

DINNER MENU

LAND



SEA



GARDEN



MILK BREAD 10
Honey Butter (v)

APPETIZERS

BEEF SHORT RIB 32
Cucumber, Beef Jam, Oat Bread,
Bone Marrow Butter

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

SUNCHOKESALAD 24
Farm Egg, Brussels Sprouts, Apple

RIGATONI 23
Lamb Merguez, Artichoke,
White Lake Feta

ATLANTIC SCALLOPS 29
Caviar, Cauliflower, Verjus Grape (gf)

CHOPPED SALAD 20
Buttermilk Dressing, Parmesan

HUDSON VALLEY FOIE GRAS 29
Blackberry, Hazelnut Biscotti, Sauternes

YELLOWFIN TUNA 28
Pear, Shiso,
Fermented Chili

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

ENTRÉES

GREEN CIRCLE CHICKEN 42
Butternut Squash, Bacon, Coq Au Vin

HALIBUT 52
Apple, Dill, Broccoli, Brandade

HONEYNUT SQUASH 38
Goat Cheese, Pear, Radicchio (v)

LAMB LOIN 52
Peperonata, Lettuce,
Miso Braised Shoulder

MAINE LOBSTER 54
Zucchini, Tomato, Basil, Bisque (gf)

CELERY ROOT WELLINGTON 39
Portobello, Swiss Chard,
Apple Remoulade (v)

DUO OF PORK 49
Berkshire Chop, Braised Cheek,
Carrot, Fig (gf)

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

SIDES

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

MARBLE POTATOES 13
Scallion, Pickled Shallot

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

CREAMY FARRO 14
Maitake, Parmesan

CARAFLEX CABBAGE 14
Hazelnut, Sage (gf)

(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.