

DINING
ROOM



JANUARY
2025

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, Fancy Olive Oil & Red Wine Vinegar
16

Chopped Wedge

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

French Onion Gratiné

Beef Broth, Sourdough Croutons, Gruyere, Thyme
12

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Entrees

Ocean Trout

Griddled Scallion, Cultured Cream, Sorrel

35

Classic Roasted Chicken

Confit Leg & Thigh, Roasted Breast, Garlic Jus

33

Braised Celery Root

Winter Chicories, Pink Peppercorn Honey, Soft Herbs

32

HOUSE AGED CUTS OF BEEF

Served with Cream Horseradish & Thyme Au Jus

Petite Filet

8 Oz., Foie Gras Demi

46

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

Scallion & Panna Potato Gratin 17

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