

s n a c k s

sourdough sm 5 lg 9
whipped whey butter

mezze board 16
toasted olives / fire blisterd shishitos / flatbread
baba ghanoush / goat cheese / pickled Lombardi peppers

s e a f o o d b a r

selection of oysters 3.5 ea.
lemon / horseradish / mignonette / house fermented hot sauce

seafood platter sm 51 lg 98
oysters / langoustines / little neck clams / smoked atlantic salmon
snow crab claws / patagonian shrimp / cajun spiced crawfish

patagonian shrimp cocktail ½ dozen 21
bourbon spiked cocktail sauce

s t a r t e r s

heritage pork terrine 17
walnut / brandied figs / cornichons / mustard caviar / crostini

albacore tuna ceviche 21
compressed lemon cucumber / pepper berries / lime / coconut milk
piquillo peppers / coriander / mint / chili / blue corn tortillas

heirloom tomato + local buffalo mozzarella 24
millpond gardens raspberry vinaigrette / pistachio butter
lemon / evoo / garden basil / baguette

chilled zucchini soup 16
crème fraîche / herb oil / little croutons / blossoms

beef carpaccio 19
shaved paris mushroom / white anchovies / pickled red onion
parmesan / evoo / lemon / chive / basil

m a i n s

steak frites 39

9oz grass-fed skirt steak / maître d'hotel butter

Icelandic cod a la plancha 38

ember roasted "ratatouille" / fragrant tomato broth
house cured guanciale / lemon / evoo / fines herbes

wood-fired cauliflower "steak" 24

grilled cauliflower leaves / kimchi emulsion / toasted cashew
beurre noisette / capers / lemon / parsley

8oz adana lamb kebab 29

wood-fired flat bread / iceberg / muhammar / tahini yogurt
charred peppers / pickled red onion / coriander / mint

8oz cheeseburger 22

aged white cheddar / dill pickle / special sauce / iceberg
caramelized onion / french fries / aioli

d r y - a g e d s t e a k t o s h a r e

please ask your server for more information

o n t h e s i d e

french fries 8

thyme aioli

grilled rainbow swiss chard 12

toasted almonds / lemon / evoo / lime pickled shallots

ember roasted walla walla onions 12

mushroom / blue cheese / buttermilk vinaigrette / tarragon

edwin county farms greens 9

simple vinaigrette

to finish

niagara peach cobbler 12

Lemon verbena ice cream

pink peppercorn pavlova 12

ember roasted black berry sauce / sombra mezcal
lemon yogurt sorbet

s'mores ice cream coupe 12

graham cracker ice cream / chocolate brownie pieces
burnt little marshmallows

triple berry sorbet 12

rhubarb liquor

We would like to offer a heartfelt thank you to all the good people of the County and beyond who have supported us. It has been challenging but we're all better for it. Your continued support has meant the world to us, our farmers and our many suppliers.

We will continue to work diligently to maintain the highest standards, not only of food and service, but also of health and hygiene. The safety, health and wellbeing of our guests and staff is paramount. It's a whole new world out there, and we will continue to adjust and look for opportunities to improve and refine our methods as we go.

*Cheers,
Hidde + Sarah*