

**SNACKS**

**SMALL PLATES**

<b>SWEET CORN SOUP</b> red chili pesto, mcevoy ranch oil	5
<b>MAINE MUSSELS</b> jalapenos, garlic, thyme	11
<b>BLT</b> braised bacon, salsa verde aioli, heirloom tomatoes	10
<b>SUMMER SQUASH SALAD</b> basil, pine nuts, pecorino	7
<b>GRILLED BEANS</b> fleur de sel, saba	6
<b>SPICED EGGPLANT</b> argyle yogurt, wild mint	7
<b>ARUGULA SALAD</b> berkshire blue cheese, hand melon	9

Garlic Fries	5
Spiced Nuts	4
Prosciutto Americano	11
Hummus	5
Salami	6
Selection of Cured Meats	19
Rillettes	9
Marinated Olives	4
Butter Beans	7
NY Cheeses	16
Meatballs	8
La Quercia Speck	12
Duck Confit	9
Cheeseburger	13
Roasted Beets	5
Pickles	3

**LARGE PLATES**

<b>SOCKEYE SALMON</b> cucumbers, braised tomatoes, farmer ground farro, argyle yogurt	31
<b>GARDEN OF SPICES CHICKEN</b> heirloom tomato panzanella, spicy greens, four brothers feta	25
<b>HOMEMADE TAGLIATELLE</b> eight cherry tomatoes, basil pesto, string beans	18
<b>SWEET CORN RISOTTO</b> carolina golden rice, sage, red russian kale, pecorino	19
<b>ELIHU FARM LAMB</b> heirloom eggplants, isreali cous cous, sylvetta, harissa	26
<b>FLYING PIGS FARM PORK</b> mokum carrots, fennel, sheldon new potatoes, pear slaw	28
<b>MACK BROOK FARM BEEF</b> dry aged, charred tomato, pearled barley, salsa verde	35

*Five course chef's tasting menu for table  
Drink pairings*

*55 each  
25 each*

**SUGGESTED WINES**

Semillon, Sauvignon Blanc, Puppertier, 2008 Australia	7
<i>Fresh, crisp, delicate with a lively finish. (squash &amp; bass)</i>	
Cotes du Rhone, Les Garrigues, 2008 Rhone, France	7
<i>Medium body, with a rich ruby color and notes of lush red fruit and spice. Rich finish. (blt &amp; chicken)</i>	

**BEERS**

Farmhouse Ale, Ommegang, Cooperstown, NY	5
Summer, Harpoon, Windsor, VT	4
60 Minute IPA, Dogfishhead, Milton, DE	5
Seasonal Red, Adirondack, Lake George, NY	4
Prima Pils, Victory, Downingtown, Pa	4
Hopback Amber, Troegs, Harrisburg, PA	4
Phinn & Matt's, Southern Tier, Lakewood, NY	4
Summer Ale, Sam Adams, Boston, MA	4
ESB, Red Hook, Portsmouth, NH	4
Brooklyn Lager, Brooklyn, NY	4
Hoptical Illusion, Blue Point, , NY	4
Stovepipe Porter, Otter Creek, Middlebury, VT	4
Corona, Heineken, Clausthaler (na)	4
Coors Light, Miller Light, Bud, PBR, Genesee Cream	
Labatt Blue, Blue Moon	3.5

**APERITIFS**

Lillet Blanc	6
Vya Dry Vermouth	6
Brut Rose	7

**OTHER DRINKS**

Saratoga Water	2
Pepsi Sodas	2
Honest Iced Teas	2.5
Boylan's Lime Seltzer	2
Divinitea Teas, Raspberry, Green, Earl Gray,	
Genmaicha, Lemon Chamomile	2.5
Coffee	2.5