

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

Sambal Coconut Cream, Crispy Compressed
Rice, Jackfruit Mostarda

Maple Brook Farm

Burrata • 28

Crispy & Creamy,
dominick purpura
Private Selection Caviar

Freshly Fried Potato Chips • 13

Blue Cheese Sauce

Island Creek Oysters • 18

Prosecco Pink Peppercorn Mignonette

Pork Dumplings • 9

Ponzu

Prince Edward Island Mussels • 15

Curry Coconut, Bean Sprouts, Cassava

Crispy Calamari • 14

Blistered Shishito, X.O. Aioli

Hilltop Acres Squash Tartine • 15

Rye Toast, Honeynut Squash Mousse, Leek Jam,
Honey Comb, Squash Chips

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

Kale & Kohlrabi • 15

Baby Kale, Lacto Fermented Kohlrabi,
Orange Supreme, Pickled Shallots,
Green Goddess Dressing

BUILD A BETTER BURGER

Served with Pommes Frites and Pickles

10oz Certified Angus
Sirloin Burger • 19

Brioche Roll, Butter Lettuce, Tomato,
Red Onion, House Pickles

\$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

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

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

La Belle Farm Duck Carbonara • 26

Bucatini, June Farms Duck Egg,
Confit Duck, Grano Padano

SIGNATURE FAVORITES

Catch of the Day • MKT

Pan Roasted Gulf of Maine Salmon •
27

Sunchoke Puree, Charred Broccoli Rabe,
Orange Miso Glaze, Crispy Shallots, Chili Oil

Prince Edward Island Mussels • 27
Curry Coconut, Bean Sprouts, 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,

SANDWICHES

Warm Maine Lobster Roll • 45

Duck Fat Poached, Brioche Bun, Celery Leaves,
Pommes Frites • Add 14g Caviar 25

Wild Hive Fried Chicken • 19

Cabot Cheddar, Pickled Shallots, Bibb Lettuce,
X.O. Aioli, Portuguese Muffin

Grilled Tofu • 18

Lemongrass Marinated Tofu,
Coconut Lime 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 Autumn 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