

PRINT.
~ LUNCH MENU ~

APPETIZERS.

- LENTIL SOUP, ROASTED TOMATOES, SPINACH 7
- MARKET GREENS, SHAVED VEGETABLES, RED WINE VINAIGRETTE 7
- CAESAR SALAD, GARLIC CROUTONS, PARMESAN 8
- ROASTED BEETS, TOASTED WALNUTS, GOAT CHEESE, CHERVIL, CITRUS VINAIGRETTE 9
- PROSCIUTTO, BABY ARUGULA, SHAVED ARTICHOKE, PARMESAN, SHERRY VINAIGRETTE 10
- LITTLE NECK CLAMS MOUNTAIN VIEW FARM, CHORIZO, FINGERLING POTATOES, HERBS 11
- CREAMY POLENTA, WILD MUSHROOMS, PARMESAN 7
- SMOKED SALMON, POTATO LATKES, HORSERADISH, CRÉME FRAÎCHE 10
- BLOOD-ORANGE SALAD, ARUGULA, ALMONDS, DATES, GRANA PADANO 9

ENTREES.

- GRILLED SKIRT STEAK, CARAMELIZED SHALLOTS, CRISPY POTATOES, GRILLED ESCAROLE,
SALSA VERDE 19
- GRILLED PASTURED CHICKEN, ROASTED PARSNIPS, CELERY ROOT, BEETS,
SAUTÉED BROCCOLI RABE, JUS 18
- GRILLED RED SNAPPER, PARSLEY POTATOES, LEMON, BAGNA CAUDA 19
- SEA SCALLOPS, ARTICHOKE, PANCETTA, FINGERLING POTATOES, SPINACH,
OLIVE TAPENADE 20
- GRILLED SEASONAL VEGETABLE PLATE, QUINOA, LEMON, OLIVE OIL 17
- FRESH FETTUCINE, LOBSTER, ROMANESCO CAULIFLOWER 15
- BRAISED SHORT RIBS, MASHED POTATOES, THUMBELINA CARROTS 24
- SLOW ROASTED PORK SANDWICH, BERKSHIRE HAM, FONTINA CHEESE, PICKLED ONIONS 15
- GRASS FED BURGER, CHEDDAR CHEESE, SMOKED BACON, PICKLED RED ONIONS,
FRENCH FRIES 16

DESSERTS.

- FROZEN HAZELNUT PARFAIT, ARGYLE FARMS MAPLE YOGURT MOUSSE, ESPRESSO SYRUP, WARM GRAPPA
CANDIED CHESTNUTS 8
- CHOCOLATE BREAD, LANCASTER COUNTY HONEY, SALVATORE BROOKLYN RICOTTA 8
- PEAR STECCA, VANILLA ICE CREAM, BLOOD ORANGE GELEE,
MARIELIZE TWELVE MONTH AGED GOUDA 8
- CARAMELIZED PINEAPPLE, SAUTERNE ZABAGLIONE, GRAPEFRUIT MARMELATA 8
- ICE CREAMS AND SORBETS 7

PRINT.

~ BREAKFAST MENU ~

COLD BREAKFAST.

HOUSE MADE GRANOLA WITH SEASONAL FRUIT 9

SEASONAL FRUIT PLATE 12

SMOKED ATLANTIC SALMON, CAPER BERRIES, PICKLED RED ONIONS, CREAM CHEESE,
TOASTED BAGEL 14

FRESH GRAPEFRUIT 6

YOGURT PARFAIT 10

ORGANIC CEREALS 7

FLAX PLUS MULTIGRAIN

FLAX PLUS RAISIN BRAN

FLAX PLUS WHOLE O'S (GLUTEN-FREE)

HOUSE MADE MUFFINS & SCONES, CROISSANT 4

HOT BREAKFAST.

SCRAMBLED EGG SANDWICH, LOCAL CHEDDAR, BACON, ARUGULA ON SEVEN GRAIN TOAST 12

STEEL CUT IRISH OATMEAL, RAISINS, TOASTED ALMONDS, BROWN SUGAR 10

TWO EGGS ANY STYLE, POTATOES, TOAST 12

FARM FRESH EGGS, BACON OR SAUSAGE, POTATOES, TOAST 16

SEASONAL OMELET, LOCAL VEGETABLES, TOAST 16

SEMOLINA RAISIN FRENCH TOAST, BANANAS, MAPLE SYRUP, MASCARPONE 14

SIDES.

SMOKED BACON 6

POTATOES 4

SAUSAGE 6

FRESH FRUIT 6

TOAST 4

TOASTED BAGEL 4

BEVERAGES.

COFFEE, TEA 4

ESPRESSO 4

CAPPUCCINO 5

PRINT HOT CHOCOLATE 5

FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE 6

PRINT.

~ DINNER MENU ~

APPETIZERS.

