

DINING
ROOM



MARCH
2025

Sharables

Salt Cod Croquettes

Lemon, Potato,
Charred Pepper Gremolata
13

Cocktail Shrimp

House Cocktail Sauce,
Lemon, Curly Parsley
15

Relish Tray

House Pickles & Crudités,
Fried Saltines, Gorgonzola Dip
16

House Smoked Bacon

Roasted Tomato & Sweet Onion,
Molasses Vinagrette
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

Atlantic Cod

Cabbage, Garden Pea, Mint, Pearl Onion

36

Ocean Trout

Sweet Corn Polenta, Sauce Américaine

37

Roasted Chicken

Confit Leg & Thigh, Pan Roasted Breast, Garlic Jus

33

Glazed Celery Root

Pink Peppercorn Honey, Blood Orange, Chicories, Soft Herbs

30

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