

# DINNER MENU

## LAND



## SEA



## GARDEN



MILK BREAD 10  
Honey Butter (v)

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## APPETIZERS

BEEF SHORT RIB 32  
Black Truffle, Cucumber, Oat Bread

SQUID INK CHITARRA 27  
Little Neck Clams, Calabrian Chili  
Red Dulse Seaweed

SUMMER TOMATOES 24  
Cherry, Coriander, Watermelon (v)

RIGATONI 22  
Lamb Merguez, Artichoke,  
White Lake Feta

ATLANTIC SCALLOPS 28  
Cauliflower, Caviar, Verjus Grape (gf)

CHOPPED SALAD 20  
Buttermilk Dressing, Parmesan, Peaches

HUDSON VALLEY FOIE GRAS 28  
Rhubarb, Beet, Pistachio Brioche

YELLOWFIN TUNA 28  
Mango, Passion Fruit,  
Fermented Chili (gf)

HERITAGE CARROTS 21  
Jersey Girl Ricotta, Kumquat,  
Cilantro, Mint (v/gf)

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## ENTRÉES

GREEN CIRCLE CHICKEN 42  
Chanterelles, Corn, Ricotta Gnudi,  
Sauce Vin Jaune

ROASTED FLUKE 48  
Fava Bean, Chorizo, Saffron,  
Caponata (gf)

ZUCCHINI BLOSSOM 37  
Goat Cheese, Couscous,  
Smoked Butter, Harissa (v)

ROHAN DUCK 49  
Eggplant, Cherry, Sesame,  
Confit Croquette

MAINE LOBSTER 54  
Zucchini, Tomato, Basil, Bisque

GREEN TOMATO TART 39  
Black Truffle, Creamed Corn,  
Eggplant (v)

DUO OF PORK 49  
Berkshire Chop, Glazed Pork Belly,  
Rhubarb, Peas (gf)

30-DAY DRY AGED STRIP STEAK 75  
18-oz Cut, Bone Marrow Bourdelaise, Marble Potatoes

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## SIDES

BABY BEETS 12  
Bayley Hazen Blue,  
Grapefruit (v/gf)

CREAMY FARRO 13  
Lacinato Kale, Maitake Mushrooms

MARBLE POTATOES 13  
Pickled Ramp, Scallion

LITTLE LETTUCES 12  
Radish, Celery,  
Honey Apple Vinaigrette (v/gf)

SNAP PEA SALAD 13  
Bottarga, Radish

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.