

soups and salads

new england clam chowder \$9
creamy clam broth, benton's bacon, potatoes, cherry stone clams, parsley oil

garden salad \$7
soft and bitter lettuces, carrots, tomatoes, cucumbers, ranch dressing

kale salad \$9
pumpkin seeds, roasted squash, pomegranate seeds, honey sherry vinaigrette

butternut squash soup \$8
crème fraîche, candied pecans

meats and cheeses

cheese board \$16
humbolt fog, clothbound cabot cheddar, maytag blue, candied spiced pecans, grapes, black truffle honey, apple butter, bacon and onion jam, house-made crackers

meat board \$18
rustic pork terrine, duck prosciutto, summer sausage, oven roasted tomato compote, roasted red pepper and garlic spread, whole grain Dijon, pickled onions, cornichons, fresh sliced baguette

appetizers

white fish dip \$11
Bagel chips, cucumbers, tomatoes, red onion, capers, olives, lemon

oysters rockefeller \$17
garlic herbed butter, spinach, bread crumbs

country fried quail \$13
grits, red-eye gravy

roasted shishito peppers \$9
cilantro lime aioli, watercress

hudson valley seared foie gras \$18
corn meal johnnycake, watercress, maple syrup

crab cakes \$14
fried cauliflower, lemon sabayon

raw

by the piece: served with cocktail sauce, lemon, tabasco sauce

oysters: ask your server for our daily varieties **m/p**

shrimp cocktail \$13
5 shrimps, cocktail sauce

entrees

1/2 Lancaster chicken roasted \$21
roasted sweet potato and butternut squash, spinach, sage jus, pomegranate reduction

celery root ravioli \$19
roasted root vegetables, sage brown butter, fried sage

yankee pot roast \$28
beef rib, green beans wrapped in bacon, fingerling potatoes

spaghetti and meat sauce \$19
slow braised veal, beef and pork, tomato, basil, pecorino romano

glazed pork belly \$23
honey and mustard powder glaze, chili, fingerling potatoes

blackened catfish \$22
cheesy grits, collard greens, pearl onions

thanksgiving dinner \$22
turkey thigh, mashed potatoes, green beans with crispy shallots, stuffing, cranberry sauce, gravy

grilled salmon \$24
tabouleh, broccoli rabe, charred lemon

12oz. NY strip steak \$34
grilled broccoli, mashed potato, bourbon sauce

sides

fries \$4

green beans sautéed with shallots \$5

mashed potatoes \$4

mac n' cheese \$6