

## **APPETIZERS**

Country Paté, Pickled Vegetables and Buckwheat Cracker  
12.00

Mussels, Salsify, Red Beans, Chorizo and Cilantro Broth  
14.00

Apple, Pear & Walnut Salad with Blue Cheese and Banyuls Dressing  
12.00

Sweetbreads, Hen of the Woods Mushrooms, Bok Choy and Almonds  
14.00

Chicken Soup and Potato Dumplings  
12.00

Iced Oysters on the Half-Shell  
2.75/each

## **ENTREES**

Seafood, Mussels and Curried Squash Chowder  
19.00

Flounder, Spaghetti Squash, Walnuts and Sherry Sauce  
22.00

Striped Bass, Cauliflower, Heirloom Beans and Shiitake Mushrooms  
22.00

Chicken, Butternut Squash, Kohlrabi and Fingerling Potatoes  
19.00

Smoked Pork Shoulder, Cornbread Crouton, Salsify and Bacon Broth  
20.00

Smoked Kielbasa, Collard Greens, Spaetzle and Beets  
18.00

Mushroom Lasagna  
18.00



## TODAY'S MENU

Baked Long Island Clams  
Celery Root

*St. Bernardus Wit, Belgium*

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Squid Ink Tagliatelle  
Nantucket Bay Scallops, Cockles and Shrimp  
*Stillwater/Mikkeller Two Gypsies Our Side, Maryland*

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Grilled Flat Iron Steak  
Black Trumpets, Brussels Sprouts and Toasted Green Wheat  
*Sinebrychoff Koff Porter, Finland*

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Banana Cream Tart  
Rum Caramel and Salted Cashew Ice Cream  
*Brooklyn Monster Ale, New York*

Tasting Menu 48  
with Beer Pairings 68

**EXECUTIVE CHEF MICHAEL ANTHONY**