

MARKET TABLE

roasted beets, horseradish yogurt, strawberries hazelnut vinaigrette	23
watercress and baby kale, avocado, spicy herbal dressing horseradish	19
tender lettuce, tahini yuzu vinaigrette, japanese cucumber asparagus	24
roast carrot and avocado crunchy seeds, creme fraiche, citrus	25

additions:

grilled faroe island salmon 14 grilled chicken paillard 12

APPETIZERS

peekytoe crab toast, lemon aioli	27
yellowfin tuna tartare, calabrian chili vinaigrette, feta cheese seeded flatbread	27
long island fluke tartare, plum sesame, kohlrabi, shiso	25
pretzel dusted calamari, spicy tomato, mustard aioli	23
oven roasted spot prawns, yuzu chili dressing, cilantro	35
pea soup, sourdough croutons, chilis, mint	18
housemade ricotta, rhubarb compote	25

WHOLE WHEAT PIZZAS

tomato, mozzarella, basil	22
tomato, pepperoni, mozzarella	26
asparagus, smoked mozzarella, preserved meyer lemon, chili	26
spinach, goat cheese, herbs	26
mushroom, parmesan cheese, oregano, farm egg	29
black truffle, fontina cheese, farm egg	30

chef/proprietor: jean-georges vongerichten

chef de cuisine: nicholas ugliarolo

BRUNCH

aged cheddar biscuits	10
apple cider doughnuts	11
cardamom dutch baby pancake, lemon, hudson valley maple syrup	22
baked eggs, spring peas, smoked bacon, fontina, dill	24
eggs benedict, ham, housemade english muffin, market greens	27
soft scrambled egg, smoked salmon, trout roe, grilled bread	26

ENTREES

house roasted turkey sandwich, smoked bacon, jalapenos	26
grass fed cheeseburger, herbed mayonnaise pickled jalapenos	32
wild black sea bass, fragrant citrus broth, spinach confit sweet potatoes	52
fried organic chicken, rainbow swiss chard habanero hot sauce butter	42

SIDES

apple smoked bacon	10
farm egg, fried or soft poached	8
norwegian smoked salmon	14
half avocado	5
crispy potatoes, garlic aioli	12
house cut fries, herbs and garlic	14