

## first

PAN SEARED SCALLOPS 14  
Orzo, Tomato, Feta, Sweet Corn

GRILLED LAMB SAUSAGE, *Bach Farms* 12  
Halloumi, Romaine, Preserved Lemon, Mint, Yogurt

WILD MAINE MUSSELS 13  
Lardon, English Peas, Pernod, Cream

"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

SUMMER SQUASH RISOTTO 9  
Jones Family Chevre

THREE SISTERS 8  
Sweet Corn, String Beans, Summer Squash, Fresh Herbs

BRAISED FARM GREENS 7  
Currants, Crispy Garlic

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

## SUMMER OFFERINGS

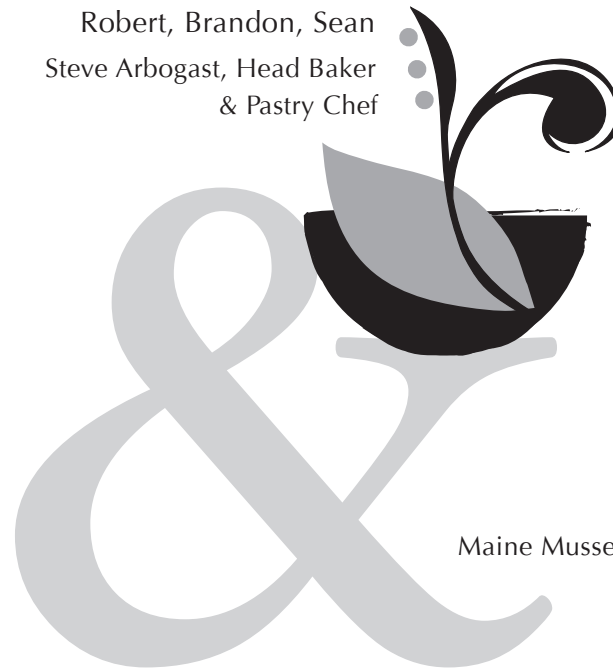
by Chef Tim Hardiman

Chef Cody Jipson

Chef Zak Watkins

Robert, Brandon, Sean

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 HANGER STEAK, *Kilcoyne Farms* 36  
Fingerlings, Red Peas, Shiitake, Chimichurri

\*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  
Panzanella, Sour Cherry, Parsley, Scallion, String Beans, Sumac

WHOLE ROASTED RAINBOW TROUT 31  
Carolina Gold Rice, Carrots, Miso, Walnut, Cilantro, Dates

GRILLED LEG OF VEAL, *Gaia's Breath Farm* 37  
\*Certified Organic  
Cauliflower, Lemon, Tomato, Zuchinni

BRAISED PORK SHOULDER, *Lucki 7 Farms* 32  
Farro Piccolo, Charred Sweet Pepper, Pattypan Squash, Lemon

"UPSTATE GUMBO" 36  
Maine Mussels, Lobster & Shrimp, Chorizo, Chicken Livers, Barley, Chard, Sweet Peas

PRESSED HALF CHICKEN, *Jones Family Farm* 27  
Sweet Corn, String Beans, Summer Squash, Barley, Rosemary Jus

HANDMADE UDON NOODLES & LOCAL MUSHROOMS 25  
Mushroom Dashi, Tea Egg, Scallion, Napa Cabbage  
\*Add Kilcoyne Farms Braised Oxtail 8

VEGAN RISOTTO 21  
Summer Squash 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.