



DINNER

TO BE SHARED

All dishes are served as ready

COUNTRY BREAD

house made - herb butter {vg} 7

CHARCUTERIE

cured meat - local cheese - truffle honey - olives - roasted red pepper - pickled red onion - mixed nuts - crostini 19
substitute Grass Fed salami & pepperoni {vg}

LETTUCE WRAPS

pulled chicken - chipotle aioli - pico de gallo - candied nuts 15
substitute chickpea smash without aioli {v}

EMPANADAS

sweet potato - onion - kale - chipotle lime crema {vg} half 10| full 16

SEAFOOD DIP

white wine - herbs - shallot - garlic - crab - white fish - warm baguette 15

TOSTONES

braised beef - cotija cheese - mojo verde 14

MUSHROOM ALEXANDER

button mushrooms - roasted red pepper - spinach - feta {vg|gf} 14

CHICKEN CUTLETS

charred lemon vinaigrette - pecorino romano - greens half 18| full 28

BURRATA

seasonal chutney - warm baguette 15

- SOURDOUGH PIZZAS -

RED 15

mozzarella - house red sauce - pepperoni
substitute Grass Fed salami & pepperoni {vg}

BUTTERNUT SQUASH 17

butternut squash puree - apple - bacon - manchego - pepitas

MUSHROOM 16

oyster - trumpet - crimini - truffle béchamel - mozzarella - fresh herbs {vg}

GREENS

Chicken 7 | Salmon 9 | SoyBoy Tofu 6

CAESAR

romaine - red onion - cherry tomato - mushroom - bacon lardon - crostini - caesar dressing 13

NATIVE

mixed greens - garden vegetables - herbed apple cider vinaigrette {gf} 12

HARVEST

mixed greens - apples - pears - candied pecans - red onion - blue cheese crumbles - brown sugar balsamic vinaigrette {gf} 14

SQUASH

spring mix - roasted squash - pickled red onion - pumpkin seeds - goat cheese - cranberry vinaigrette {gf} 14

FOR YOURSELF

BUTCHER

NYS cut - chef's preparation {gf} MKT

MIDTOWN BURGER

NYS beef - soy braised pork belly - garlic aioli - greens - house pickle - tomato - onion - NY cheddar - smoked tomato ketchup - frites 19
substitute IMPOSSIBLE Burger {v} | Donna Marie's bun {gf} 2

SHORT RIB RAGU

braised short rib - root vegetables - bourbon cream sauce - potato gnocchi - herb oil 28

PAN SEARED SALMON

butternut squash puree - farro - cranberry beurre blanc | *substitute SoyBoy Tofu {vg}* 32

APPLE CIDER PORK OSSO BUCO

roasted squash - goat cheese - risotto - fennel apple onion salad - hot honey {gf} 26

CONFIT CHICKEN THIGHS

whipped potato - tricolor carrot - sherry lemon jus {gf} 24

ROASTED TRUMPET MUSHROOM

pan roasted trumpet mushroom - roasted root vegetables - corn puree - herb oil {v|gf} 18

SIDES

roasted potatoes - frites - soup side salad - seasonal vegetable 7

{vg} vegetarian {v} vegan {gf} gluten free

We do not have dedicated allergen-free work areas, we apologize for any inconvenience.

Please notify your server of any allergy/dietary restrictions.

Checks split a maximum of 4 ways.
Gratuity applied to parties of 8 guests or more.