



MILK BREAD 10

Honey Butter (v)

LAND

SEA

GARDEN

APPETIZERS

HUDSON VALLEY FOIE GRAS 28

Blackberry, Hazelnut Biscotti, Sauternes

EAST COAST OYSTERS 27/46

Mignonette & Horseradish (gf)

JERSEY GIRL STRACCIATELLA 22

Stonefruit, Rhubarb, Candied Walnut

BEEF TARTARE 24

Potato, Apple, Smoked Aioli

KOMBU CURED HIRAMASA 27

Tosazu, Half Moon Bay Wasabi

CHOPPED SALAD 20

Buttermilk Dressing, Parmesan

ENTRÉES

GREEN CIRCLE CHICKEN 39

Asparagus, Ricotta Gnudi, Shiitake

OLIVE OIL POACHED
STEELHEAD TROUT 36

Beet, Horseradish, Buttermilk (gf)

SALT BAKED SWEET POTATO 33

Lacinato Kale, Goat Cheese, Raisins (v/gf)

RIGATONI 34

Lamb Merguez, Artichoke,
White Lake Feta

SEARED TUNA 38

Broccoli, Pine Nuts, Tahini, Chili (gf)

AMERICAN WAGYU BURGER 35

Smoked Bacon, Tumbleweed Cheddar,
Dijonnaise, Potato Bread

NEW YORK STRIP STEAK 42

Carrot, Chickpea Panisse,
Scallion, Yogurt (gf)

LOBSTER BOLOGNESE 39

Bucatini, Ricotta, Basil

Served with
Potato Terrine and Pickled Vegetables

SIDES

SPRING PEAS 14

Smoked Crème fraîche, Preserved Lemon (v)

CREAMY FARRO 12

Maitake, Parmesan

HEIRLOOM BEANS 17

Smoked Ham, Shrimp, Spring Onion (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.

DESSERTS

CHOCOLATE TART 15

Dark Chocolate & Dulce de Leche Ganache,
Vanilla Ice Cream

PAVLOVA 17

Mango, Kiwi, Coconut Sorbet, Almond

RHUBARB 17

Yuzu, Black Sesame Ice Cream

VERMONT CHEESES 18

Honeycomb, Pickled Rhubarb, Apricot (v)

COFFEE 4

DOUBLE ESPRESSO 5

CAPPUCCINO, LATTE, AMERICANO 6

TEA 6

English Breakfast, Earl Grey,
Green Tea, Rooibos, Chamomile

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