



AN AMERICAN BRASSERIE

SMALL PLATES

Soup du Jour • 8

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

Smoked Paffenroth Garden Carrots • 16
Roasted Garlic Hummus, Tzatziki,
Dill Crumble

Charred Alaskan Octopus • 18
Crispy Rice, Salmon Roe,
Curry Coconut Milk Sauce

**Maple Brook Farm
Burrata • 28**

Crispy & Creamy,
dominick purpura
Private Selection Caviar

Freshly Fried Potato Chips • 13
Blue Cheese Sauce

Island Creek Oysters • 18
Lychee Mignonette

Pork Dumplings • 9
Ponzu

Prince Edward Island Mussels • 15
Saffron Tomato Fennel Broth, Grilled Baguette

Crispy Calamari • 14
Blistered Shishito, X.O. Aioli

Tofu Lettuce Wraps • 14
Crispy Tofu, Yuzu Aquafaba, Pickled
Vegetables, Bibb Lettuce

SALADS

Pecan, Pear & Blue Cheese • 18
Mixed Greens, Poached Pear,
Blue Cheese Crumbles, Spiced Pecans,
Craisins, Champagne Vinaigrette

Grilled Sirloin Cobb • 24
Blue Cheese Crumbles, Creamy Blue Cheese
Dressing, House Smoked Bacon, Onion, Roasted
Tomatoes, Avocado, Feather Ridge Farm Hen Egg

Fennel & Parsnip • 15
Carrot-Ginger Purée, Shaved Fennel
and Parsnip, Pea Tendrils, Green Goddess
Dressing, Candied Orange Peel

BUILD A BETTER BURGER

Served with Pommes Frites and Pickles

**10oz Certified Angus
Sirloin Burger • 19**

Brioche Roll, Butter Lettuce, Tomato,
Red Onion

\$2 Cheeses

American, Provolone, Swiss, Cheddar,
Gorgonzola Crumbles

\$3 Add Ons

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

\$2 Sauces

XO Aioli, Mayo,
Blue Cheese Sauce, Sweet Soy Mayo

PASTA & NOODLES

Indonesian Stir Fried Noodles • 21
Noodles, Trio of Cabbages, Celery,
Onions, Sweet Soy Sauce
add Chicken \$7, add Shrimp \$9 add Tofu \$6

Pasta Ryleigh • 26
Orecchiette Pasta, Smoked Chicken,
Roasted Red Peppers, Roasted Garlic,
Andouille Sausage, Sambuca Cream Sauce

Parisienne Herb Gnocchi • 26
Beurre Civette, Cremini Mushrooms,
Wilted Arugula, Whipped Herb Chevre

SIGNATURE FAVORITES

Catch of the Day • MFT

Pan Roasted Gulf of Maine Salmon • 27
Fingerling Potato Hash, Coriander Beurre Blanc,
Candied Orange Peel

Prince Edward Island Mussels • 27
Saffron Tomato Fennel Broth, Pommes Frites

Chicken Gabriel • 25
Pistachios, Prosciutto, Shiitake Mushrooms,
Madeira Cream Sauce, Jasmine Rice

Slow Braised Short Ribs • 31
Coconut Milk, Lime Leaves, Chilis, Lemongrass,
Palm Sugar, Jasmine Rice

Steak Frites • 34
Grilled Black Angus Bavette, Pommes Frites,
Maitre d'hôtel Butter

SANDWICHES

Maine Lobster Roll • 15
Citrus Chive Mayo, Brioche Bun, Celery Leaves,
Pommes Frites

Wild Hive Fried Chicken • 19
Cabot Cheddar, Pickled Shallots, Bibb Lettuce,
X.O. Aioli, Portuguese Muffin

Grilled Tofu • 18
Lemongrass Marinated Tofu, Yuzu Ginger
Aquafaba, Pickled Vegetables,
Crispy King Oyster Mushroom, Butter Lettuce,
Gluten and Dairy Free Bun

SIDES

Fried Brussels Sprouts • 13
Crispy Pork Belly, Sweet Sambal Glaze,
Fried Shallots

Duck Fat & Rosemary Frites • 9
Parmesan, Sea Salt

Roasted Spring Vegetables • 8

Sweet Potato Fries • 9
Brown Sugar & Vanilla Dipping Sauce

KIDS KORNER

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

5oz Junior Burger & Fries* • 9

Buttered Noodles • 8

Grilled Cheese & Fries* • 8

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

Nettle Meadow Farm “Kunik” • Sheep

Four Fat Fowl “St Stephen” • Cow

Berkshire Blue Cheese • Cow

Adirondack Cheddar • Cow

*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*

