

SNACKS & STARTERS

FRIED GREEN TOMATOES — 7
sriracha aioli

MAPLE-GLAZED PORK BELLY — 14
local heirloom corn grits, chili oil

MAC AND CHEESE — 7
fontina, cream cheese, smoked gouda, cresto de gallo pasta

OYSTERS*
half dozen — 15 • dozen — 28
mignonette, cocktail sauce

MUSSELS — 15
lemongrass, coconut broth, jalapeños, cilantro, shallots, grilled focaccia

MINI TUNA TARTARE TACOS — 15
house-made crispy shells, cucumber jalapeno relish, lime avocado mousse

SNACK ATTACK

INCLUDES:

ALL CHEESES & MEATS
plus

PICKLED VEGETABLES & SPREADS
HUMMUS & SWEET POTATO CHIPS
CHICHARRONES & GUACAMOLE
MARINATED OLIVES

45

SOUP & SALAD

CORN-COCONUT BISQUE — 7
pickled corn and chili oil garnish

ROMAINE SALAD — 13
smoked rainbow trout, hearts of palm, pine nuts, shaved parmesan, nasturtium ranch, garlic herb crouton

BABY BEET SALAD — 12
cocoa cardamom soil, toasted almond, orange, baby arugula, goat cheese mousse, sherry vinaigrette

OCTOPUS SALAD — 14
grilled octopus, green papaya, toasted peanuts, pomegranate vinaigrette

CHEESE & CHARCUTERIE

INCLUDES:

SWEET GRASS CAMEMBERT — GA (cow)
EWEPHORIA GOUDA — Netherlands (sheep)
HOOK'S BLUE — WI (cow)
GIN AND JUICE SALAMI — lamb with pork
WILD BOAR LONZA
PEPPERONI — pork & beef
SMOKED CELERIAC PATÉ

29

served with house-made accompaniments

DINNER FOR TWO

Short Rib

62

Lobster Thermidor

MP

Served with your choice of two sides.

Mashed Potatoes

Creamed Spinach

Buttered Green Beans & Carrots

Mac and Cheese

Twice baked potato

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

BUTTERNUT "MIGNON"
VEGETARIAN — 19
red wine barley, royal trumpet mushrooms, vegetable jus

SEARED ROCKFISH — 32
roasted sunchoke, sauteed baby spinach, black olive puree, hazelnut gremolata

SEARED YELLOWFIN TUNA — 30
forbidden black rice, leche de tigre, honey-sesame glazed carrots

WAGYU BEEF BURGER* — 19
cheddar, bacon jam, pickles, roasted garlic aioli, housemade brioche bun

HUDSON VALLEY DUCK BREAST — 33
arrowhead cabbage, honey roasted parsnip, red wine poached quince, red wine jus

CHICKEN & DUMPLINGS — 27
hay-brined boneless half chicken, celeriac puree, hon shimeiji mushrooms, cippolini onion

THE BUTCHER'S CORNER



DAILY BUTCHER'S SELECTION*
Ask about our daily selection — Mkt
mashed potatoes, glazed carrots, & green beans

12oz LOCAL DRY-AGED STRIP STEAK* — 41
mashed potatoes, glazed carrots & green beans, au poivre sauce

10oz COLA-MARINATED SIRLION* — 38
mashed potatoes, glazed carrots & green beans

8oz LOCAL DRY-AGED FILET MIGNON* — 49
mashed potatoes, glazed carrots & green beans, Café de Paris butter

8oz 24-HOUR-BRAISED SHORT RIB — 33
mashed potatoes, glazed carrots & green beans



All wine is available with a **\$20 DISCOUNT** for off-premise

DESSERTS

COOKIES & CREAM
salted brownie, chocolate cremeux, Oreo cream, chocolate sauce, chocolate crumb, chocolate ice cream
12

AUTUMN APPLE
vanilla mousseline, apple compote, brown-butter-honey cream, rosemary cornbread crumb, sage caramel, cinnamon-sugar palmiers
12

TRASH COOKIE
skillet cookie with M&Ms, pretzels, potato chips
Cooked to a gooey medium-rare
8

HOUSE-MADE ICE CREAM & SORBET
Rotating Selection
5



DINNER

WINE SHOP

COCKTAIL EMPORIUM

TO GO