



**soups, salads, and apps...**

- Clear Clam Chowder 8  
atlantic little necks, red potatoes, celery and onions in herbed broth
- Baby Spinach 6 add goat or blue cheese 2  
dressed with shallot dijon vinaigrette, fresh herbs, and a few olives
- Classic Caesar 6 add white anchovy 1  
whole romaine hearts, traditional anchovy dressing, and garlic croutons
- Warm Escarole Salad 8  
sauteed escarole, soft boiled local quail eggs, and crisp bacon
- Lentil Samosas 6  
french lentils and organic carrots in filo dough with curried lemon yogurt
- Rustic Flatbread 8  
grilled pizza topped with smoked provolone, escarole, and cracked olives
- Bruschetta 7  
grilled house baked bread, parmesan white beans and shaved rosemary ham
- Antipasto Platter 9  
organic prociutto, sopresatta, fresh mozzarella cheese, almonds, and garlic stuffed olives
- Local Artisan Cheeses 10  
a selection of cheeses, ny apples, toasted walnuts, and thorp's honey

**entrees... suggested pairing...**

- 1/2 lb. Burger 10 PQ red Cuvee  
add cheese 1  
fire grilled local beef, lamb, turkey or veggie, choice of salad, and hand cut chips
- Mushroom Risotto 14 Venim Chenin Blanc  
local cultivated oyster mushrooms, carneroli rice, baby spinach, and parmigiano
- Vegetable Lasagne 15 Zenato Pinot Grigio  
layers of fresh housemade pasta, butternut squash, and creamy spinach bechemel
- Rigatoni with Sausage 15 Di Majo Sangiovese  
crumbled sweet pork sausage, peppers, onions and escarole with parmigiano
- Pork Soft Tacos 16 Douro Reserva  
ancho marinated pulled pork, flour tortillas, ny state cheddar, and guacamole
- Rock Shrimp Cakes 20 Licia Albarino  
maine cold water shrimp, chopped spinach, bread crumbs, raddish sprouts and aioli
- Braised Cod 17 Arona Sauvignon Blanc  
north atlantic cod filet, grape tomatoes, artichoke hearts, picholine olives, and spinach
- Slow Roasted Beef 15 Dows Douro Reserva  
herb crusted top round roast, carrot parsnip mash, and mushroom au jus
- Ribeye Steak 20 Bogle Pinot Noir  
fire grilled 14 ounce bone in steak, mashed red skinned roasted garlic potatoes

\*our dishes are created with complimentary flavors and textures, so please, no substitutions\*

**new american cuisine**

a late 20th century movement that began in california but has spread across the united states; it stresses the use of fresh, locally grown, seasonal produce and high quality ingredients simply prepared in a fashion that preserves and emphasizes natural flavors.

**thank you to our local purveyors:**

- maple avenue farm • ingallside meadows • thorp's apiary • frosty morning farm
- johnny appleseed farms • meadowwood farm • alambria springs farm
- skunk hollow acreage • freedom of espresso