

# 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

Pork Belly fried plantains, tomatillo salsa ..... 14

House Made Linguini basil pesto, tomato, parmesan cheese..... 12/19

Chilled Shrimp pea/coconut purée, baby watercress, shallot 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

BBQ Quail Yukon gold potato purée, straw potatoes, chives scented oil....15

## SOUPS & SALADS

Asparagus and Pea Cream Soup goat cheese curls, mint ..... 11

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

Baby Watercress Salad fava beans, endives, tomato, asparagus, Champagne vinaigrette ..... 12

Baby Octopus & Calamari Salad chick peas, carrots, tomatoes, herbs...14

## BIG PLATES

Herb Crusted Swordfish sundried tomato-polenta cake, artichokes, Japanese eggplant, garlic and parsley butter ..... 29

Roasted Organic Salmon broccoli-ramp purée, spring vegetables, pickled ramps..... 28

Veal Osso Bucco risotto Milanese..... 36

Pan-Roasted Scallops mango purée, basmati rice-fava beans medley, roasted tomatillo..... 36

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

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

Seared Farm Raised Chicken Breast leg confit, potato Darphin, roasted cipollini onions, morel cream sauce..... 30

Crisp Long Island Duck Breast leg confit, green faro, apricots, baby turnips, baby carrots..... 34

Gaspur Farm Porchetta smashed purple potatoes, grilled ramps, date sauce..... 32

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

Pan-Roasted Chateau Steak\* carrot-potato purée, asparagus, onion rings, sauce Bordelaise..... 34

## SNACKS

Fried Calamari tartar sauce ..... 8

Pig In Blanket grainy mustard, horseradish, parsley ..... 9

Hummus toasted pita pocket bread ..... 8

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

Mixed Olives ..... 7

Potted Salmon Rillettes melba toast ..... 10

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

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

## SIDES

Carrot/Potato Purée 8.5

Basmati/Fava Beans

Spring Vegetable Medley

Green Farro

Smashed Peruvian potatoes

French Fries

Fried Onion Rings



\*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.