel,
Whipped House Ricotta, Confit Garlic, Basil

SIGNATURE FAVORITES

Catch of the Day • MKT

Pan Roasted Gulf of Maine Salmon • 26
Root Vegetable Melange, Tuscan Kale,
Local Apple Cider & Thyme Glaze

Prince Edward Island Mussels • 25
Golden Delicious Apple, Coconut Curry,
House Smoked Bacon, Crostini

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

Cassoulet • 27
Maple Leaf Farm's Duck Confit, Pork Belly, Garlic
Sausage, Duck Broth Simmered White Beans

Slow Braised Short Ribs • 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
Adirondack Cheddar • Cow

SIDES

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

Duck Fat & Rosemary Frites • 9
Parmesan, Sea Salt

Local Autumn 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

