

Hors D'oeuvres

Corned Beef of Short Rib on Rye Toast	grainy mustard, cornichons, dill	5
Ham & Cheese	herondale farms ham, cato corner brigid's abbey	4
Local East Coast Oysters	two pieces, pickled ramp mignonette	5
Grilled Sesame Asparagus	new jersey asparagus, toasted white sesame	5
Cherry Tomato Tempura	basil aioli	4

Appetizers

Poached & Panko Crusted Farm Egg		10
grilled new jersey asparagus bruschetta, parmesan foam		
Hand Cut Black Pepper Fettucine		12
blistered cherry tomato, preserved lemon, sheep's milk ricotta		
Liberty Garden Greens		9
local greens, breakfast radish, pickled red onion vinaigrette		
Day Boat Sea Scallop		15
roasted cherry tomatoes, marjoram, toasted bread crumbs, black olive crust		
Roasted Beet Salad		10
braeburn apples, spicy walnuts, goat cheese fondue		
Warm Rhode Island Squid Salad		12
green olives, piquillo pepper, grilled ham, frisée, lemon		
Chilled Local Zucchini Soup		11
sweet maine crab meat, pickled ramps, toasted eastern spice		

Sides

Sweet Bunched Carrot Purée
glazed & puréed

French Fingerlings
shallots, rosemary, lemon

Chinese Broccoli
garlic, chili sauce, lemon

Snap Peas
petticoat lane mint

Hand Cut French Fries
kosher salt, italian parsley

6 dollars each

Entrees

Pennsylvania Chicken sweet corn, andouille sausage, spicy tomatillo sauce	24
Rhode Island Spotted Skate cucumber salad, red onion, breakfast radish, mustard seed, chili	24
Breast of Long Island Duck kohlrabi, wheat berries, duck confit, bing cherry sauce	29
Pan Roasted Spiced Striploin shaved asparagus, roasted cipollini purée, beef jus, crispy shallots	33
Top Sirloin of Lamb fregola, fennel, grilled red onion, oregano, feta cheese	26
Grilled Local Porgie ruby crescent gnocchi, chorizo, baby red chard, spring onion lobster broth	28
Spring Vegetables baby red chard, asparagus, kohlrabi, grilled vegetable flatbread	22

Daily Specials

MONDAY: Snap Pea Risotto parmesan, black truffle butter	18
TUESDAY: Catskill Trout shallot almond stuffing, brown butter vinaigrette	24
WEDNESDAY: Buttermilk Fried Chicken bacon, collard greens, black eyed peas	20
THURSDAY: Almond Crusted Soft Shell Crabs fiddlehead ferns, tomato basil broth	26
FRIDAY: Poached and Grilled Red Hook Pound Lobster warm zucchini and corn salad	MP
SATURDAY: Grilled Short Rib sautéed pea shoots, basmati rice, carrot vinaigrette	25
SUNDAY: Roasted Chicken for Two haricots verts, oven roasted potatoes, rosemary	40