



AN AMERICAN BRASSERIE

SMALL PLATES

Soup du Jour • 8

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

Charred Broccoli Rabe & Hummus • 16
Roasted Garlic Hummus, Chili Crisp,
Grilled Baguette

Charred Alaskan Octopus • 18
Rice Noodle & Kimchi Spring Roll, Bok Choy,
Persimmon Chutney

Maple Brook Farm
Burrata • 28

Crispy & Creamy,
dominick pagnano
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

Prosciutto & Brie • 15
Buttered Grilled Baguette, Hot Honey

SALADS

Pecan, Pear & Chevre • 18
Mixed Greens, Poached Pear,
Chevre, Candied 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

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

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
Parsnip Puree, Bok Choy, Sesame Soy Glaze,
Candied Orange Peel

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,
Maitre d’hôtel Butter

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

Broccoli Rabe & Chevre • 18
Sautéed Broccoli Rabe, Fresh Chevre,
Garlic Aioli, Toasted Sourdough

SIDES

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

Duck Fat & Rosemary Frites • 9
Parmesan, Sea Salt

Roasted Winter 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

Cayuga Blue Cheese • Cow

Hudson 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

