

dinner



market table

first

- Roasted Red Beets shaved fennel salad, soft herbs, fromage fort, crispy chickpeas 19
- Crispy Calamari delicata squash, parsley, lemon, sauce louie 22
- Brooklyn Burrata brussels sprouts salad, dried cherries, pistachios, pancetta, smoked balsamic, sourdough 24
- Strawberry & Bibb Salad strawberry vinaigrette, ricotta salata, toasted almonds, radish 18
- Filet Mignon Carpaccio* arugula, crunchy parmesan, pickled onions, smoked balsamic, aleppo 23
- Leek & Potato Bisque crème fraiche, bacon agrodolce, crispy leeks 18
- Spinach Cavatelli herbed mushrooms, parmesan broth, spicy sausage, ricotta salata 24 | 36
- Hiramasa Crudo* yuzu vinaigrette, charred blood orange segments, avocado mousse, crispy nori 26

second

- Faroe Island Salmon* roasted delicata, swiss chard, celery root puree, pickled squash, pomegranate 38
- Rosemary Brined & Grilled Pork Loin* braised endive, marble potatoes, crispy onions, sherry jus 36
- Petit Angus Strip Steak* truffled parmesan potato wedges, broccolini, peppercorn aioli, red wine jus 49
- Roasted Halibut mushroom risotto, melted leeks, parmesan, crispy leeks 45
- Pan Crisped Half Chicken warmed sweet potato salad, seared baby bok choy, hazelnut brown butter 36
- Baked Atlantic Cod crab gratin, braised artichokes, seared fennel, kalamata olives, citrus beurre blanc 42
- Pumpkin Panisse cranberry mostarda, herbed oyster mushrooms, chilies, toasted almonds 31

seasonal vegetables

- Roasted Squash butternut agrodolce, cumin delicata, almonds 14
- Seared Brussels Sprouts pear gastrique, sage 16
- Roasted Baby Carrots whipped goat's cheese, pistachios, arugula pesto 14
- Charred Cauliflower caper currant relish, pine nuts 15
- Old Bay Fries cocktail sauce 14










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

-  **Carminé 54**
mezcal, elderflower, grapefruit, lime 17
-  **Porch Swing**
cappelletti, italicus, strawberry, lemon,
prosecco 17
-  **Basil Breeze**
vodka, green key herbal liqueur, branca menta,
basil, cucumber, lime 19
-  **Ruby Rita**
reposado tequila, triple sec, spiced hibiscus 18
-  **Magic Hour**
neversink gin, cocchi rosa, blood orange,
demerara, egg white 19
-  **Bourbon Street**
brown butter washed bourbon, vanilla, spiced
simple, black walnut bitters 20
-  **Cold Cure**
rye whiskey, honey liqueur, chamomile cordial,
aromatic bitters 19



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
- Brut Rosé Filipa Pato '3B', NV, Bairrada, Portugal  17
- Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France  21





rosé

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

orange

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

white

- Grüner Veltliner Stadlmann, 2024, Niederösterreich, Austria  17
- Sancerre Sylvain Bailly 'Chêne Marchand', 2023, Loire Valley, France  25
- 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
- Côtes du Rhône Domaine des Escaravailles 'Les Sablières', Rhône 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 10
- Victory 'Prima' Pilsner Pennsylvania 8
- Test Brewery 'The Dawn of Man' IPA Brooklyn 16
- Downeast 'Original Blend' Cider Massachusetts 10

our dedicated beverage director

Lisa Komara