



CHEESE & CHARCUTERIE

- SELECT ONE - 5** **SELECT THREE - 12** HOUSE-CURED MEATS, NY STATE ARTISANAL CHEESES
SELECT TWO - 9 **SELECT FOUR - 15** PLEASE ASK YOUR SERVER FOR TODAY'S SELECTIONS

APPETIZERS

- COLD SMOKED SALMON** BEET SAUERKRAUT, MUSTARD SAUCE, RYE CRUMBLE - **13**
BLEU CHEESE STUFFED DATES BACON, ALMONDS, PINOT NOIR REDUCTION - **6**
CHICKEN LIVER PÂTÉ GRILLED BREAD, APPLES, HERBS - **9**
SHISHITO PEPPERS OLIVE OIL, GARLIC, PARMESAN - **10**
GRILLED OCTOPUS EGGPLANT CAPONATA, LEMON & SAFFRON MOLASSES, HERBS - **16**

SOUP & SALADS

- BOSTON SEAFOOD CHOWDER** HADDOCK, SHRIMP, SCALLOPS, POTATO, ONION, CELERY - **9**
PEAR SALAD FRISÉE, BLEU CHEESE, SMOKED WALNUTS, PORT WINE VINAIGRETTE - **8**
ARUGULA SALAD SQUASH HUMMUS, HOUSE-MADE CRACKER, PUMPKIN SEEDS, BROWN BUTTER VINAIGRETTE - **12**

ENTRÉES

- GRILLED BEEF TENDERLOIN** POPOVER, CARROT, TURNIP, SPINACH, DEMI-GLACE - **32**
SEASONAL FISH BEET & FARRO RISOTTO, APPLE AIGRE-DOUX, YOGURT - **MARKET**
DIVER SCALLOPS LEEK BUDINO, SWEET POTATO GNOCCHI, WILTED GREENS, BACON - **32**
PASTA BOLOGNAISE HAND-MADE PASTA, SIRLOIN, PORK, TOMATO, GARLIC, PARMIGIANO-REGGIANO - **20**
DUCK CASSOULET DUCK CONFIT, WHITE BEANS, GARLIC SAUSAGE, FALL VEGETABLES - **26**
BLEU CHEESE PIEROGIE POTATO, MUSHROOMS, WHITE WINE, LOCAL GREENS - **24**
POT ROAST SEASONAL VEGETABLES, FINGERLING POTATOES, JUS - **26**

SIDES

- SALT POTATOES** FINGERLING POTATOES, GARLIC BUTTER - **5**
BEETS ORANGE GASTRIQUE, GOAT CHEESE - **6**
BROCCOLI GINGER, BLACK GARLIC, MISO, BUTTER - **6**
MUSHROOMS GARLIC BUTTER, HERBS, WHITE WINE - **7**

OUR
HAND-MADE
BREAD IS SERVED
WITH F. OLIVER'S
OLIVE OIL AND
VINEGAR