

STARTERS

FOCACCIA 10

whipped ricotta, olive oil, lemon, rosemary

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

CHILLED 1/2 MAINE LOBSTER 26

French fries, spicy aioli, lemon

FLORIDA HEAD-ON SHRIMP 17

A LA PLANCHA

garlic, chile, olive oil, herbs, butter, lemon

DEVEILED EGGS 14

marinated albacore tuna

SHAVED RAW KING OYSTER

MUSHROOMS 15

alpha toman cheese, parsley, lemon, olive oil

BAKED RACLETTE * 17

Vermont raw cow milk cheese, chile-creme fraiche, focaccia toast, scallions

PULLED PORK CROQUETTES 13

pickles, mustard

SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

ROASTED SUNCHOKES 15

slow cooked chickpeas, garlic confit, tomato, rosemary-lemon oil

ARTISANAL CHEESES ** 21

Finger Lake Gold- pasteurized goat milk, Humble - raw cow milk; Riley's 2x4 - pasteurized cow & goat milk, semolina-raisin bread, dried fruit compote, candied walnuts

SALADS

LITTLE GEM LETTUCES 16

radicchio, sherry vinegar, olive oil, radishes

SEASONAL CITRUS 16

blood orange, satsuma mandarin, oro blanco & ruby red grapefruit, roasted jalapeño-lime-honey vinaigrette, pink peppercorn

BEETS & APPLES 17

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

PIZZA & PASTA

BRUSSELS SPROUT PIZZA 23

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

CASARECCE 24

organic semolina pasta, farmstand spinach, Finger Lakes feta, garlic, chile, lemon

VEGETABLES

BROCCOLI DI CICCIO 12

garlic, salsa verde

CRISP RUSSET POTATOES 10

chimichurri

SWEET POTATO HASH 12

apples, sage, charred onions

ROASTED CARROTS & PARSNIPS 12

thyme, salsa verde

ROASTED BRUSSELS SPROUTS 12

pickled sultanas

WHEATBERRY TABOULI 12

lentils, butternut squash, sultanas, onion, mint

SEAFOOD

SEARED SEA SCALLOPS 31

relish of castelvetrano olives, sweet potato, Meyer lemon, currants, capers, red onion, chile, sage

ALBACORE TUNA 27

shaved fennel, grapefruit, orange, radicchio, black mission fig & almond anchoiade

PAN-ROASTED MERLUZA 26

Provençal style fish sauce, Meyer lemon aioli

SEAFOOD BURGER 24

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

MEAT & POULTRY

SPIT-ROASTED HALF CHICKEN 27

roasted carrots & parsnips, natural jus, salsa verde

BRAISED LAMB SHANK 32

Finger Lakes Lamb, wheatberry & lentil tabouli, butternut squash, mint, red onion, pickled sultanas

CENTER-CUT PORK CHOP 34

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

ALL NATURAL SIRLOIN STEAK* 40

tempura onion rings, salsa verde

COOKSHOP CASSOULET 38

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

FOODS
BOOKS
COOK
BOOKS

DINNER

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

COCKTAILS

CHELSEA STATE OF MIND 16
vodka, kalamansi citrus, cranberry

WE GOT THE BEAT 16
tequila, mezcal, aperol, beet, jalapeño

WHEN DOVES CRY 17
tequila, blood orange, cinnamon, chile

SHACKED UP 18
brown butter infused rye, fall spiced maple

LIVE FROM THE GARDEN 16
gin, cucumber, apple, elderflower

PERFECT MARTINI 18
forthave gin, dry vermouth, cocchi torino, luxardo

BEER & CIDER

APRÈS WINTER ALE 12
Torch & Crown, New York, NY 5.6% - 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

HAZY RAYS IPA 9
Lawson's Finest Liquids, Waitsfield, VT 5.3% - 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

SAUVIGNON BLANC 🍷 18/80
Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley, France 2021

ALBARIÑO 14/63
Burgans, Rias Baixas, Spain 2022

CHARDONNAY 20/88
Famille Paquet 'Saint-Veran', Burgundy, France 2020

KERNER 🍷 17/77
Abbazia di Novacella, Alto Adige, Italy 2022

FREE-SPIRITS

FREE RADICAL FIZZ 9
goji & blueberry, catskill honey, lemon, soda

ST. AGRESTIS PHONY NEGRONI 10

ATHLETIC BREWING 0% IPA 7

SKIN CONTACT

GRUNER VELTLINER + 🌸 14/82
Nibiru 'Oida!', Kamptal, Austria NV

RED

PINOT NOIR 17/77
Trousse-Chemise, Willamette Valley, OR 2022

GAMAY 🍷 16/73
Jean-Paul Dubost 'Pierreux', Brouilly, Beaujolais France 2019

ETNA ROSSO 🍷 15/68
Masseria Setteporte, Sicily, Italy 2021

TEMPRANILLO 🍷 18/80
Familia Torres 'Altos Ibericos Reserva', Rioja, Spain 2017

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

FOR THE SKY COOK

*Allergen: Nightshade

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌸 NATURAL/RAW