

# DINNER

FRESH FROM LONG ISLAND

## CHEESES

Chef Guy's selection with fruit compote & raisin walnut toast

Three Artisan Cheeses 17

Four Artisan Cheeses 19

## CHARCUTERIE

House-made country pâté, rillettes, garlic sausage, salumi, pickled vegetables, grainy mustard, toasted bread

18

## OYSTERS

Long Island Oysters\*\*  
on the Half Shell (6)

Quantity served to order

16

## SMALL PLATES

Potato Crusted Shrimp orange-coconut marmalade, caramelized pineapple, cilantro ..... 16

Mezzaluna with Cheese and Spinach kabocha squash ragout ... 11/19

Seared Tuna Rare\*\* sweet potato discs, clams-garlic-tomato vinaigrette .. 16

The Hudson Valley Foie Gras\*\* a different preparation every day .... 28

Flammkuchen Alsatian thin crust pizza, bacon, onion, sour cream .... 10

Kobe Beef Sliders\*\*(3) ketchup, jalapeño aioli, bacon, cheddar cheese ..... 14

Cod Cake celery rémoulade, pickled pearl onions, chive scented oil ..... 13

## SOUPS & SALADS

Soup of the Day ..... 8.5

Caesar Salad\*\* soft boiled organic egg, bocquerones ..... 10

Local Garden Green Salad mustard vinaigrette (add. goat cheese \$2) .. 8

Roasted Beet & Walnuts Salad mascarpone, honey-sherry vinaigrette .. 13

Apple Salad frisée, apple cider vinaigrette, caramelized pecans, smoked chicken breast ..... 11

## BIG PLATES

Monkfish Osso Bucco saffron risotto, broccolini, red wine sauce .... 26

Pan-Seared Branzino shaved Brussels sprouts-leek fondue, leek butter sauce, potato gaufrettes ..... 29

Red Wine Braised Beef Short Rib white cabbage fondue, sweet potato purée, trumpet royal ..... 32

Caramelized Sea Scallops quinoa, walnuts, haricots verts, butternut squash, herb-white wine sauce ..... 36

Moules Marinière white wine, shallots, parsley, French fries ..... 19

Fish and Chips French fries, potato chips, tartar sauce ..... 18

Organic Chicken Breast chestnuts, pearl onions, baby Brussels sprouts, salsify fricassee, natural jus ..... 25

Duck Mirabelle trumpet royal and chestnut ragout, port sauce, pear ..... 33

Herb Crusted Rack of Baby Lamb\*\* yam, haricots verts, lamb sauce ... 34

Berkshire Pork Chop wild rice-apple-celery root ragout, shiitake mushrooms, sweet and sour apple cider sauce ..... 28

Tavern Burger\*\* 8 oz. Pat LaFreida selected blend, bacon-onion marmalade, cheddar cheese, French fries ..... 16

Roasted Chateau Steak\*\* potato Lyonnaise, cream spinach, truffle sauce ..... 34

## SNACKS

Fried Calamari tartar sauce ..... 8

Turkey Croquettes dijon mustard ..... 9

Hummus toasted pita pocket bread ..... 8

Panisses (Chick Pea Fries) harissa mayonnaise... 8

Mixed Olives ..... 7

Pork Shoulder and Chorizo Chili cheddar cheese, avocado butter ..... 10

Duck Liver and Foie Gras Mousse\*\* ..... 10

Steak Tartare\*\* toasted brioche ..... 9

## SIDES

Haricots Verts ..... 8.5

Wild Rice-Apple-Celery Root Ragout

Shaved Brussels Sprouts/Leek Fondue

French Fries

Fried Onion Rings

Broccolini

Quinoa and Walnuts



\*\*This menu item can be cooked to order. Menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.