ISLAND CREEK OYSTERS  On the Half-Shell, Traditional Accompaniments  18/36

COUNTRY HAM SELECTION  B&B Pickles, Pepper Jelly, Petite Biscuits  19

COMMON HANDS MOUNTAIN PATH SALAD  Green Goddess, Radish  16

CHARCOAL ROASTED BEETS  Buttermilk, Smoked Garlic, Pistachio  17

HUDSON VALLEY HEIRLOOM TOMATOES  Purslane, Plums, Sherry -Sesame Vinaigrette  20

FRITTURA DI CALAMARETTI  Giardiniera, Gordol Olive  17

CHICKEN “NUGGETS”  Alabama White Sauce, Black Truffle  18

GRASS-FED BEEF TARTARE  Porcini Mushroom, Gochujang, Truffled Wontons  26

PICI ALL’AMATRICIANA  Guanciale, Extra-Aged Pecorino, Mixed Basils  28

SPANISH MACKEREL  Gigante Beans, Arugula, Sauce Vierge  36

GRILLED PRAWN MIDDLENS  Barbequed Anthem Sweet Corn Succotash  42

IBERIAN PATA NEGRA PORK SECRETO  Vidalia Onion Soubise, Shishito Pepper, Trevisano  46

WAGYU TERES MAJOR STEAK  Black Garlic Orzo, Charred Broccolini, Gremolata  42

ESCALIVADA  Grilled Blue Star Farm Eggplant, Piquillo Peppers, Garrotxa Cheese  29

CAST-IRON DUCK BREAST  Buttered Turnips, Tender Greens, Black Pepper-Sour Cherry Jus  38

SHADOWBROOK FARM BAR BURGER  Butter Braised Onions, Hand-Cut Fries, Tomato Relish  22

PLEASE NO SUBSTITUTIONS or MODIFICATIONS TO MENU ITEMS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

A 20% gratuity is added to all guest checks