



## Appetizers

Butternut Squash Soup - wood oven roasted butternut squash, jalapeño crema, cornbread croutons. 12

Green Salad - mixed greens, herbs, charred cucumber vinaigrette. 13

Escarole - toasted walnuts, pomegranate, olive oil, sherry wine vinegar, local honey, ricotta salata 16

Beets - ember roasted baby beets, whipped horseradish goat cheese (Coach Farms, NY), Cava pickled red onion, greens, toasted black sesame seeds. 16

Shishito peppers - fire blistered, everything seasoning, lime. 14

Charred Carrots- avocado mash, Vermont Creamery feta, cilantro, lemon, toasted pumpkin seeds. 16

Bluepoint Oysters - oven roasted Connecticut oysters, chimichurri, house cured bacon. 17

Mussels - Maine black shelled mussels, prosciutto, yellow beans, onion, white wine and herbs. 17

Octopus - char grilled, chickpeas, potato, roasted pepper, red onion, watercress, Marcona almond romesco. 17

## Local Meats and Cheeses

Charcuterie - Dry Cured Beef (NY), Prosciutto di Parma (IT), Salsiccion Sec (OR), Spicy Salami (NY), Speck (IN), Sweet Apple Ham (CA), grilled bread, house made mustard, charred onions, Patriot pickles. 23

Cheese - Old Chatham Creamery Nancy's Camembert (NY, sheep), Jasper Hill Moses Road Sleeper (VT, cow), Beehive Barely Buzzed Cheddar (UT, raw cow), Hooks Cheese Co. Blue (WI, cow), Cypress Grove Humboldt Fog (CA, goat) with candied orange, bacon marmalade, fig puree, local honey, bread chips. 22

## Burgers & Sandwiches on Brioche roll

Burger - bibb lettuce, onion marmalade, brioche roll, house made chips. 18

**add:** American, Grafton 1yr cheddar, crumbled blue, house cured pork belly bacon or fried local egg. 2

Impossible Vegan Burger - bibb lettuce, avocado mash, onion marmalade, brioche roll, house-made chips. 18

Chicken Sandwich - pulled 2 hour smoked chicken, Oaxaca marinade, Jasper Hill Moses Road cheese (VT), bacon marmalade, potato chips. 17

Pastrami Sandwich - house made Pastrami, mustard, caraway kraut, Patriot pickles, house made chips. 18

Pulled Pork Sandwich - 12 hour smoked pork shoulder, boc choy apple slaw, bbq sauce rosemary potato chips. 17

## Smoke & Fire - using only oak and fruit woods

Ora King Salmon - fire roasted peppers and green onion, grilled pole beans, shaved fennel, Castlevetrano olives, pink grapefruit. 36

Market Fish - plancha seared filet, eggplant, cremini mushrooms, potato & caper hash, sweet onion puree. 36

NY Fishermans Stew - half 1 1/4 lb lobster, shrimp, mussels and calamari in a seafood stock, fennel, carrot, piccolo farro. 38

Organic Chicken - lightly smoked half chicken, crispy fried, chipotle marinade, white bean stew, cilantro. 32

Center Cut Pork Chop - wood oven roasted Berkshire pork, natural jus, poached and crispy Honey crisp apple, Anson Mills white grits, Hooks Cheese Co. Blue Cheese. 36

Short Rib - slow braised beef short rib, cabernet sauvignon, sweet potato puree, pecans, green beans 36

Hanger Steak - fire grilled Black Angus steak, plancha potatoes, escarole, currant, red onion, salsa verde. 36

Ribs - Smoked St. Louis pork ribs, honey butter cornbread, crispy brussel sprouts with chestnuts. 33

Cowboy Steak - 26 ounce (for 1 or two) Certified Black Angus 21 day dry aged, sea salt, herbs, roasted garlic. MKT

