

Starters

Bistro Fries	6
<i>Hand cut fries served with roasted garlic aioli</i>	
Cheese Plate	10
<i>A selection of artisan cheese and local fruit, house made preserves, and crostini</i>	
Marinated olives	3
<i>A small bowl of artisan olives</i>	
Country Style Pâté	8
<i>With mustard and cornichons</i>	
Bacon Wrapped Dates	8
<i>Stuffed with bleu cheese, balsamic honey</i>	
House Salad	6
<i>Organic sunflower seeds, golden raisins, fried shallots and cumin vinaigrette</i>	
Roasted Beet Salad	9
<i>Organic beets, frisee, fromage blanc, toasted walnuts and vinaigrette</i>	
French Onion Soup	9
<i>Real beef stock simmered with local sweet onions and broiled with gruyere cheese and local bread</i>	
Artichoke and Chard Turnover	6
<i>With roasted garlic</i>	

Entrées

Steak Frites	19
<i>Prime grade beef, chimichurri, house cut fries</i>	
Pork Chop	27
<i>Thyme & black pepper rub, local apple confit, local potatoes, seasonal vegetables</i>	
Miso Roasted Chicken	25
<i>Organic Washington chicken, shiitake mushrooms rice and seasonal vegetables</i>	
Pumpkin Gnocchi	22
<i>Chard, wild mushrooms, duck confit, sage and parmesan</i>	
Local NY Strip	30
<i>Ancho marinade, yam & corn hash brown, seasonal vegetables, bourbon molasses butter</i>	
Joanne's Lamb Porterhouses	23
<i>Rosemary, roasted polenta, braised fennel, red wine-fig sauce</i>	
Smoked Salmon Carbonara	19
<i>Organic pasta, house made salmon bacon, peas, shallot, and parmesan</i>	

*For parties of 8 or more, we kindly request one check per party. Additionally, a 20% service gratuity may be included.

*We are happy to prepare foods to your specifications, However, consumption of raw or undercooked meat, poultry or seafood may increase your risk for contracting food borne illness.