

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
- Chicory Salad spicy maple vinaigrette, roasted pears, radish, blue cheese, toasted walnuts 18
- Filet Mignon Carpaccio* arugula, crunchy parmesan, pickled onions, smoked balsamic, aleppo 23
- Butternut Squash Bisque roasted apples, ginger, spiced pepitas 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

 Carmine 54
mezcal, elderflower, grapefruit, lime 17

 Porch Swing
cappelletti, italicus, strawberry, lemon,
prosecco 17

 Basil Breeze
vodka, green key herbal liqueur, bianca 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

Crémant d'Alsace Brut Rosé Allimant-Laugner, NV, 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

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

Barbera d'Alba Punset, 2023, Piedmont, Italy  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 'The Dawn of Man' IPA Brooklyn 16

Test Brewery 'Material of Dreams' Hazy IPA Brooklyn 16

Downeast 'Original Blend' Cider Massachusetts 10

our dedicated beverage director

Lisa Komara