

MARKET TABLE

aged cheddar biscuits	10
lemon poppy doughnuts	11
peekytoe crab toast, lemon aoli	27
heirloom tomato toast, basil	19
roasted beets, horseradish yogurt, strawberries hazelnut vinaigrette	23
burrata, cherries, lemon balm, poppy seed, lime	25

APPETIZER

yellowfin tuna tartare, calabrian chili vinaigrette feta cheese, seeded flatbread	27
long island fluke tartare, plum sesame, kohlrabi, shiso	23
pretzel dusted calamari, spicy tomato, mustard aioli	23
oven roasted spot prawns, yuzu chili dressing, cilantro	35
pea soup, sourdough croutons, chilis, mint	18
summer lettuce, avocado, radish, spicy corn vinaigrette	24
watercress and baby kale salad, avocado, herbal dressing horseradish	20
roast carrot and avocado salad crunchy seeds, crème fraîche, citrus	25

additions:

grilled faroe island salmon 14 *grilled chicken paillard 12*

WHOLE WHEAT PIZZAS

tomato, mozzarella, basil	22
tomato, pepperoni, mozzarella	26
squash blossom, sungold tomatoes, ricotta, mozzarella	26
spinach, goat cheese, herbs	26
mushroom, parmesan cheese, oregano, farm egg	29
black truffle, fontina cheese, farm egg	30

ENTREE

cardamom dutch baby pancake, 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
house roasted turkey sandwich, smoked bacon, jalapeños	26
grass fed cheeseburger, herbed mayonnaise pickled jalapeños, hand cut fries	32
wild sea bass, minted couscous, herbal tomato vinaigrette	48
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