

## APPETIZERS

peekytoe crab toast, lemon aioli	26
yellowfin tuna tartare, calabrian chili vinaigrette, feta cheese seeded flatbread	26
long island fluke tartare, plum sesame, kohlrabi, shiso	23
pretzel dusted calamari, spicy tomato, mustard aioli	22
housemade ricotta, rhubarb compote	24
butternut squash soup, crispy chickpeas, urfa chili black lime	17

## BRUNCH

aged cheddar biscuits	10
apple cider doughnuts	10
cardamom dutch baby pancake, lemon, hudson valley maple syrup	19
baked eggs, butternut squash, smoked bacon, fontina, dill	22
eggs benedict, ham, housemade english muffin, market greens	26
soft scrambled egg, smoked salmon, trout roe, grilled bread	26

## WHOLE WHEAT PIZZAS

tomato, mozzarella, basil	21
ramparoni, mozzarella, morel mushroom, ramps	27
mushroom, parmesan cheese, oregano and farm egg	27
black truffle, fontina cheese, farm egg	29
fava bean and leaves, fontina cheese, pesto	25

*add pepperoni 4*

**chef/proprietor:** jean-georges vongerichten  
**chef de cuisine:** nicholas ugliarolo

## SALADS

watercress and baby kale, avocado, spicy herbal dressing horseradish	19
chicory, peppercorn vinaigrette, citrus, toasted hazelnuts roccolino nero	24
roast carrot and avocado crunchy seeds, creme fraiche, citrus	24
additions: <i>grilled faroe island salmon 14    grilled chicken paillard 12</i>	

## ENTREES

house roasted turkey sandwich, smoked bacon, jalapenos	26
housemade cheeseburger, herbed mayonnaise pickled jalapenos	28
steamed black sea bass, fragrant citrus broth, spinach confit sweet potatoes	42
fried organic chicken, rainbow swiss chard habanero hot sauce butter	36
wood oven roasted maine lobster, oregano lemon-chili vinaigrette	MP

## SIDES

apple smoked bacon	10
farm egg, fried or soft poached	5
norwegian smoked salmon	13
half avocado	5
crispy potatoes, garlic aioli	10
house cut fries, herbs and garlic	12

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness 04:15