

LUNCH MENU

LAND



SEA



GARDEN



MILK BREAD 10
Honey Butter (v)

APPETIZERS

SPRING PEA SOUP 20
Pancetta, Buttermilk, Meyer Lemon

FLUKE CRUDO 23
Aji Pepper, Orange

HERITAGE CARROTS 21
Jersey Girl Ricotta, Kumquat,
Cilantro, Mint (v/gf)

RIGATONI 22
Lamb Merguez, Artichoke,
White Lake Feta

YELLOWFIN TUNA 28
Mango, Passion Fruit,
Fermented Chili (gf)

LITTLE LETTUCES 19
Radish, Celery, Honey Apple Dressing (v/gf)
Green Circle Chicken 14 / Steelhead Trout 14

ENTRÉES

GREEN CIRCLE CHICKEN 33
Asparagus, Marble Potatoes,
Ramp Mayo (gf)

SEARED TUNA 36
Marinated Beets, Quail Egg
Bulgur Wheat, Chimichurri

TAGLIATELLE 34
Morel Mushrooms, Maitake,
Bread Crumbs

NEW YORK STRIP STEAK 39
Chopped Salad,
Buttermilk Dressing

STEELHEAD TROUT 33
Heirloom Carrots, Orange,
Caramelized Chicory

AMERICAN WAGYU BURGER 34
Smoked Bacon, Adirondack Cheddar,
Dijonaise, Potato Bread

RIGATONI 34
Lamb Merguez, Artichoke,
White Lake Feta

ATLANTIC SCALLOPS 37
Spring Peas, Apricot, Pancetta,
Madeira Fish Jus (gf)

*Served with
Potato Terrine and Lettuces*

SIDES

BABY BEETS 12
Bayley Hazen Blue,
Grapefruit (v/gf)

MARBLE POTATOES 13
Spring Onion, Ramp

CHOPPED SALAD 12
Buttermilk Dressing, Parmesan

CREAMY FARRO 13
Lacinato Kale, Maitake Mushrooms

FRIED POTATO TERRINE 11
Umami Mayo, Date Ketchup

SNAP PEA SALAD 13
Bottarga, Radish

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.