

DINNER MENU

LAND



SEA



GARDEN



MILK BREAD 10
Honey Butter (v)

APPETIZERS

ENGLISH PEA SOUP 20
Pancetta, Buttermilk, Ramp

SQUID INK CHITARRA 27
Little Neck Clams, Calabrian Chili
Red Dulse Seaweed

SUMMER TOMATOES 24
Cherry, Coriander, Gazpacho (v)

RIGATONI 22
Lamb Merguez, Artichoke,
White Lake Feta

ATLANTIC SCALLOPS 28
Cauliflower, Caviar, Verjus Grape (gf)

CHOPPED SALAD 20
Buttermilk Dressing, Parmesan, Stonefruit

HUDSON VALLEY FOIE GRAS 28
Rhubarb, Beet, Pistachio Brioche

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

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

ENTRÉES

GREEN CIRCLE CHICKEN 42
Chanterelles, Corn, Ricotta Gnudi,
Sauce Vin Jaune

ROASTED FLUKE 48
Fava Bean, Chorizo, Saffron,
Caponata (gf)

ZUCCHINI BLOSSOM 37
Goat Cheese, Couscous,
Smoked Butter, Harissa (v)

ROHAN DUCK 49
Plum, Turnip, Confit Croquette

MAINE LOBSTER 54
Baby Beets,
Almond Bisque (gf)

WHITE ASPARAGUS 39
Duck Egg, Morel Mushrooms,
Herb Emulsion (v)

DUO OF PORK 49
Berkshire Chop, Glazed Pork Belly,
Rhubarb, Peas (gf)

30-DAY DRY AGED STRIP STEAK 75
18-oz Cut, Bone Marrow Bourdelaise, Marble Potatoes

SIDES

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

CREAMY FARRO 13
Lacinato Kale, Maitake Mushrooms

MARBLE POTATOES 13
Pickled Ramp, Scallion

LITTLE LETTUCES 12
Radish, Celery,
Honey Apple Vinaigrette

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.