

BUTTER

RAW

all raw bar selections served with miso mignonette, preserved lemon aioli and house made cocktail sauce

OYSTERS ON THE HALF SHELL
half dozen daily selection 21

JUMBO FLORIDA SHRIMP (3)
poached and chilled 18

MAINE LOBSTER
on the half shell with fresh basil oil 19

YELLOWFIN TUNA TARTARE
fresh horseradish and jalpeño 18

NANTUCKET BAY SCALLOPS
fennel with pernod 16

HAWAIIAN YELLOWTAIL
olive oil, birdseye chillies and lime 16

TENDERLOIN STEAK TARTARE
crispy market vegetables and lemon 18

SMALL PLATES

CHARCUTERIE

THICK CUT VEAL BACON
red wine mustard 14

HUDSON VALLEY DUCK RILLETTES
champagne grape mostarda 12

CHICKEN LIVER MOUSSE
on matzo with a schmaltz vinaigrette 10

BLACK PUDDING
windfall farms watermelon radishes & purple top turnips 12

FROM THE OVEN

HOMEMADE RICOTTA & HEN-OF-THE-WOOD MUSHROOMS
on sourdough toast, brussels sprout leaves 13

WELSH RAREBIT
toasted pullman bread with melted wisconsin cheddar & ale 14

TALEGGIO & RED THUMB POTATOES
black pepper & truffle oil 12

SALADS

BURRATA
oven roasted tomato & aged balsamic 23

CHILLED GREEN BEANS
bacon, toasted almonds & grainy mustard dressing 14

WINDFALL FARMS GREENS
barrel-aged red wine vinaigrette 11

MARINATED ARTICHOKE HEARTS
sherry dressing & crispy sunchoke 16

RUSSIAN KALE
braeburn apples & challerhocker cheese 14

WARM OCTOPUS
bacon & charred jalapeño relish 18

RAGOUTS

CAVATAPPI PASTA
spicy lamb sausage & yellow tomato sauce 16

WILD BOAR
geechie boy south carolina grits 15

UNION SQUARE MARKET VEGETABLES
thumbelina carrots, parsnips and hokkeido squash with fresh sage 21

LARGE PLATES

LONG ISLAND MONKFISH
on the bone, artichokes "barigoule" 26

WHOLE ROASTED BRANZINO
rainbow chard & preserved lemon stuffing 31

BERKSHIRE PORK CHOP
roasted shiitake mushrooms 24

40 DAY DRY AGED CREEKSTONE "BUTTER CUT"
BONE-IN FILET
delicata squash salsa verde & grilled winter greens 39

SIMPLY PREPARED

BUTTER POACHED MAINE LOBSTER
asian pear & black pepper 38

GRILLED WILD SALMON
charred paffenroth garden leeks 32

ROASTED SCATTERED ACRES FARMS CHICKEN
lemon thyme butter 24 for 1 or 48 for 2

CREEKSTONE FARMS TOMAHAWK STEAK FOR 2
green peppercorn sauce 114

SIDES 10

JERUSALEM ARTICHOKE GRATIN WITH MELTED GRUYÈRE

CHILLED BABY BEETS WITH TOASTED PUMPKIN SEEDS

ROASTED GERMAN BUTTERBALL POTATOES

CHILLED CHERRY LANE FARMS BROCCOLI & ROCAMBOLE GARLIC

CREAMY WHITE CAULIFLOWER WITH PARMESAN