

DINNER MENU

CHEESE *two cheeses 14 · three 19 · four 26 · full board 39 · served with crostini & seasonal accents*

marco polo (cow) hard, rich, savory, peppery | washington

reny picot camembert (cow) milky, buttery, earthy, tangy | michigan

bleu d'auvergne (cow) crumbly, mellow, meaty, grassy | france

manchego (sheep) hard, fruity, nutty, sweet | spain

midnight moon (goat) hard, nutty, buttery, hints of caramel | netherlands

cremont (cow & goat) creamy, mushroomy, nutty, smooth | vermont

CHARCUTERIE *each 11 · half board 30 · full board 59 · served with focaccia & pickled vegetables*

pâté de campagne rustic pork butt pâté with pistachios | house made

chicken liver mousse smooth, buttery, rich, hints of brandy | house made

duck prosciutto juniper berry, orange zest, thyme | house made

bresaola air-dried cured beef, tender and sweet | italy

sopressata traditional calabrese style dry cured salami, spicy and smokey | italy

prosciutto di parma dry cured ham, soft and supple with slight saltiness | italy

SALADS *add local free range chicken paillard +7 · atlantic salmon +10 · local steak +12*

local mixed greens carrots, cucumbers, honey vinaigrette 8

wedge salad iceberg lettuce, bacon lardon, sun dried tomato relish, blue cheese dressing 14

spinach salad roasted baby beets, pickled red onions, goat cheese croquette, balsamic vinaigrette 14

arugula salad grilled bartlett pear, gorgonzola, toasted pepitas, walnut vinaigrette 16

FIRSTS

soup of the day ask your server

baked camembert fig marmalade, fresh figs, walnuts, pine nuts, pistachio, balsamic 15

virginia fried oysters sweet aneheim pepper purée, house made bacon jam 16

pei mussels fennel, mustard, white wine cream sauce, fresh basil focaccia 16

house made meatballs san marzano tomato sauce, polenta, arugula, tuscan gremolata, grana padano 10/14

SECONDS

spaghetti vongole house made pasta, manila clams, red chili flake, white wine, fines herbes 25

pumpkin gnocchi house made pasta, sage brown butter, toasted walnuts, sage crème fraîche 24

lamb pappardelle house made mint pasta, braised lamb ragù, san marzano tomato, bell pepper, parmesan 26

seafood brodetto snow crab claws, head-on prawns, clams, mussels, market fish, bell pepper, potato, saffron broth 28

pan seared rainbow trout roasted fingerling potato, haricot verts, lemon caper beurre blanc 26

pan seared atlantic salmon cauliflower purée, caramelized baby carrots, classic fish velouté 30

hudson valley duck wild honey lavender marinated duck breast, parsnip purée, braised beet greens, blueberry compote 35

grilled bone in dry aged ribeye allan bros 16oz ribeye, potato risotto, wild mushrooms, whiskey peppercorn sauce 38

BURGERS *sub house salad with parmesan fries +1.5 or brussels sprouts +2.5*

local beef burger dry aged beef, bibb lettuce, tomato, onion, pickles, smoked paprika aioli, brioche bun, house salad 15

local lamb burger tzatziki, cucumber relish, red pepper coulis, arugula, brioche bun, house salad 19

mushroom 'burger' vegetarian mushroom patty, basil pesto, grilled onion, arugula, brioche bun, house salad 14

add to any burger · blue · goat · cheddar · fontina · mushrooms · bacon + 1.5 · sunny side-up farm egg +2.5

PIZZAS

house smoked salmon atlantic salmon, dill fonduta, spinach, capers, caramelized onions 16

carne pepperoni, capicola, sausage, sopressata, house pulled mozzarella 16

margherita crushed san marzano tomatoes, house pulled mozzarella, grana padano, basil 13

build your own house pulled mozzarella, choose a base: fonduta · tomato · pesto 13

add arugula · spinach · red onions · mushrooms · olives +1.5

add meatballs · sausage · bacon · prosciutto · sopressata · pepperoni · capicola +2.5

SIDES

grilled focaccia e.v.o.o., rosemary, sea salt 4

lobster mac & cheese béchamel, bread crumbs 12

polenta grana padano 5

sautéed broccoli & cauliflower garlic, lemon 7

fried brussels sprouts balsamic glaze 6

sautéed spinach garlic, white wine, chili flakes 6