

## Appetizers

### Green Salad

pickled beet and turnip, toasted pepita,  
white balsamic vinaigrette (V,GF) 11  
with Bayley Hazen blue (v,GF) 13

### Red Curry Carrot Soup

coconut milk, cilantro, crispy maitake (S,V,GF) 11

### King Salmon Tartar

salmon roe, spruce ponzu, wild spring onion, radish,  
squid ink sushi crisp 16

### Grilled Asparagus

crispy poached egg, truffle dressing (v) 15

### Seared Chicken Livers on Toast

candied shallot, cherry shoyu, aged sherry vinegar,  
milk bread 15

### Local Cheese and Meat Plate

candied nuts, pickled things, etc...  
choice of 3, 4 or 5 for 19, 23 or 27

Sugar House Creamery - Dutch Knuckle (cow)

Four Fat Fowl - St. Stephen (cow)

Lively Run Farm - Finger Lakes Gold

Nettle Meadow - Kunik (sheep and cow)

Chaseholm Farm - Nimbus (cow), Ewe's Blue (sheep)

Hudson Valley Cheese Company - 18-month cheddar (cow)

Jasper Hill Farm - Bayley Hazen Blue (cow)

House Cured - Mangalitsa lardo, bresaola

Mace Chasm Salumi (Sausage) - Wild Fennel, Goteborg

v = vegetarian  
N = contains nuts  
V = vegan  
GF = gluten free  
S = spicy  
s = kinda spicy

### No Substitutions

Please alert your server of any food allergies

Please let your  
server  
know if you  
require separate  
checks when you  
order.