



Chef Karim Williams

GARDEN



PUMPKIN RISOTTO dried cranberries, crumbled goat cheese	13
PORT WINE FIGS & CHEESE port wine braised figs, parmesan, brie, goat cheese	18
FALL SALAD kale, pomegranate, farro, quiona, green apple, goat cheese, maple sherry vinaigrette	15
BUTTERNUT SQUASH RAVIOLI kale pesto, roasted pine nuts, creamy butternut squash sauce	14
GARLIC SWEET POTATO HUMMUS pomegranate, baby carrots, radish, turnips, pita	13

LAND



LOLLIPOP LAMB CHOPS caponata	21
CRISPY PORK BELLY chorizo tomato sauce, spiced sweet potato puree	15
NY STRIPs creamed polenta, asparagus, pomegranate veal jus	20
GRILLED BBQ WINGS carrots, celery, bleu cheese dressing	13
SLICED DUCK BREAST crispy potato leek gratin, mushroom cream, pickled green apple	17

SEA



LEMONGRASS SALMON fingerling potatoes, caramelized turnips, confit fennel, lemongrass herb sauce	19
PACIFIC COD sautéed farro and quinoa, baby bok choy, soy ginger butter sauce	18
SEARED TUNA apple grape salsa	17
CRAB N POTATO CHIPS house made fried potato	16
TEMPURA SHRIMP lemon tartar sauce	15

FAMILY STYLE - serves 2 or 3



(includes your choice of two sides)	
HERB ROASTED CHICKEN	40
GRILLED BRANZINO	52
PRIME RIB ROAST	75
THREE CHEESE LASAGNA	37

SIDES

GARLIC MASHED	GARLIC BREAD
ROASTED FALL VEGETABLES	HERB ROASTED FINGERLING POTATOES
SAUTEED SWISS CHARD	

BEER

CIDERBOYS BRITISH DRY, stevens point, wisconsin	7
ALAGASH WHITE, portland, maine	8
NARRAGANSETT LAGER, pawtucket, rhode island	6
FIVE BOROUGHS PILSNER, brooklyn, new york	8
HOBOKEN BREWING IPA, hoboken, new jersey	7
WAR FLAG GRANDMASTER IPA, brooklyn, new york	8
FIRESTONE NITRO MERLIN MILK STOUT, paso robles, california	9
CORONA, terreon, mexico	7
HOFBRAUHAUS LAGER, munchen, germany	7
DELIRIUM TREMENS, east flanders, belgium	13

COCKTAILS

LOWER MANHATTAN whistle pig 10yr, montanaro sweet, jack rudy bitters	18
RAMBLER composition, dashfire orange bitters, blackberries	15
GOOD TIMES volcan blanco, finocchietto, lime juice	15
INDIAN SUMMER atlantico gran reserva, cinnamon liquor, apple cider	15
SLOE N STEADY ketel one grapefruit rose, elephant sloe gin, willm sparkling, lemon	15
SOUR PATCH GIN hardshore, lemon, simple, egg white	15
MEXICAN MULE sierra norte, creme de gingembre, pavan, lemon	15

20% gratuity applied to parties of 6 or more.

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

