

STARTERS

FOCACCIA 10

whipped ricotta, olive oil, lemon, rosemary

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

NANTUCKET BAY SCALLOP

CEVICHE 23

jalapeno, cilantro, citrus, green apple

MARISCOS 18

seared squid, Carolina shrimp & littleneck clams, anchovy-tomato sauce, garlic, currants, olive oil, lemon

DEVEILED EGGS 14

confit albacore tuna

CAULIFLOWER BEIGNETS 14

feta cheese, black olive relish

MARINATED SATSUMA MANDARIN 12

roasted jalapeño-lime-honey vinaigrette, pink peppercorns

BRAISED BEEF EMPANADA 9

sultanas, rancho sauce, cilantro

SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

ROASTED KABOCHA SQUASH 15

harissa-yogurt, seeds

ARTISANAL CHEESES ** 21

Goat Tomme- raw goat milk, Oma - pasteurized cow milk; Riley's 2x4 - pasteurized cow & goat milk, semolina-raisin bread, table grapes, candied walnuts

SALADS

CHICORIES 16

sherry vinegar, olive oil, radishes

BABY BEETS & APPLES 17

whipped goat cheese, smokey pistachios, chicory, apple cider vinegar, thyme

CAMPO ROSSO PUNTARELLE 18

lemon-garlic-anchovy vinaigrette

PIZZA & PASTA

BRUSSELS SPROUT PIZZA 23

provolone & crescenza cheese, red onion, thyme, chile oil, organic flour

SPAGHETTI 24

organic semolina pasta, hazelnut pesto, parsley, Sarvecchio cheese, pommeau

VEGETABLES

BROCCOLI DI CICCIO 12

garlic, salsa verde

CRISP RUSSET POTATOES 10

chimichurri

SWEET POTATO HASH 12

apples, sage, charred onions

WHEATBERRY TABOULI 12

lentils, butternut squash, onion, mint, pomegranate

ROMANESCO CAULIFLOWER 12

marash, lemon

SEAFOOD

SEAFOOD BURGER 24

albacore tuna, sea scallops, shrimp, oregano, spicy aioli, pickled red onions, bread & butter pickles, french fries

SEARED SEA SCALLOPS 31

fresh shell-bean ragout, scallion & pickled pepper relish

WHOLE LONG ISLAND FLUKE 30

fingerling potatoes, brown butter, capers

LINE-CAUGHT SWORDFISH 31

shaved fennel, grapefruit, orange, radicchio, crushed Castelvetrano olives

MEAT & POULTRY

SPIT-ROASTED HALF CHICKEN 27

roasted romanesco cauliflower, natural jus, salsa verde

BRAISED LAMB SHANK 30

wheatberry & lentil tabouli, butternut squash, mint, red onion, pomegranate seeds

ALL NATURAL SIRLOIN STEAK* 40

tempura onion rings, salsa verde

CENTER-CUT PORK CHOP 34

Berkshire pork, roasted sweet potato hash, apples, charred onions, sage, apple cider syrup

FOODS
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DINNER

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | **Contains nuts

COCKTAILS

MAMA'S GUN 16

spicy tequila, mezcal, aperol, beet, lime

SHACKED UP 18

brown butter infused rye, fall spiced maple

BAD BUNNY 16

mezcal, rum, averta amaro, carrot, lemon, urfa*

PERFECT MARTINI 18

forthave gin, dry vermouth, cocchi torino, luxardo

LIVE FROM THE GARDEN 16

tequila, cucumber, apple, elderflower

HARVEST MOON 17

neversink gin, green apple, vermouth, aperitivo, cider

FROZEN PALOMA 16

tequila, grapefruit, lime

BEER & CIDER

TRANSVERSE AUTUMN ALE 12

Torch & Crown, New York, NY 5.3% - 16oz

LIGHT N' TIGHT LAGER 8

Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

METRIC PILSNER 9

Industrial Arts, Beacon, NY 4.7% - 12oz

WIT'S UP CIDER 10

Citizen Cider, Burlington, VT 6.2% - 12oz

JUICE BOMB NEIPA 10

Sloop Brewing, Elizaville, NY 6.5% - 12oz

SPARKLING

CHAMPAGNE 25/115

Gosset 'Grande Reserve', Champagne, France NV

ROSE PET-NAT 🌸 16/73

Macari 'Horses', North Fork Long Island, NY 2021

BALDWIN CIDER 🍷 12/54

South Hill Cider, Ithaca, NY 2020

WHITE

ALBARIÑO 14/63

Burgans, Rias Baixas, Spain 2021

SAUVIGNON BLANC 🍷 18/80

Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley, France 2021

CHARDONNAY 20/88

Famille Paquet 'Saint-Veran', Burgundy, France 2020

KERNER 🍷 17/77

Abbazia di Novacella, Alto Adige, Italy 2022

SKIN CONTACT

GRÜNER VELTLINER + 🌸 14/82

Nibiru 'Oida!', Kamptal, Austria NV

FREE-SPIRITS

WHAT'S UP DOC 9

cold brewed chai, carrot, lemon

ST. AGRESTIS PHONY NEGRONI 10

ATHLETIC BREWING 0% IPA 7

ROSÉ

GRENACHE + 🍷 13/59

Domaine Gavoty 'Recital', Côtes de Provence, France 2022

RED

GAMAY 🍷 16/73

Jean-Paul Dubost 'Pierreux', Brouilly, Beaujolais France 2019

PINOT NOIR 19/83

Sean Minor, Sonoma Coast, CA 2022

TEROLDEGO 🍷 15/68

Lieb Cellars Estate, North Fork of Long Island, NY 2020

TEMPRANILLO 🍷 18/80

Familia Torres 'Altos Ibericos Reserva', Rioja, Spain 2015

CABERNET SAUVIGNON 🍷 🌸 20/88

Trig Point 'Diamond Dust' Alexander Valley, CA 2021

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

DRINKS BOOK

*Allergen: Nightshade

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌿 NATURAL/RAW