

### MILK BREAD 10

Honey Butter (v)

LAND SEA GARDEN

### **APPETIZERS**

### HUDSON VALLEY FOIE GRAS 28

Blackberry, Hazelnut Biscotti, Sauternes

### **BEEF TARTARE 24**

Potato, Apple, Smoked Aioli

### EAST COAST OYSTERS 27/46

Mignonette & Horseradish(gf)

### KOMBU CURED HIRAMASA 27

Tosazu, Bhumi Farm Citrus

# JERSEY GIRL STRACCIATELLA 22

Plum, Candied Walnut, Brioche

### CHOPPED SALAD 20

Buttermilk Dressing, Parmesan

# ENTRÉES

### GREEN CIRCLE CHICKEN 37

Bok Choy, Turnip, Mushroom

### RIGATONI 34

Lamb Merguez, Artichoke, White Lake Feta

### NEW YORK STRIP STEAK 42

Carrot, Chickpea Panisse, Scallion, Yogurt(gf)

# OLIVE OIL POACHED STEELHEAD TROUT 36

Beet, Horseradish, Buttermilk(gf)

### SEARED TUNA 38

Broccoli, Pine Nuts, Tahini, Chili(gf)

### ATLANTIC SCALLOPS 40

Smoked Bacon, Zucchini, Apricot (gf)

### SALT BAKED SWEET POTATO 33

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

### AMERICAN WAGYU BURGER 33

Double Patty, Smoked Bacon, Tumbleweed Cheddar, Dijonnaise

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

CREAMY FARRO 12

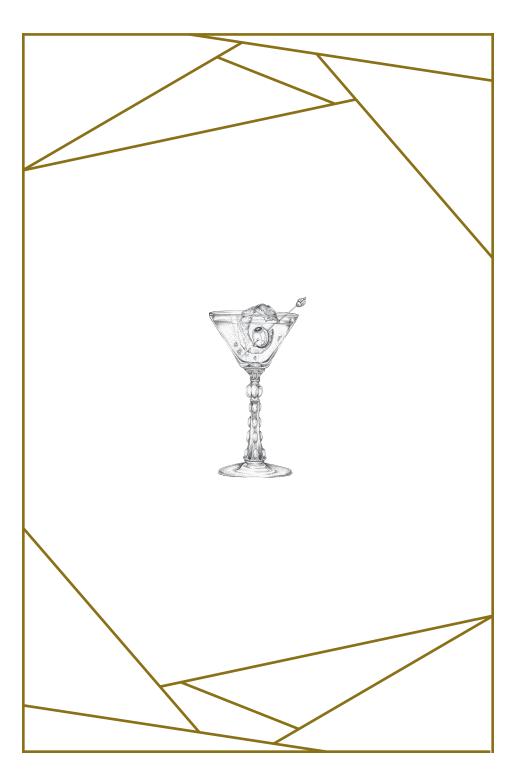
Smoked Crème fraîche, Lemon(v)

Mushroom, Parmesan

(v) vetarian, (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

#### TFA 6

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

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