
APPETIZERS

Farro Salad 12

Mirliton, Garden Lettuces, Almonds, Buttermilk Vinaigrette

Upstate Raw Salad 10

Cauliflower, Kale, Turnip, Romaine, Sorghum Vinaigrette

Gulf Shrimp Barbecue 12

Potato Salad

Fish & Chips 8

Cod Cheeks, Espelette, Remoulade

Gumbo z'Herbes 12

Brown Jasmine Rice, Chili Oil

ENTRÉES

Buckwheat Pappardelle 16

Wild Mushrooms, Jerusalem Artichoke, Soft Poached Egg

Duck Fricot 22

Carrots, Swiss Chard, Dumplings, Savory

Roasted Cod 24

Cockles, Mussels, Kale, Andouille Sausage

Cornell Chicken 19

Bread Salad with Beans and Pea Shoots

Poutine Râpéé 22

Lamb neck, Turnips, Partridgeberries

Chef Jeremie Tomczak

Please alert your server to any food allergies.

18% gratuity may be added to parties of 6 or more.

CHALKBOARD

Hors d'Oeuvres

Pork Cracklings 6

Peanut, Cane Caramel, Malt Vinegar Powder

Rabbit Rillettes 6

Crispy Leeks, B&B Carrots

Caraway Ployes 8

Smoked Trout Roe, Maple Cream

Grilled Oysters 12

Cabbage Garlic Butter

Louisiana Crawfish & Brioche

Tasso, Radish

Rice's Country Ham (Mt. Juliet, TN)

with Grain Mustard Crème Fraiche, Autumn Squash

Oysters 3 ea

Glidden Points (Damariscotta, ME)

Fire Rivers (New Brunswick)

Moonstones (Rhode Island)