CRAB SALAD, AVOCADO SALSA, CUCUMBER 10

WHITE BEAN SOUP, CLAMS, ESCAROLE 8

GOAT CHEESE GNOCCHI, PANCETTA, PEA LEAVES 14

MARKET GREENS, SHAVED VEGETABLES, RED WINE VINAIGRETTE 9

ROASTED BEETS, TOASTED WALNUTS, CHERVIL, CITRUS VINAIGRETTE 12

GRILLED OCTOPUS, CHORIZO, POTATO, OLIVES, HERB PUREE 14

SALVATORE'S MILK RICOTTA, ARUGULA PESTO, CROSTINI 7

BLUE POINT OYSTERS ON THE HALF SHELL, CHAMPAGNE MIGNONETTE 16

PROSCIUTTO, ARUGULA, ARTICHOKE, PARMESAN, LEMON VINAIGRETTE 11

CREAMY POLENTA, MUSHROOMS, MASCARPONE 8

ENTREES.

FOUR STORY HILL FARM PASTURED CHICKEN, ROASTED ROOT VEGETABLES,
SAUTÉED BROCCOLI RABE, AU JUS 21

GRILLED RED SNAPPER, ESCAROLE, PARSLEY POTATOES, LEMON BAGNA CAUDA 23

SEARED SEA SCALLOPS, PANCETTA, ARTICHOKE, ROASTED TOMATOES, SPINACH,
OLIVE TAPENADE 24

BRAISED SHORT RIBS, MASHED POTATO, CARROTS, WATERMELON RADISH, GREMOLATA 27

ARTIC CHAR, SAUTÉED SALSIFY, LEEKS, HEN OF THE WOODS SAUCE 24

CRISPY MUSCOVY DUCK, FREEKA RISOTTO, BABY SWISS CHARD, BLOOD ORANGE SAUCE 26

SKIRT STEAK, FRIES, MARKET GREENS, SALSA VERDE 19

DESSERTS.

FROZEN HAZELNUT PARFAIT, ARGYLE CHEESE FARMERS MAPLE YOGURT MOUSSE, ESPRESSO SYRUP,
WARM GRAPPA CANDIED CHESTNUTS 9

CHOCOLATE BREAD, LANCASTER COUNTY RAW HONEY, SALVATORE BROOKLYN RICOTTA 9

PEAR STECCA, VANILLA ICE CREAM, BLOOD ORANGE GELEE,
MARIELIZE TWELVE MONTH AGED GOUDA 9

CARAMELIZED PINEAPPLE, SAUTERNE ZABAGLIONE, GRAPEFRUIT MARMELATA 9

SALVATORE BROOKLYN RICOTTA CRÈME BRULÉE, BAKED APPLE, APPLE CIDER SORBET 9

ICE CREAMS AND SORBETS 7

PRINT.

~ BRUNCH MENU ~

HOUSE-MADE PASTRIES.

SCONES 4

MUFFINS 4

MAPLE BACON STICKY BUN 4

BAKERY BASKET 9

STARTERS.

POTATO LEEK SOUP 8

ENDIVE, WATERCRESS, GRAPEFRUIT, BLUE CHEESE, PISTACHIOS, CITRUS WINE DRESSING 9

GRILLED HOUSE-MADE FLATBREAD, FRIED EGG, PANCETTA, PARMESAN, THYME 9

BREAKFAST.

YOGURT PARFAIT, HOUSE-MADE GRANOLA 10

SEASONAL FRUIT PLATE 7

TWO FARM FRESH EGGS ANY STYLE, ROASTED POTATOES, TOAST 10

WITH CHOICE OF BACON OR SAUSAGE 16

SEASONAL OMELET WITH LOCAL VEGETABLES, ROASTED POTATOES, GREENS 14

TWO POACHED EGGS, BRAISED MUSTARD GREENS, SPICY TOASTED BREAD CRUMBS 12

SEMOLINA FRENCH TOAST, BANANAS, STRAWBERRIES, MASCARPONE, MAPLE SYRUP 16

GRILLED SKIRT STEAK, TWO SUNNY SIDE UP EGGS, FRENCH FRIES, SALSA VERDE 21

ENTREES.

ROASTED CHICKEN, ROOT VEGETABLES, SPINACH, AU JUS 19

GRILLED RED SNAPPER, ESCAROLE, FINGERLINGS, BAGNA CAUDA 22

LINGUINE, CLAMS, WHITE WINE, RED PEPPER FLAKES 15

GRASS-FED BURGER, CHEDDAR CHEESE, SMOKED BACON,

PICKLED RED ONIONS, FRENCH FRIES 16

SIDES.

APPLEWOOD-SMOKED BACON 6

SAUSAGE 6

POTATOES 4

MIXED GREENS 6

FRESH FRUIT 6

DESSERTS.

FROZEN HAZELNUT PARFAIT, ARGYLE FARMS MAPLE YOGURT MOUSSE, ESPRESSO SYRUP,
WARM GRAPPA CANDIED CHESTNUTS 8

CHOCOLATE BREAD, LANCASTER COUNTY HONEY, SALVATORE BROOKLYN RICOTTA 8

PEAR STECCA, VANILLA ICE CREAM, BLOOD ORANGE GELEE,

MARIELIZE TWELVE MONTH AGED GOUDA 8

CARAMELIZED PINEAPPLE, SAUTERNE ZABAGLIONE, GRAPEFRUIT MARMELATA 8

HOUSE-MADE ICE CREAMS AND SORBETS 7

HOUSE-MADE COOKIES 7

PRINT. RESTAURANT IS COMMITTED TO SUPPORTING LOCAL AND SUSTAINABLE FARMERS.

PRINT. CHINA BY HEATH CERAMICS www.heathceramics.com