## Sides

Chips - homemade, fresh herbs, sea salt. 4

Cornbread - house made, honey butter. 8

Potatoes - plancha seared, roasted garlic confit, herbs, olive oil. 9

Sweet Mashed - butter, toasted pecans. 11

Brussel Sprouts - sweet chili sauce. 14

Creamed Spinach - béchamel, Grana Padano, bacon crumbs, nutmeg. 14

Anson Mills Grits - Hooks blue Cheese, olive oil. 12

Asparagus - char-grilled asparagus, olive oil, pistachio, mint, lemon. 13

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



**bubbles**

- Surf Sparkling Rose NV, Zonin - Italy 12
- Surf Moscato, Zonin - Italy 12

**pink**

- Provence Rose 2016, Maison Saleya - France 12

**white**

- Pinot Grigio 2016, La Vendemmia - Italy 12
- Sauvignon Blanc 2016, Marlborough Estate - New Zealand 13
- Dry Riesling "Seneca Lake" 2016, Hermann J. Wiemer - New York 14
- Chardonnay "Charm Acres" 2015, Pali Wine Co - California 14
- Albariño 2016, Néboa - Spain 13
- Chablis 2016, Joseph Drouhin - France 15

**red**

- Barbera d'Asti "Le Orme" 2014, Michele Chiarlo - Italy 12
- Côtes du Rhône "Colline" 2016, Domaine la Cabotte - France 13
- Grenache, Syrah, Cinsault
- Bordeaux Superior 2015, Chateau Rousset Caillou - France 14
- Cabernet Sauvignon, Merlot
- Pinot Noir 2015, Drouhin Row 503 - Oregon 15
- Cabernet Sauvignon "Rt. 29" 2014, Routestock - California 16
- Toscana Rosso "Le Difese" 2015, Tenuta San Guido - Italy 17
- Cabernet Sauvignon, Sangiovese

**New York & Friends Beer On Draft**

**Draft**

- Single Cut Beersmiths Half Stack IPA  
Queens, NY 8.5
- Evil Twin Citra Sunshine Slacker  
Brooklyn, NY 8.5
- Surf Lager by Flagship  
Staten Island, NY 7.5
- Sixpoint Crisp Pilsner  
Brooklyn, NY 8.5
- Maine Beer Company Peeper Pale Ale  
Freeport, Maine 10
- Carton "Carton of Milk" Milk Stout  
Atlantic Highlands, NJ 8.5
- Allagash White  
Portland, Maine 8.5
- Bronx Brewery Banner Kolsch  
Bronx, NY 8.5
- Flying Dog Numero Uno Blonde Ale-  
Frederick, MD 8
- Southern Tier Brewery Old Man Winter  
Lakewood, NY 9.5
- Other Half "Green City" IPA  
Brooklyn, NY 10
- Ommegang Three Philosophers  
Cooperstown, NY 8.5

**Cans/Bottles**

- Blue Moon 7                      Estrella Daura (gf) 7
- Miller Lite 5                    Citizen Cider (gf) 9
- Corona 7                         PBR 5
- Heineken 7                      Kaliber (non-alc) 5

**Cocktails \$13**

- Chili Margarita**  
Espolon blanco tequila, Ancho chili liquor, smoked salt, fresno pepper
- Berry Mojito**  
Havana Club rum, raspberries, mint, lime, raw sugar
- Verrazano Lemonade**  
Four Roses bourbon, lemonade, simple syrup, blueberries
- Gin-ger Tonic**  
Beefeater, cucumber, ginger syrup, Q-tonic, lime, served up
- Aperol Spritz**  
Aperol, prosecco, sparkling water, twist
- Bloody Mary**  
Titos, sriracha, horseradish, pickled veggies, lemon
- Martini Moscato**  
Vajra Moscato d'Asti, citrus vodka, lemon twist, served up
- Smokey Cherry**  
Del Maguey Mezcal, smoked cherries, Antica formula sweet vermouth, bitters
- Cranberry Mule**  
Tito's Vodka, lime juice, cranberry juice, ginger beer, rosemary syrup