



housemade sardinian sourdough bread, salted vermont butter, fig jam	5
fairytale eggplant, torshi pickle relish, hazelnut, babaganoush, watercress	9
fermented soy dip, crudités	9
vadouvan curry roasted carrots, pumpkin seed hummus, bulgarian feta, red ribbon sorrel	8
king trumpet mushroom tartare, capers, truffle-dijon aioli, crispy sunchokes	10
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autumn salad, market finds, pumpernickel, comté, green goddess	16
pancetta wrapped figs saltimbocca, wilted lettuce, sherry vinegar, sage	14
butternut squash, pine nut butter, kohlrabi, pickled mustard seeds, mizuna	13
braised chicken cacciatore ravioli, broccoli rabe, grana padano, crispy skin	18
jonah crab salad, mutsu apple, charred avocado, radicchio, radish	19
flash seared spanish mackerel, concord grape ponzu, pickled peppers, ginger, shiso*	17
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sweet potato & maitake mushroom pavê, ricotta, charred onion soubise, castelfranco	24
hudson valley steelhead trout, cauliflower, braised baby fennel, roasted mutsu apples*	33
rosemary brined hampshire pork loin, caraflex sauerkraut, marble potatoes, pear mostarda*	29
smoked & grilled beet, braised mustard greens, pearl onions, parsnip, beet demi	26
sautéed nova scotia halibut, roasted market grapes, leeks, bon shimeji, ver jus*	38
grilled angus strip steak, brussels sprouts & sunchoke hash, diane sauce, onion rings*	41
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spiced french fries, chipotle aioli	7
brussels, pear, delicata, sage	8

chef de cuisine
Andrew Sutin

cocktails

run for the roses 15
bourbon, grapefruit, rosemary

blushing pear 15
vodka, pear, beet, dolin blanc

new havana 16
rum, sparkling, mint, pomegranate

overnight trip to tokyo 18
gin, lime, cherry blossom

wrinkle in thyme 16
tequila, sparkling, meroise, thyme

a vieux from the top 17
bourbon, cognac, chartreuse

coming of age 19
gin, campari, fig

clouds in my coffee 16
mezcal, espresso, egg white

wines by the glass

SPARKLING & CHAMPAGNE

Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 12
Lambrusco di Sorbara Rosé, Azienda Agricola Zucchi, NV, Emilia-Romagna, Italy 14
Brut, Laurent-Perrier 'La Cuvée', NV, Champagne, France 28

WHITE

Melon, Lieu Dit, 2019, Santa Maria Valley, California 16
Sancerre, Domaine Dominique et Janine Crochet, 2020, Loire Valley, France 17
Albariño, Klinker Brick Winery, 2019, Lodi, California 14
Timorasso, Vigneti Massa 'Piccolo Derthona', 2018, Piedmont, Italy 15
Chardonnay, Edith & Ida, 2017, Mendocino County, California 18

ORANGE

Grillo, Di Giovanna 'Camurria Orange', 2020, Sicily, Italy 15

ROSÉ

Touriga National Blend Rosé, Arnot-Roberts, 2020, North Coast, California 16

RED

Garnacha & Graciano, Thee And Thou 'glhf', 2020, Lodi, California served chilled 14
Pinot Noir, Ayres Vineyard, 2020, Willamette Valley, Oregon 17
Nebbiolo-Valtellina Superiore, La Perla 'La Mossa', 2014, Lombardy, Italy 18
Cannonau di Sardegna, Argiolas 'Costera', 2019, Sardegna, Italy 15
Cabernet Sauvignon, Ground Effect Wine Company, 2019, Santa Ynez Valley, California 16

beer & cider

Sunday Beer, New York 8
Rothaus Pils Tannenzäpfle, Germany 9
Lost Nation Brewing Gose, 16oz, Vermont 10
Bell's 'Two Hearted' IPA, Michigan 8
Left Hand Nitro Milk Stout, Colorado 9
Sloop Juice Bomb, New York 8
Ommegang Witte, New York 9
Eric Bordelet Poiré Cidre, France 18
Etienne Dupont, Cidre Bouché, 6oz, France 12