



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

Plum, Candied Walnut, Brioche

BEEF TARTARE 24

Potato, Apple, Smoked Aioli

KOMBU CURED HIRAMASA 27

Tosazu, Bhumi Farm Citrus

CHOPPED SALAD 20

Buttermilk Dressing, Parmesan

ENTRÉES

GREEN CIRCLE CHICKEN 37

Bok Choy, Turnip, Mushroom

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 33

Double Patty, Smoked Bacon,
Tumbleweed Cheddar, Dijonnaise

NEW YORK STRIP STEAK 42

Carrot, Chickpea Panisse,
Scallion, Yogurt(gf)

ATLANTIC SCALLOPS 40

Smoked Bacon, Zucchini, Apricot(gf)

Served with
Crispy Potato and Pickled Vegetables

SIDES

SWEET PEAS 14

Smoked Crème fraîche,
Preserved Lemon (v)

CREAMY FARRO 12

Mushroom, 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.

LOUNGE MENU

MILK BREAD 10

Honey Butter *(v)*

CHOPPED SALAD 20

Buttermilk Dressing, Parmesan

HUDSON VALLEY FOIE GRAS 28

Blackberry, Hazelnut Biscotti, Sauternes

KOMBU CURED HIRAMASA 27

Tosazu, Bhumi Farm Citrus

BEEF TARTARE 24

Potato, Apple, Smoked Aioli

RIGATONI 34

Lamb Merguez, Artichoke, White Lake Feta

GREEN CIRCLE CHICKEN 37

Bok Choy, Turnip, Shiitake

OLIVE OIL POACHED STEELHEAD TROUT 36

Beet, Horseradish, Buttermilk *(gf)*

SALT BAKED SWEET POTATO 33

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

AMERICAN WAGYU BURGER 33

Double Patty, Smoked Bacon,
Tumbleweed Cheddar, Dijonnaise

SIDES

SWEET PEAS 14

Smoked Crème fraîche, Lemon *(v)*

CREAMY FARRO 12

Mushroom, Parmesan

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

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DESSERTS

CRUNCHY TOAST 17

Chocolate Cremeaux, Butterscotch Ice Cream

POLENTA CAKE 17

Strawberries, White Chocolate, Basil Ice Cream

CHERRIES 17

Pistachio Gelato, Cherry Granita

VERMONT CHEESES 21

Honeycomb, Peach Jam (v)

COFFEE 4

DOUBLE ESPRESSO 5

CAPPUCCINO, LATTE, AMERICANO 6

TEA 6

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

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