







# DINNER MENU

18% gratuity will be added for party of 8 or more

 Vegetarian  Gluten Free  Vegan

## TO START

MARKET SOUP	\$10	CHARCUTERIE BOARD	\$21
GRILLED FLAT BREAD	\$12	GRILLED HALOUMI  	\$12
Seasonal Toppings		Smoked Eggplant Caviar, Gremolata, Grilled Bread	
ROASTED BEETS  	\$12	KNIFE AND FORK CESAR  	\$12
Hudson Valley Yogurt, Local Honey, Pistachio, Banyuls		Parmesan Streusel, Creamy Garlic Cesar	
CLASSIC SHRIMP COCKTAIL 	\$21	HEARTS OF PALM  	\$12
Gin Spiked Cocktail Sauce		Lemon Poppy Vinaigrette, Radicchio, Arugula	

## BIG PLATES

ANGUS BURGER	\$22
Five Spoke Cheddar, Brooklyn Pickle, Hand Cut Fries, Toasted Brioche	
GRILLED MERGUEZ SAUSAGE 	\$25
Hand Cut Fries, Mixed Lettuce, Grain Mustard	
DUCK BREAST	\$30
Date and Turnip Puree, Xeres Vanilla Bean Reduction	
BRAISED SHORT RIB	\$28
Horseradish Parsley Crust, Butternut Squash, Red Wine	
RICOTTA GNOCCHI 	\$27
Braised Lamb, Pole Beans, Argula Puree	
CAMPANELLE 	\$25
Beef Bolognese, Ricotta, Basil	
ROASTED ORGANIC HALF CHICKEN 	\$25
White Wine, Tarragon, Shallots, Baby Garnet Yams	
ATLANTIC SALMON	\$28
Preserved Lemon, Capers, Fingerling Potatoes	
ROASTED HALIBUT	\$30
Cilantro, Miso, Bay Shrimp	
SEARED SKATE	\$28
Buttered Clams, White Wine, Leaf Spinach	
LOCAL MONK FISH	\$28
Prosciutto, Lentils, Carrots, Kale	

## FROM THE CAST IRON SKILLET

CENTER CUT FILET MIGNON 8 OZ 	\$50
CEDAR RIVER FARMS SIRLOIN 12 OZ 	\$50
BERKSHIRE PORK RIB CHOP 	\$35
VEAL PORTERHOUSE 16 OZ 	\$45
COWBOY STEAK 18 OZ 	\$60
HANGER STEAK 	\$35

## SIDES & SAUCES

CREAMED SPINACH  	\$9	CHIMICHURRI	
FINGERLING POTATOES  	\$9	RED WINE	
BEAR MOUNTAIN MASHED POTATO  	\$9	ROMESCO	
ROASTED RAINBOW CARROTS  	\$9	BEAR MOUNTAIN STEAK SAUCE	
BROCCOLI RABE  	\$9		
HAND CUT FRIES  	\$9		