

DINING
ROOM



DECEMBER
2024

Sharables

Stuffed Clam

Holy Trinity, House Bacon,
Garlic Crumbs
5 / Pc.

Cocktail Shrimp

House Cocktail Sauce,
Lemon, Curly Parsley
15

Relish Tray

House Pickles & Crudités,
Fried Saltines, Gorgonzola Dip
15

House Smoked Bacon

Roasted Tomato & Sweet Onion,
Molasses Vinagrette
19

Parker House Rolls

Freshly Baked, Cultured Butter 12

Soup & Salad

Gem Lettuce Caesar

House Dressing, Boquerones, Cotija, Garlic Crumbs
16

Simple Salad

Soft Greens, Mixed Herbs, Classy Olive Oil & Red Wine Vinegar
16

Chopped Wedge

Iceberg Lettuce, House Smoked Bacon, Blue Cheese, Tomato
18

French Onion Gratiné

Beef Stock, Sourdough Croutons, Gruyere, Thyme
12

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Entrees

Local Skate

Brown Butter, Capers, Lemon, Herbs

33

Classic Roasted Chicken

Confit Leg & Thigh, Roasted Breast, Roasted Garlic Jus

33

Braised Celery Root

Winter Chicories, Pink Peppercorn Honey, Mint

32

Long-Bone Pork Chop

Honey-Vinegar Glaze, Fennel Pollen, Thyme

46

HOUSE AGED CUTS OF BEEF

Served with Cream Horseradish & Thyme Au Jus

Porterhouse

30 Oz., Served Sliced

105

Ribeye

16 Oz. / 22 Oz.

57 / 78

Strip Steak

14 Oz., Pepper Crust

47

Add Béarnaise, Moelle, or StF Steak Sauce 5

Sides

Pan Fried Mashed Potatoes 12 French Fries 10

Potato Au Gratin 15 Creamed Spinach 16

Herb Roasted Mushrooms 17 Utica Greens 15

Mac & Cheese 19

The world is a beautiful and wondrous place; love with all your heart, give freely of yourself to your loved ones and community, don't reply to work emails on the weekends, and remember that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

EST. 2024