

DINING
ROOM



MARCH
2025

Sharables

Charred Sugar Snap Peas

Herbed Yogurt, Lemon,
Shisho

13

Cocktail Shrimp

House Cocktail Sauce,
Lemon, Curly Parsley

15

Relish Tray

House Pickles & Crudités,
Fried Saltines, Gorgonzola Dip

16

House Smoked Bacon

Watermelon, Thai Basil,
Ginger Vinaigrette

19

Cheddar Cornbread Biscuits

Whipped Pimento Cheese 12

Soup & Salad

Gem Lettuce Caesar

House Dressing, Boquerones, Cotija, Garlic Crumbs

17

Simple Salad

Soft Greens, Mixed Herbs, The Good Olive Oil & Red Wine Vinegar

16

Chopped Wedge

Iceberg Lettuce, House Smoked Bacon, Blue Cheese, Tomato

18

French Onion Gratinée

Roasted Beef Broth, Sourdough Croutons, Gruyere, Thyme

14

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Entrees

Butter Poached Atlantic Cod

Delta Queen Asparagus, Truffled Tomato Vinaigrette, Borage
36

Ocean Trout

Black Lentil, Badgerflame Beets, Hazelnut Gremolata
37

Roasted Chicken

Confit Leg & Thigh, Pan Roasted Breast, Garlic & Chive Jus
33

Charred Zucchini

Noord Hollander Gouda, Spring Onion, Sungold Tomato Choron
28

HOUSE AGED CUTS OF BEEF

Lovingly Broiled and Dressed with Flake Salt & Au Jus

Petite Wagyu Filet

8 Oz.

48

Ribeye

18 Oz.

64

NY Strip Steak

14 Oz.

48

+ Brown Butter Bearnaise, Marrow-Mushroom Butter 5

+ Foie Gras Demi Glace, StF Au Poivre 8

Sides

Pan-Fried Mashed Potatoes 12

French Fries 10

Straciatella & 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