

Menu

BAR BITES & RELISHES

Iced Vegetable Crudit  9
Hudson Rarebit 7
Whitefish Salad & Crackers 12
City Ham, Country Ham 14
Chopped Livers & Hearts 12
Cup of Chicken Broth 9

SHELLFISH

Oysters, Half Shell 4 ea
Oysters, Broiled 5.50 ea
Top Necks, Half Shell 3 ea
Top Necks, Broiled 4.50 ea
Crab Salad, Cardinal Mayonnaise 24

SALADS & VEGETABLES

Dressed Watercress & Fris e 15
Omelette and a Green Salad 18
Mixed Chicories, Hazelnuts & Stilton 19
Grilled Romanesco, Apricot & Almond Relish 18
Red Aubergine Pur e with Burnt Toast 17

MACARONI

Spaghetti Anchoiade 21
Linguini with Clams 24
Angel Hair Francese 17
Bucatini Baczynski 23
Spinach Ravioli 24
Lasagnettes in Anton's Ragu 25

FISH & MEAT

Porgy & Prawns a la Manhattan 29
Atlantic Salmon, White Bean Fricassee & Fennel 28
Grilled Pork Rib Chop with Apple Sauce 32
Hangar Steak Lorenz with Melted Onions 25
Roasted Heritage Chicken, half or whole 35/65

SIDES 10

Carrots in Brown Butter
Baby Broccoli with Anchovy
Chopped Spinach a la Noialles
Pan-roasted Schmaltz Potatoes
Mushrooms a la King

CHEESE 9

Twig Farm Tomme (Goat, NY)
Nancy's Camembert (Sheep/Cow, NY)
Bayley Hazen Blue (Cow, VT)
Eligo (Goat/Cow, VT)