



MILK BREAD 11

Honey Butter (v)

ON ICE

EAST COAST OYSTERS 28/47

Mignonette & Horseradish (gf)

PEAK PLATEAU 127'

East Coast Oysters, Fluke,
Marinated Octopus, Chilled Shrimp

Royal Belgium Ossetra Caviar 115

White Sturgeon Caviar 62

CAVIAR

ROYAL BELGIUM OSSETRA 139

WHITE STURGEON 72

Corn Custard, Corn Bread

LAND

SEA

GARDEN

APPETIZERS

HUDSON VALLEY FOIE GRAS 33

Blackberry, Hazelnut Biscotti, Sauternes

SQUID INK CHITARRA 28

Little Neck Clams, Calabrian Chili,
Red Dulse Seaweed

HERITAGE CARROTS 21

Jersey Girl Ricotta, Cilantro, Bhumi Farms
Citrus (v/gf)

PORK BALLOTINE 29

Glazed Bacon, Nduja Sausage, Stone Fruit

ATLANTIC SCALLOPS 35

Cauliflower, Verjus Grape (gf)

LUMACONI 48

Black Truffle, Camembert, Rye Crumb

BEEF SHORT RIB 36

Black Truffle, Beef Jam, Oat Bread

YELLOWFIN TUNA 32

Melon, Shiso, Fermented Chili

TOMATO SALAD 21

Goat Cheese, Black Olive, Gazpacho (v)

ENTRÉES

GREEN CIRCLE CHICKEN 45

Spaetzle, Rhubarb, Beer Jus

HALIBUT 59

Chorizo, Mussel, Bouillabaisse (gf)

SALT BAKED SWEET POTATO 40

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

ROHAN DUCK 55

Peach, Bok Choy, Eggplant (gf)

MAINE LOBSTER 62

Carrot, Coconut, Kaffir Lime (gf)

MEADOW CREEK FARM EGG 39

Anson Mills Blue Grits, Maitake,
Strawberry Pine Nut Jam (v)

DUO OF PORK 54

Berkshire Chop, Braised Cheek,
Carrot, Cherry (gf)

PAINTED HILLS FILET MIGNON 10 oz 74

Chanterelle, Broccoli, Bone Marrow Bordelaise (gf)

SIDES

LETTUCES 12

Parmesan, Buttermilk Dressing

CREAMY FARRO 14

Mushroom, Parmesan

ANSON MILLS BEANS 17

Shrimp, Smoked Ham,
Green Onion

ZUCCHINI CAPONATA 14

Olive, Basil, Anchovy (gf)

Executive Chef Chris Cryer

(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.

BAR BITES

CHILLED SHRIMP 32

Calabrian Chili, Lime (*gf*)

EAST COAST OYSTERS 28/47

Mignonette, Horseradish (*gf*)

KOMBU CURED FLUKE 29

Melon, Basil, Ginger

HAM, CHEESE AND CAVIAR 29

White Sturgeon Caviar, Stracciatella, Prosciutto

MUSHROOM TARTS 22

Shitake, Tumbleweed Cheddar (*v*)

BEEF TARTARE 26

Potato, Smoked Mayonnaise

WHITE STURGEON CAVIAR 72

Corn Custard, Potato Chips

PEAK PLATEAU 127

East Coast Oysters, Fluke,
Marinated Octopus, Chilled Shrimp
Royal Belgium Ossetra, Corn Custard 115
White Sturgeon Caviar, Corn Custard 62

DESSERTS

CHOCOLATE AND CARAMEL 18

Milk Chocolate Mousse, Cremeux, Malt Ice Cream

CHERRIES 17

Pistachio Gelato, Cherry Granita

RASPBERRY TART 18

White Chocolate, Raspberry Gelee, Yuzu Sorbet

THE EGG 19

Blackberry, Lemon, Crème Fraîche

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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