

DINNER

starters

DEVEILED EGGS 7

aleppo chile powder, dijon, cape may sea salt

FORAGERS FARM SALAD 13

assorted baby greens, olive dirt, sherry vinaigrette

CRISPY CAULILINI 15

chickpea beer batter, lemon aioli, olive tapenade

UPSTATE WHITE BEAN TOAST 12

charred broccoli, pickled romanesco & crostini

BRAISED BEEF SOPES 15

almond oat-griddle cake, local pastured beef, poblano salsa, crema, blood orange



main course

BUTCHER'S CUT MP

brussels sprouts, grilled lemon, black garlic, crushed yukon gold potatoes

GRILLED BERKSHIRE PORK CHOP 39

daikon kimchi, roasted carrots, red polenta

PAN ROASTED DUCK BREAST 32

curried leeks, fonio pilaf, fig-cranberry chutney

ROASTED CHICKEN 29

escarole, white beans, brown rice, pan sauce

FORAGERS BURGER 22

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

LAMB BOLOGNESE 27

trofie pasta, tomato, braised local pastured lamb

MUSHROOM FETTUCINI 26

exotic mushrooms medley, sherry, butter

MARKET FISH MP

young rainbow chard, yuzu pickled apple, puffed wild rice

SWEET POTATO GNOCCHI 28

butternut squash, spinach, toma celena cream

"TENDERLOIN" of BUTTERNUT SQUASH 26

brined and smoked squash, mushroom ragout, tuxedo barley

sides

sautéed brussels sprouts  11

fingerling potatoes 9

mushroom ragout  15

red polenta  11



vegetarian



contains nuts