ST ARTERS

soup of the day 4 | 8

fried calamari, spicy aioli, lemon, parsley 8 | 12

cheese & charcuterie, 26 month aged beemster gouda, bay blue point reyes, salume chicago barolo wine salame & calabrian soppressata, grilled sourdough, traditional garnishes

pan roasted jumbo lump crab cake, 12 | 18
bacon & chive crumble, avocado, sweet potato, remoulade

marinated burrata, green goddess 15
marinated cherry tomatoes, fresh frisee, torn basil, parmesan crumble, tuscan sourdough

SALADS

enhance: grilled chicken 5 | salmon 8

squash salad, roasted delicata squash, 10
port cranberry, puffed grains, shaved fennel, walnut, smoked sherry vinaigrette

winter salad, toasted macadamia-vinaigrette, shaved apple, belgium endive, frisee, golden raisins,
ENTREES

red top farms crispy pork belly, michigan 18
fi ji apple mostarda, glazed tuscan kale,
charred brussels sprouts, natural pork jus

wild scottish salmon, baby bok choy, 18
organic heirloom carrots, carrot & ginger puree,
honey miso glaze, pan toasted sesame seeds

angus beef burger, italian fontina 15
cheese, bacon jam, lettuce, tomato, whole
grain mustard aioli, local brioche

veggie burger, chipotle aioli, sautéed 14
wild mushrooms, lettuce, tomato,
gruyere, pretzel bun

hudson valley day boat scallops, 21
pan seared cauliflower, balsamic pickled
bosc pears, glazed romanesco, almond crumble,
brown butter foam

ancient grain bowl medley, 16
glazed faro & quinoa, roasted heirloom carrots,
grilled kale, pickled cranberries, leaning shed
delicata squash