

DINNER

DEVEILED EGGS 7

dijon, aleppo chile powder, cape may sea salt

TRI-COLORED BEET SALAD 17

roasted and pickled beets, yogurt mousse, walnut dressing

FORAGERS FARM SALAD 13

assorted baby greens, olive dirt, sherry vinaigrette

CRISPY CAULINI 15

chickpea beer batter, lemon aioli, olive tapenade

UPSTATE WHITE BEAN DIP 14

charred broccoli, pickled romanesco & crostini

MARKET FISH CRUDO 18

local calamansi orange, chili threads & shishito peppers



BUTCHER'S CUT MP

charred brussels sprouts, grilled lemon, black garlic, smashed yukon gold potatoes

GRILLED BERKSHIRE PORK CHOP 39

daikon kimchi, roasted carrots, red polenta

PAN ROASTED DUCK BREAST 32

roasted celery root, maple glazed autumn squash, dried cherry-leek chutney

ROASTED CHICKEN 29

wild rice, escarole, curried beech mushrooms, pan sauce

FORAGERS BURGER 22

local pastured beef, jersey girl gouda, heirloom tomato, sesame brioche, crispy fingerlings

LAMB BOLOGNESE 29

strozzapretti pasta, brown beech mushrooms, parmigiano reggiano

PACCHERI PASTA BIANCO 27

little neck clams, white wine, chili flakes, garlic butter

MARKET FISH MP

watercress, fennel, local calamansi orange

"TENDERLOIN" of BUTTERNUT SQUASH 26

brined and smoked squash, mushroom ragout, tuxedo barley

SIDES

charred brussels sprouts 11

fingerling potatoes 9

red polenta 11

vegetarian

contains nuts

Executive Chef Edwin Albarracin
Culinary Director Dan Rothman