

*first*

PAN SEARED SCALLOPS 14  
Radicchio, Cauliflower, Apple, Black Walnut

GRILLED LAMB KOFTA, *Bach Farms* 12  
Saffron Cous Cous, Crème Fraiche, Currant

“MANHATTAN CLAM CHOWDER” 14  
Heirloom Tomato, Carrot, Celery, Onion, Garbanzo, Herbs

AUTUMN VEGETABLES, ROASTED & RAW 12  
Coffee Roasted Beets, Honeynut Squash, Sunchokes, Radish, Apple

“THE BUTCHERS BOARD” 26, SERVES 2  
House & Artisan Cured, Smoked Meats and Charcuterie  
Mustard, Pickles, Olives, Grilled Bread

*farm fresh sides*

FINGERLING FRITES 9  
Shallot Confit, Roasted Garlic, Tomatillo Powder

OYSTER MUSHROOM RISOTTO 9  
Jones Family Chevre

SAUTEED BROCCOLI RABE 8  
Preserved Tomato, Dates, Garlic

ROASTED BRUSSELS SPROUTS 8  
Lardon, Maple, Dijon, Bread Crumbs

CHARRED FARM CARROTS 8  
Apricot, Yogurt, Pistachio

Please inform your server of food allergies before ordering as some ingredients may not be listed.  
Eating raw or under cooked proteins may harm your immune system.

*Welcome*  
AUTUMN OFFERINGS

by Chef Tim Hardiman

Chef Cody Jipson, Chef Zak Watkins

Robert, Brandon, Sean, Nick, Mike

Steve Arbogast, Head Baker  
& Pastry Chef



*Thanks*

FOR SUPPORTING LOCAL FARMS AND PRODUCERS.

ASK YOUR SERVER ABOUT OUR LIST OF LOCAL FARM PARTNERS.

NO SEPARATE CHECKS PLEASE.

*second*

GRILLED BEEF HANGER STEAK, *Kilcoyne Farms* 35  
Local Mushrooms, Peter Wilcox Potato, Bacon, Spinach, Dijon

\*Add Pan Seared Scallops to any steak or entrée 11

AGED FILET MIGNON 37  
Roasted Potato & Carrots, Buerre Rouge

PAN ROASTED DUCK BREAST, *Crescent Farms* 34  
Butternut Bread Pudding, Sour Cherry, Kale

WHOLE ROASTED RAINBOW TROUT 31  
Congee, Carrots, Miso, Walnut, Cilantro, Dates

GRILLED LEG OF VEAL, *Gaia's Breath Farm* 37  
\*Certified Organic  
Wild Mushroom Cream, Sweet Potato, Broccoli Rabe

BONE IN PORK RIB CHOP, *Lucki 7 Farms* 32  
Peter Wilcox Potato, Apple, Leek, Maple, Spaghetti Squash, Chard

HOUSEMADE SPAGHETTI 36  
Smoked Mussel Broth, Bay Scallops, Clams & Shrimp, Tomato, Swiss Chard, Leeks

PRESSED HALF CHICKEN, *Jones Family Farm* 27  
Brussels Sprouts, Shiitake, Cornbread, Thyme, Maple

VEGETABLE CURRY 25  
Cauliflower, Lentil, Carrot, Sweet Potato, Peas, Onion  
\*Add Bach Farms Lamb & Pistachio Kofta 7

VEGAN RISOTTO 21  
Oyster Mushroom Risotto, Roasted Vegetables

Green Salad, Fresh Baked Bread, and Maple Butter are included with entrée.  
Breads are from our sister operation Utica Bread. Greens are from Radicle Farms, Utica.  
Farmstead Butter is from Kriemhild Dairy, Hamilton. Maple Syrup is from Mill Hollow Maple, New Lisbon.