

## Entrées

### Tofu Tikka Masala 29

coconut cream sauce, basmati, mustard seed braised cabbage, nigella chapati, house made lime pickle (s,V,GF without chapati)

### House Made Ricotta Cavatelli 35

ramps, morels, preserved lemon, spring veggies,  
Finger Lakes Gold cheese (v)

### Seared Alaskan Halibut 40

rösti potato, pac choi, celeriac purée, matsutake shoyu,  
balsam oil, sweet wild onion and dill cream

### Duck 2 Ways 42

seared breast, confit leg, crispy ramp polenta, carrot,  
asparagus, herbed duck jus (GF)

### Kate Mountain Farm Pork Loin 39

boudin noire, sweet potato purée, creamed spinach and ramps,  
purple daikon, mustard seed jus (GF)

### Grilled Hanger Steak 44

thrice cooked potato, asparagus, onion soubise,  
sauce bearnaise (GF)

### No Substitutions

**Please alert your server of any food allergies**

Eating undercooked or raw food may have unexpected consequences. Up to you.

**Buy the kitchen a beer \$5**