



small plates

selection of domestic artisanal cheeses	12
house-made charcuterie	
garlic crostini, stone ground mustard	12
creamy lobster broth	8
seasonal soup	8
sautéed great lakes walleye pike	
mizuna, french green beans, toasted hazelnuts, lemon aioli	10
crispy braised vermont pork belly	
apple-fennel compote, bacon jus	11
chilled maine lobster	
green cabbage slaw, marinated lebanese squash	15
house-made new york state venison pâté terrine	
mixed greens, dijon mustard, house-made country bread	12
pan seared maine diver scallops	
smoked black beans, charred jalapeño relish	14

we use only wild fish and hormone- and antibiotic-free meats and poultry.
all of our meats come from grass-finished, humanely-treated animals
20% gratuity will be added to parties of six or more



entrées

sautéed north carolina wreckfish	
cannellini bean stew, pork sausage, applewood smoked bacon	24
house-made papardelle	
sungold tomatoes, wilted greens, sweet grass dairy "hopeful tomme"	20
grilled new york state venison	
grilled 8-ball squash, braised red cabbage, stone ground mustard sauce	26
seared atlantic tilefish	
arugula, butter poached fingerling potatoes, soubise	24
pan roasted rhode island bluefish	
sautéed rainbow chard, garlic confit, butternut squash purée	23
grilled free range vermont veal	
caramelized pumpkin salad, braised beef shortribs ragout	25
roasted block island haddock	
rapini, pernod-lobster nage	23
grilled and braised vermont lamb	
roasted red radishes, thyme honey	24

our produce and animals are procured from biodynamic, organic and/or local farms including:
red hook community farm, taliaferro organics, lucky dog organics, markristo farm,
hepworth farm, deep root cooperative, lovejoy brook farm, and stick & stone organics