

dinner



market table

first

- Fluke Crudo* red curry aioli, pickled grapes, nori chips 22
- French Onion Soup braised shank, sourdough croutons, gruyère cheese 18
- Fennel & Apple Salad red holland chili, pistachios, grana padano 17
- Pumpkin Gnocchi red curry broth, maitake, kale, hazelnuts, crispy sage 19 | 30
- Chicory Salad red grapes, almonds, cauliflower, tarragon vinaigrette, ricotta salata 18
- Smoked Steelhead Trout* shaved carrot & beet salad, fennel, dill cream, crispy onions 21
- Brooklyn Burrata butternut carpaccio, fresh figs, baby arugula, sunflower seeds 24
- Duck Confit Pave poached quince, whole grain mustard, endive salad, fine herbs 27

second

- Pumpkin Panisse rosemary brussels, delicata squash, cranberry mostarda 28
- Faroe Island Salmon* charred apple purée, broccolini, pomegranate, chili 38
- Grilled Strip Steak* sweet potato mash, red wine onions, swiss chard, pickled mushrooms 49
- Blackened Swordfish* tuscan kale, roasted carrots, chili, citrus beet purée 37
- Grilled Pork Loin* creamy polenta, brussels, brandied apples, chorizo, sherry jus 35
- Crispy Skin Chicken honey roasted carrots, savoy cabbage, maitake, cream jus 33
- Pan Seared Halibut* marble potatoes, cauliflower, black sesame purée, almonds, muhammara relish 42

for the table

- Duck Fat Roasted Brussel Sprouts sherry glaze 13
- Grilled Broccolini parmesan frico, tarragon vinaigrette 13
- Maple Glazed Squash cauliflower, chili, pomegranate 12
- Crispy Spinach Polenta tomato provençal 11
- Old Bay Fries cocktail sauce 10
- Focaccia olive oil, rosemary 7

chef/partner Mike Price

sous chef Dana Denniston

Please ask about our Private Dining Room

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

cocktails



Persephone Spritz

cocchi rosa, casoni, pamplemousse, pomegranate, prosecco 17



Blushing Pear

greenhook gin, cardamaro, pear, mulled wine syrup, chocolate bitters 18



Lions in Wardrobes

scotch, pistachio orgeat, pineapple, saffron, tobacco bitters 18



Pomodore Punch

clarified milk punch: tequila, black tea, orange clove oleo, cognac, amaro nonino 17



Darkwing Duck

duck fat washed rye, montenegro, method sweet vermouth, calvados, cardamom 19



State of Mind

bourbon, blood orange, allspice, cabernet foam 19



Gingerbread Lane

smoked old-fashioned: brown butter washed ft hamilton bourbon, barrow's ginger liqueur, gingerbread syrup, black walnut 20



Buñuelos

hot buttered coffee infused mezcal, vanilla, ancho, cinnamon sugar 17

beer

Athletic Brewing Co. Non-Alcoholic IPA Connecticut 7

Rothaus Pils Tannenzäpfle Germany 9

Torch & Crown Hazy Session IPA New York 10

Torch & Crown 'Transverse' Autumn Ale New York 10

Victory Prima Pilsner Pennsylvania 8

Torch & Crown 'Sway' American Wheat Ale New York 10

Torch & Crown Fruited Sour New York 12

Brooklyn Cider House 'Bone Dry' Cider New York 10

wines by the glass

organic biodynamic

sparkling

Prosecco Ca' Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14

Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy 16

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France 18

rosé

Côtes de Provence Rosé Pampelonne, 2022, Provence, France 16

Gamay Rosé Folk Machine, 2022, Arroyo Seco, California 15

orange

Pinot Gris Blend Stolpman 'Love You Bunches', 2022, SB, California 18

white

Grüner Veltliner Stadlmann, 2021, Niederösterreich, Austria 15

Sancerre Sylvain Bailly 'Chêne Marchand', 2022, Loire Valley, France 20

Chenin Blanc Lieu Dit, 2021, Santa Ynez Valley, California 16

Chardonnay Poco a Poco 'Ghianda Rose', 2021, Mendocino, California 16

red

Pinot Noir Land of Saints, 2022, Central Coast, California 19

Fleurie Domaine Yohan Lardy 'Le Vivier', 2022, Beaujolais, France 18

Saumur-Champigny Hureau 'Les Fevettes', 2019, Loire Valley, France 19

Little Owl Rosso Di Giovanna, 2020, Sambuca di Sicilia, Sicily 15

Cabernet Sauvignon Hardin, 2021, Napa Valley, California 24

our dedicated beverage director

Lisa Komara