

## SNACKS

- Marinated Olives 4
- Deviled Eggs 4
- Radish with Olive Butter 6
- Gougeres 6
- Crispy Black Eyed Peas 3



## APPETIZERS

### Roasted Beet Salad

yogurt, brown butter, burnt honey 13

### Steak Tartare

raw Kinderhook beef, capers, pickled celery, egg yolk 16

### Burrata + Broccoli Rabe

preserved lemon, breadcrumbs 13

### Chicken Liver Mousse

sweet vermouth, prune jam, crostini 11

### Ribollita

chickpeas, bread, kale, tomato, parmesan 10

### Roasted Cauliflower Salad

fresno chilies, orange, olives, cilantro 13

### Winter Chicories Salad

pears, walnuts, stilton, mustard vinaigrette 13

## ENTREES

### Pork + Hominy Stew

radish, orange, chilies, queso fresco 23

### Wild Striped Bass

sea urchin, potato-leek sauce 28

### Blue Barley 'Risotto'

king oyster mushrooms, carrot, soy cured egg yolk 23

### Burger + Fries

aged cheddar cheese, red onion, pickled beet roasted tomato, Bartlett House bun 16  
[add bacon +2]

### Roasted Chicken

grits, escarole, shiitake mushrooms, grilled lemon, chicken jus 25

### Kinderhook Farm Steak

creamed spinach, crispy fingerlings, horseradish-parsley sauce MP

*please inform your server of any allergies or dietary restrictions*

*we love parties!  
host yours here!*

## Wednesday's at Aeble

### Fried Chicken

half or whole bird, buttermilk biscuit, cabbage slaw, hot sauce  
\$18/half \$32/whole

### Birds + Bubbles

all sparkling wine is 20% off