

STARTERS

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY, shallot mignonette

1/2 CHILLED MAINE LOBSTER 24

potato chips, aioli, lemon

GRILLED RHODE ISLAND SQUID 16

ruby grapefruit, navel orange, olives, frisée, fermented chile vinaigrette

FOCACCIA 9

whipped ricotta, olive oil, lemon, rosemary

VEGETABLE SOUP 11

braised root vegetables, cabbage, chickpeas, chipotle-garlic broth, pickled red onions, cilantro

LIONI BROOKLYN BURRATA 16

roasted onion compote, cipollinis, leek, red wine vinegar, focaccia crisps

FARM STAND CRUDITÉ 14

celery hearts, treviso, radish, fennel, carrots, herbed butter, Syracuse salt crystals

ARTISANAL CHEESES** 19

Cowles Chevre- goat milk, Swallow Tail Tomme-raw cow milk, Grayson- raw cow milk; raisin bread, seasonal fruit, candied walnuts

CHICKEN LIVER MOUSSE 15

focaccia toast, pickled vegetables

ROASTED HONEYNUT SQUASH 16

maple sweetened harissa yogurt, seeds

CRISP BRUSSELS SPROUTS** 17

ajo blanco, almonds, currants, marash, lemon

SALADS

TREVISO 15

anchovy, lemon, garlic, mustard, breadcrumbs

AUTUMN LETTUCES 16

castelfranco, escarole, kale, bartlett pear, sarvecchio cheese, red wine vinegar

WILD RICE & LENTIL 18

kale, roasted sweet potatoes, apples, grapes, mint, parsley, spicy sunflower seeds

PIZZA & PASTA

BRUSSELS SPROUTS PIZZA 24

bartlett pear, grayson cheese, caramelized onion-chile jam

CALZONE 22

roasted mushrooms, spinach, provolone & goat cheese, caramelized onions, chile, arugula salad

SEDANINI 23

organic semolina pasta, broccoli di cicco, garlic, lemon, sarvecchio cheese

SIDES

BROCCOLI DI CICCICO 12

chile, garlic, salsa verde

FRESH SHELL BEAN SALAD 12

arugula, celery, scallion

CRISP RUSSET POTATOES 10

chimichurri

ROASTED SWEET POTATOES 12

red wine-feta vinaigrette

SEAFOOD

WHOLE 16 OZ LONG ISLAND

FLUKE 34

shaved fennel, salmoriglio

SEARED ALBACORE TUNA 28

provençal style fish sauce, leek, fennel, olive relish

HAND-SHUCKED SEA SCALLOPS 30

sweet potato purée, cabbage-celery root slaw, bitter orange vinaigrette

MEAT & POULTRY

SPIT-ROASTED HALF CHICKEN 27

broccoli di cicco, natural jus, salsa verde

GRASSFED HANGER STEAK* 40

braised king oyster mushroom

CENTER CUT PORK CHOP 34

apple-cippolini mostarda

FINGER LAKES LAMB MEATLOAF 29

fresh shell bean salad, hazelnut-feta relish, pomegranate seeds

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DINNER

COCKTAILS

FORSYTHIA 16
quinquina, apple blossom

BLACK TIE OPTIONAL 16
gin, pear, maraschino, tonic

KING CRIMSON 16
vodka, amontillado sherry, pomegranate, lemon

HOLY TRINITY 16
sotol, celery, ginger, lemon

CRANBERRY NEGRONI 16
gin, sweet vermouth, cranberry

SPICED TODDY 16
bourbon, cinnamon, allspice, maple, lemon

BEER & CIDER

METRIC PILS PILSNER 9
Industrial Arts, Beacon, NY 4.7% - 12oz

LEAF PILE PUMPKIN ALE 9
Greenport Brewing, Greenport, NY 5.2% - 12oz

LITE & TIGHT LAGER 9
Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

INTERSECT IPA 12
Torch & Crown, New York, NY 5.1% - 16oz

RARE VOS AMBER ALE 9
Ommegang, Cooperstown, NY 6.5% - 16oz

WIT'S UP CIDER 9
Citizen Cider, Burlington, VT 6.2% - 12oz

SPARKLING

RIESLING SEKT 14/63
Markus Molitor, Brut, Mosel, Germany NV

ROSE PET-NAT 15/68
Field Recordings, Paso Robles, CA 2021

BALDWIN CIDER 12/54
South Hill Cider, Ithaca, NY 2020

NON-ALCOHOLIC BUBBLES 12/54
Dr. Fischer 'Steinbock Zero', Saar, Germany NV

WHITE

ALBARIÑO 14/63
Burgans, Rias Baixas, Spain 2021

SAUVIGNON BLANC 18/81
M. Deschamps 'Vignes de Berge' Pouilly Fumé, France 2019

CHARDONNAY 15/68
Maison Noir, 'Knock on Wood', Yamhill-Carlton, OR 2020

VIOGNIER 16/72
Casale del Giglio, Lazio, Italy 2018

FREE-SPIRITS

CELRAY SELTZER 9
celery, ginger, lime, seltzer

ATHLETIC BREWING 0% IPA 7

LEMON, LIME & BITTERS 7
lemon, lime, bitters, soda

ST. AGRESTIS PHONY NEGRONI 10

ROSÉ

VENTOUX 15/59
Valcombe 'Cuvée Epicure', Rhône Valley, France 2021

AGLIANICO 18/81
San Salvatore 'Vetere', Campania, Italy 2021

ORANGE

VERDELHO + 16/72
Forlorn Hope 'Queen of the Sierra', Sierra Foothills, CA 2020

RED

PINOT NOIR 17/77
Ayres, Willamette Valley, OR 2021

SYRAH + GRENACHE 15/68
Le P'tit Paysan, 'Le P'tit Pape', Central Coast, CA 2019

BLAUFRANKISCH 17/77
Nittnaus 'Kaulk und Schiefer', Burgenland, Austria 2020

CABERNET SAUVIGNON 20/90
Pied a Terre 'Love on Mars', Sonoma County, CA 2019

PRIMITIVO 18/81
Trullo di Pezza, 'Licurti', Puglia, Italy 2018

DESSERT

MOSCATO D'ASTI 10
Guido Berta, Piedmont, Italy 2020

TORCOLATO RISERVA 22
Vignaioli Contra Soarda, Veneto, Italy 2014

TAWNY PORT 15
Quinta do Infantado, Colheita 2010

LBV PORT 13
Warre's, Portugal 2009

FOODS