

BREADS, SPREADS & SNACKS

housemade **WHOLE WHEAT** bread and hudson valley butter \$6

HUMMUS and radishes with red wheat and sunflower crackers \$9

baked ricotta and wood oven roasted **KABOCHA** with grilled sourdough \$8

raw **VEGETABLES** with carrot-ginger purée \$10

BUTTERNUT "fries" with lemon-parmesan dressing \$10

SMALL PLATES

crispy, spiced **CAULIFLOWER** with meyer lemon jam and chilies \$8

chopped salad with **SUCRINE**, goat feta and oregano vinaigrette \$12

wood grilled **BROCCOLI**, orange, kohlrabi and pistachio-mint dressing \$13

roasted **BEETS**, vivace cheese, membrillo, cashew and quinoa granola \$13

LEEEKS & PEARS with walnuts, yogurt and sherry vinaigrette \$12

BRUSSELS SPROUTS, apple, avocado and honey-mustard vinaigrette \$14

GRAINS salad, smoked chili aioli, roasted fall vegetables and lemon \$14

TUNA tartare, sunchokes, tarragon and ginger \$16

FLUKE crudo with citrus, chilies and rye \$15

PASTAS

slow roasted **DUCK**, whole wheat campanelle, cabbage, lemon and shepherd's basket \$16

sweet and spicy **ROMANESCO** with paccheri, goat cheese and garlic crumbs \$15

ricotta angolotti, **PARSNIPS**, meyer lemon and wisconsin parmesan \$16

PIZZAS

KALE, mushrooms, se villano olives and squash-tomato sauce \$15

BRUSSELS SPROUTS, garlic, jalapeños and aged cheddar \$16

DATES, mozzarella, bacon, chilies and radicchio \$16

CRAB, fennel, parmesan, rupert cheese, lemon and jalapeños \$18

ENTRÉES

roasted **BLACK BASS** with cauliflower and herb vinaigrette \$29

SUCKLING PIG, quinoa, roasted sweet potato and apple chutney \$30

CHEESEBURGER, pickled pepper aioli, pawlet cheese and fries \$19



Wood
Burning
Grill

COD with blood orange, caramelized fennel and olives \$28

SEA TROUT, butternut squash, maitakes and tamarind \$29

organic **CHICKEN BREAST**, roasted carrots and carrot-hazelnut romesco \$26

PEKIN DUCK with tuscan kale, almonds and poached quince \$29

LAMB CHOPS with sweet and spicy tomato compote, broccoli leaves
and spicy breadcrumbs \$31



Wood
Burning
Oven

crispy **CHICKEN LEG**, celery root, spinach and maple-chili glaze \$24

roasted **SHORT RIB**, horseradish gremolata and potato purée \$30