

dinner



market table

first

- Roasted Red Beets shaved fennel salad, soft herbs, fromage fort, crispy chickpeas 18
- Crispy Calamari delicata squash, parsley, lemon, sauce louie 22
- Brooklyn Burrata brussels sprouts salad, dried cherries, pistachios, pancetta, smoked balsamic, sourdough 24
- Chicory Salad spicy maple vinaigrette, roasted pears, radish, blue cheese, toasted walnuts 18
- Filet Mignon Carpaccio* arugula, crunchy parmesan, pickled onions, smoked balsamic, aleppo 22
- Butternut Squash Bisque roasted apples, ginger, spiced pepitas 16
- Spinach Cavatelli herbed mushrooms, parmesan broth, spicy sausage, ricotta salata 19 | 30
- Hiramasa Crudo* yuzu vinaigrette, charred blood orange segments, avocado mousse, crispy nori 25

second

- Faroe Island Salmon* roasted delicata, swiss chard, celery root puree, pickled squash, pomegranate 38
- Rosemary Brined & Grilled Pork Loin* charred corn puree, summer succotash, blistered tomatoes, sherry jus 36
- Angus Strip Steak* truffled parmesan potato wedges, broccolini, peppercorn aioli, red wine jus 59
- Roasted Halibut mushroom risotto, melted leeks, parmesan, crispy leeks 42
- Pan Crisped Half Chicken warmed sweet potato salad, seared baby bok choy, hazelnut brown butter 34
- Baked Atlantic Cod crab gratin, braised artichokes, seared fennel, kalamata olives, citrus beurre blanc 41
- Pumpkin Panisse cranberry mostarda, herbed oyster mushrooms, chilies, toasted almonds 27

for the table

- Roasted Squash butternut agrodolce, cumin delicata, almonds 13
- Seared Brussels Sprouts pear gastrique, sage 14
- Roasted Baby Carrots whipped goat's cheese, pistachios, arugula pesto 13
- Corn Esquites chipotle aioli, cotija cheese, cilantro 13
- Old Bay Fries cocktail sauce 13
- Focaccia olive oil, rosemary 7

chef/partner Mike Price

chef de cuisine Dana Beam

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



Carmine 54

mezcal, elderflower, grapefruit, lime 17



Orchard Spritz

cocchi americano, lillet, pear, prosecco 17



Skeleton Key

lime leaf vodka, lychee liqueur, elderflower 19



Ruby Rita

reposado tequila, triple sec, spiced hibiscus 18



Call Me By Your Name

neversink gin, lillet blanc, peach, lemon,
jasmine 19



Black Mamba

pisco, passion fruit, strega, lime, egg white 18



Bourbon Street

brown butter washed bourbon, vanilla, spiced
simple, black walnut bitters 20

zero proof



Ginger Island

pineapple, ginger beer, demerara, lime 12



Pushing Daisies

green tea, basil, mint, lime 12



Sorrel Soda

house-made spiced hibiscus soda 13

wines by the glass

organic biodynamic

sparkling

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

Crémant d'Alsace Brut Rosé Domaine Allimant-Laughner, NV,
Alsace, France 19

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France 20

rosé

Côtes de Provence Fouquette 'Cuvée Rosé d'Aurore', 2024, Provence, France 17

orange

Grillo Di Giovanna 'Camurria', 2024, Sicily, Italy 17

white

Chasselas Doré The Eyrie Vineyards, 2023, Dundee Hills, Oregon 17

Sancerre Firmin Dezat, 2024, Loire Valley, France 24

The Clam Bianco - Vernaccia di San Gimignano Cesani, 2023, Tuscany, Italy 16

Chardonnay Edith & Ida, 2024, Mendocino County, California 18

red

Gamay Domaine la Prebende, 2024, Beaujolais, France 17

The Mary Lane Pinot Noir Intermission Cellars, 2023, Anderson Valley, California 19

Cabernet Franc Catherine et Pierre Breton 'Trinch!', 2024, Loire Valley, France 18

Little Owl Rosso - Nero d'Avola & Syrah Di Giovanna, 2022, Sicily, Italy 16

Cabernet Sauvignon Camp, 2023, Sonoma County, California 19

beer

Athletic Brewing 'Run Wild' Non-Alcoholic IPA Connecticut 8

Rothaus Pils 'Tannenzäpfle' Germany 12

Victory 'Prima' Pilsner Pennsylvania 8

Test Brewery 'El Mural' Lager Oscura Brooklyn 16

Fiddlehead Hazy IPA Vermont 9

Downeast 'Original Blend' Cider Massachusetts 10

our dedicated beverage director

Lisa Komara