

SMALL PLATES

Artisan Charcuterie & Cheese – Served with seasonal accoutrements. Ask your server for tonight's offerings | \$15

Hudson Valley Foie Gras – Seared grade "A" foie | hazelnut crusted brioche French toast | fig mostarda | truffle honey | balsamic pearls | \$18

Premium Oysters on the half (6) – Ask your server for tonight's selection...Priced Nightly

Duck Confit Nachos – Blue corn tortilla chips | house cured duck confit tomato jam | manchego crema | pineapple pico | \$10

Tempura Lobster tail – Quick fried crispy cold water lobster tail | blood orange aioli | pineapple, chili sauce | shaved fennel composed salad | \$19

Escargot Bourguigonne – Herbed garlic butter | Cognac | French bread | asiago | \$13

Crispy Pork Belly – House cured Compart Farms Duroc pork belly | mustard maple lacquer | cider braised mustard greens | \$11

Stuffed Piquillo Peppers – Roasted piquillo peppers | chorizo | goat cheese | herbed bread crumbs | aji Amarillo crema | \$12

Tuna Taco's – Fresh sushi grade tuna tartare | wasabi slaw | crispy wonton shells | sweet soy drizzle | avocado, sriracha crema | \$16

SALADS

Wood Grilled Caesar – Romaine heart | smoked tomato Caesar dressing | French bread crostini white anchovy | shaved Reggiano | \$9 ½ portion | \$6

Baby field greens – Poached pears | dried cranberries | walnuts | Bay Bleu cheese | raspberry, poppy seed vinaigrette \$13

Simple Greens – Organic baby field greens, hot house cucumber, heirloom cherry tomatoes, red onion, choice of dressing | \$5