

STARTERS

FOCACCIA 10

whipped ricotta, olive oil, lemon, rosemary

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY, shallot mignonette

BRANDADE FRITTERS 16

cod, potatoes, garlic, charred jalepeno aioli

CHILLED 1/2 MAINE LOBSTER 24

potato chips, aioli, lemon

DEVEILED EGGS 14

trout roe

ROOT VEGETABLE SOUP 11

cabbage, chickpeas, chipotle-garlic broth, pickled red onions, cilantro

CHEESE BEIGNETS 14

Catskill Mountain honey, chile

CRISP BRUSSELS SPROUTS 17**

ajo blanco, almonds, currants, marash, lemon

ARTISANAL CHEESES 19**

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

HOUSE-CURED BRESAOLA 16

pomegranate, black pepper, lemon

SALADS

SHAVED RAW KING OYSTER

MUSHROOMS* 17

Alpha Tolman cheese, parsley, lemon, Syracuse salt crystals

CITRUS 18**

blood & navel orange, mandarin, oro blanco, grapefruit, pistachios, pomegranate, dates, mint

CAMPO ROSSO CHICORIES 17

red wine vinaigrette

PIZZA & PASTA

BRUSSELS SPROUTS PIZZA 24

bosc pear, Grayson cheese, caramelized onion-chile jam

CALZONE 22

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

BAKED PASTA TORTA 23

sweet potato-goat cheese, stracciatella, crème fraîche, nutmeg

VEGETABLES

BROCCOLI DI CICCIO 12

chile, garlic, salsa verde

ROASTED CAULIFLOWER 12

harissa-yogurt, seeds

CRISP RUSSET POTATOES 10

chimichurri

ROASTED SUNCHOKES 12

rosemary

SEAFOOD

WHOLE 16 OZ LONG ISLAND FLUKE 34

celery root remoulade, salmoriglio

SEAFOOD BRODETTO 36

shrimp, cod, littleneck clams, squid, tomato-clam broth, aioli, sourdough toast

CORNMEAL DUSTED

SEA SCALLOPS 34

fennel, blood orange, oil cured black olives, tartar sauce

MEAT & POULTRY

SPIT-ROASTED HALF CHICKEN 27

roasted carrots & cipollini onions, natural jus, salsa verde

GLOUCESTER OLD SPOT

PORK ARISTA 34

apple-cipollini mostarda

COOKSHOP CASSOULET 40

roasted pork, confit duck leg, lamb sausage, cannellini beans, bread crumbs

ROSENKRANS HANGER STEAK 38

braised king oyster mushrooms

FOODS
COOKS
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DINNER

COCKTAILS

FORSYTHIA SPRITZ 16
blanc vermouth, 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 HOT TODDY 16
bourbon, maple, cinnamon, 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 11
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

WHITE

ALBARIÑO 14/63
Burgans, Rias Baixas, Spain 2021

SAUVIGNON BLANC 🍷 17/77
DAOU, Paso Robles, CA 2021

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

VIOGNIER 🍷 16/72
Casale del Giglio, Lazio, Italy 2021

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

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

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 🍷 🌸 21/94
The Counselor 'River Pass Vineyard'
Alexander Valley, CA 2021

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

DESSERT

MOSCATO D'ASTI 10
Guido Berta, Piedmont, Italy 2021

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
COOKS