

## SOME OF OUR PARTNERS

we are excited to work with the following farms, suppliers, local winemakers & breweries

BRONX BREWERY / bronx / ny

BOUNDARY BREAKS WINERY / lodi / ny

CAPTAIN LAWRENCE BREWERY / elmsford / ny

GREENTREE PACKING / passaic / nj

LENZ WINERY / peconic / ny

MACARI WINERY / mattituck / ny

OSCAR'S ADIRONDACK SMOKEHOUSE / warrensburg / ny

PAT LAFRIEDA MEATS / north bergen / nj

SHINN WINERY / mattituck / ny

SKUNA BAY CRAFT RAISED SALMON / vancouver island / bc



## SNACKS

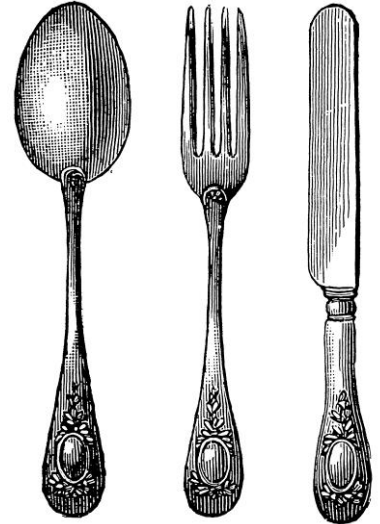
an ideal place to start as you decide where you'd like to take your meal

POPCORN / truffle salt	5
ALMONDS / rosemary / sea salt / chili	9
POTATO CHIPS / bbq	5
TATER TOTS / ketchup	6
HUSH PUPPIES / honey butter	6

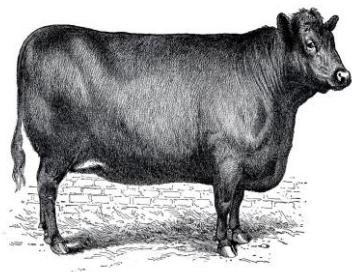
## SMALL PLATES

created to share & sample

PRETZEL BREAD / ale cheese / horseradish mustard	10
BURRATA / first press olive oil / lemon sea salt	14
SMOKED GOUDA DIP / spinach / waffle fries	11
MUSHROOMS / stuffed / creamed leeks	12
FLAT BREADS	
butternut squash / portobello / truffle cheese	12
house made chorizo / manchego / pickled onion / arugula	14
bacon / cheddar / fried egg / mushroom	14
CRAB CAKES / citrus mayo	17
MUSSELS / wine / garlic / herb butter / crostini	14
WINGS / sweet chili or honey buffalo	12
CHICKEN LIVER SPREAD / flat bread crackers	12
DUCK TACOS / bbq / slaw / flour tortilla	15
SALUMI & CHEESE / daily selection / thyme honey	19
GARLIC SAUSAGE / pork & beans / horseradish mustard	14



## SOUPS



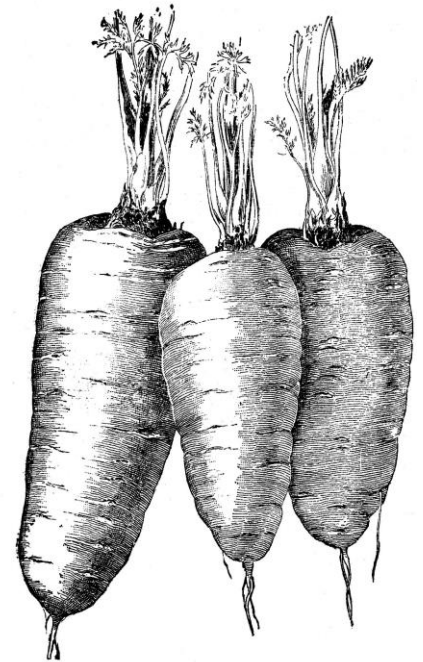
ONION / baked / swiss / crouton	9
CHOWDER / corn / sweet potato	9
BISQUE / maine lobster	12

## SALADS

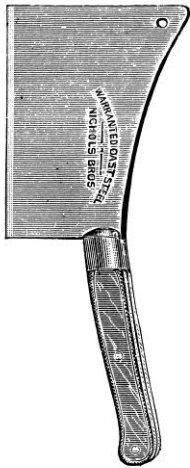
TAVERN / kale / smoked garbanzos / corn / carrot / red onion / shallot vinaigrette	12
BEET / pickled apple / fennel / goat cheese / pomegranate	12
CAESAR 49 / romaine / bacon / croutons / reggiano / anchovy basil dressing	12

## LARGE PLATES

SALMON / black eye peas / orange mustard glaze / spinach	31
SHRIMP / stone ground grits / tasso	34
SCALLOPS / red lentils / bacon / garlic / white wine	36
ROASTED CHICKEN / sweet potato / onion jus	24
VEAL CHOP / smashed potatoes / asparagus	39
LAMB SHANK / polenta / root vegetables / roasted tomato	34
SMOKED PORK CHOP / grits / chard / peach preserves	32
DRY AGED STRIP STEAK / country potatoes / spinach	39
BEEF SHORT RIB / potatoes / onion / bacon / mushroom	32



## LIGHTER PLATES



LITTLE EAR PASTA / rapini / tomato / white beans / reggiano	21
MAC & CHEESE / baked / five cheese	19
VEGETABLE STEW / kale / beans / tomato	21
BLACK BEAN BURGER / carrot slaw / sweet potato fries	19
PULLED PORK PO' BOY / bbq sauce / cheddar / slaw / fries	19
CELLAR BURGER / bacon / cheddar / onion / fries	19

general manager: **JOHN MCGUIRK**  
 in the kitchen: **CHRIS HETTINGER**

